

north pole cookie collection

5 beginner cookie
decorating guide



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follow along on
YouTube



- *optional

Before we dig into decorating, make sure you have baked your cookies (roughly 2 dozen, but you can do more or less) and made your royal icing (one batch of my recipe will work for 2 dozen cookies). Recipes are linked in the supply list and videos walking through each recipe can be found linked below.



divide and color your icing

This is a great set to utilize the “one bowl method” – using one bowl to mix all the colors without cleaning it in between. With rich colors, any left over colored icing typically blends into the next (but if you’re concerned, quickly rinse the bowl). Mix in this order: white, blue, red, and black.

- Red: add red food coloring until the color doesn’t develop further
- Brown: add two drops of yellow to every drop of red and a small toothpick dab of blue. Keep adding colors until you reach your desired brown – go slow!
- Navy: add blue food coloring until the color doesn’t develop further, add drops of red to help darken the color and a toothpick amount of black to soften the brightness
- Black: add black food coloring until the color doesn’t develop further

Be sure to add the color before adding any water to get to the right consistency. As the color you want to achieve is richer in tone or darker, the icing will become a thinner consistency from the gel food coloring.

Additionally, do not continue to add food coloring if the color is not getting any darker/developing into a darker color. It will dry darker than you think!

mix the icing consistency

When using royal icing, the consistency of the icing allows you to do different decorations. Often what you see on social media or in recipes are two different icing consistencies, a line and a flood. But for these cookies, you’ll have one consistency that sits between a line and a flood.

This is a 20 second icing. Its names come from the amount of time it takes the icing to “settle” or level out on a cookie. After you’ve mixed in the food coloring, add a little bit of water at a time (I tend to do 1/4 – 1/2 teaspoon) until you get to the right consistency.

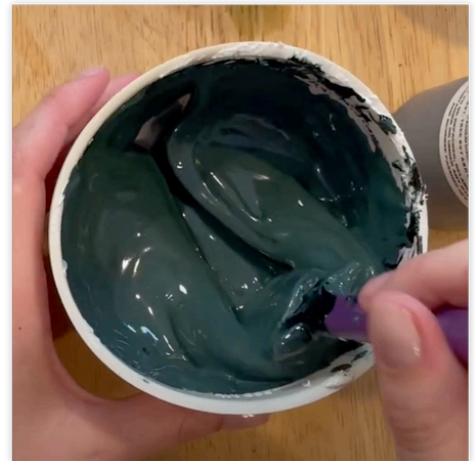
The 20 second consistency will take 20 seconds to settle after you run a spoon or knife through it. You can also lift a small amount with a spatula and see how it runs off, like Elmer's Glue.

This consistency is thick enough to create its own "edge" so the icing doesn't run over the side of a cookie (replacing the need for a "line" consistency), but also thin enough to fill a cookie like a "flood" consistency would.

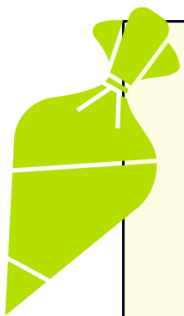
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

20 second icing

Before adding water
and then at the
right consistency



If you make your icing a little bit too thin, don't worry! A 20 second icing can still work as thin as 15 seconds. If it is accidentally thinner than that, mix in a tablespoon of powdered sugar one at a time until it's thickened up.



if your icing is too thin, add a tablespoon of powdered sugar at a time to thicken it back up!

bag the icing

Majority of the time, you will want to put all of your different icing colors and consistencies into their own tipless piping bag. Tipless piping bags are one time use piping bags that do not require a piping tip in order to be used. Instead you cut the tip of your piping bag to the desired size or shape.



tipless piping bag

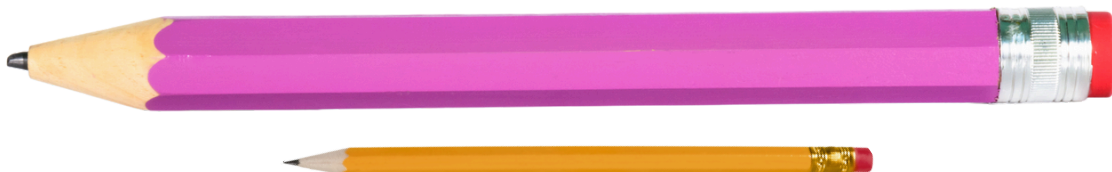


piping bag with a tip

You can get tipless piping bags in a variety of sizes, a good size for any cookie project is a 12 inch piping bag. You can fill these with a large amount of icing or a small amount based on your needs.

When doing more precise design work, it's easier for you to use smaller piping bags or to not fill your bag as full as possible. This allows you more hand dexterity.

It's like writing with a pencil, too big and you'll be more clumsy, thinner and smaller and you can write just fine!



fill your piping bag

Use a cup, open your piping bag, and place it inside



Pour your icing inside the piping bag



Once filled, pull up the sides of the bag, twist the end, and tie into a knot or clip the end



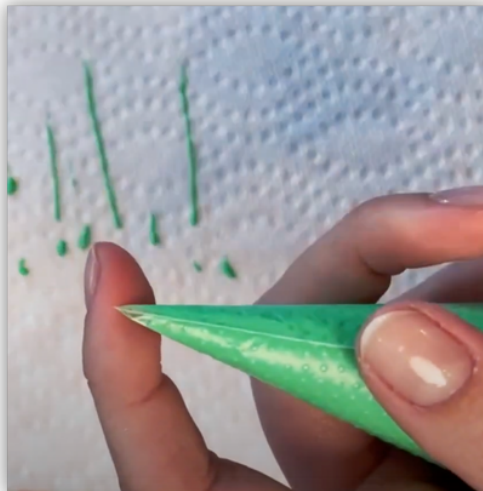
cut the end of your piping bag

When you're ready to decorate, grab your piping bag and flatten out the end, placing the seam face up. This will allow you to cut a straight line on the end of the piping bag, creating a circle for the icing flows through it.

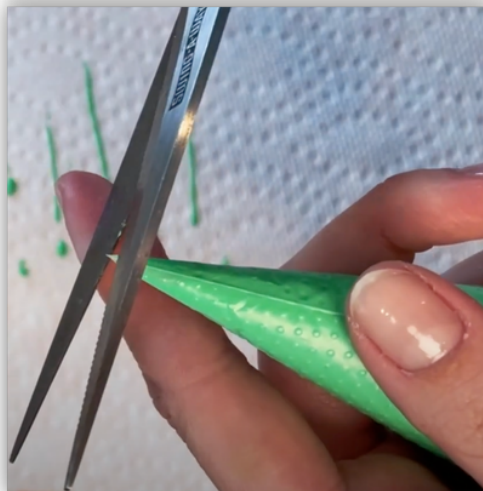
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

If you end up cutting too much off, start over with a new bag!

Place the seam side up and flatten the tip of the bag



Cut a small piece, straight across the end



If your icing is “curling” around the end of the piping bag, turn the bag 90 degrees and cut another straight line. Sometimes straight cuts from one angle can cause curved cuts from another. It’s annoying.

template

Print this page to use to trace Santa's sleigh and the reindeer.



place your tissue paper or coffee filter over the template and trace it with your edible pen. Then take your tracing and place it on your dry cookie, outline the trace again. This will transfer the design to the cookie

Then you can use your edible pen to fill in your outline.

decorate: snowy forest

Use your scribe or edible pen, draw a wavy hill



Using white icing, outline the bottom shape



Fill in the outline and use your scribe to even out the icing



Use the blue icing
to outline the top
half of the cookie



Fill in the outline
and use your
scribe to even out
the icing



Place a blob of white
icing on your paper
towel and dip your
scribe into it, dab
your scribe onto the
blue icing to make
snow



Once the cookie has crusted over (begins to look matte), pipe a white triangle for a tree shape



Once the icing has crusted over again, pipe some white squiggles onto the white layer for snow and the three across the triangle tree



Your snowy forest cookie is complete!



decorate: santa's beard

Use your scribe or edible pen, draw this design



With red icing, outline the section beneath the beard and beneath the two straight lines (santa's belt)



Fill in your red outline, using your scribe to even out the icing



Once the red icing has crusted over slightly, outline the lower belt section in black



Fill in this outline, using your scribe to even out the icing



With white icing, outline the beard



Fill in the outline, using the scribe to even out your icing or move the icing into tight spaces



Once the belt has crusted over, pipe four lines into a square shape (for a belt buckle)



If you want to paint this section with luster dust, use white icing instead

Once the beard has crusted over, pipe 3 lines, one in each section of the beard



Your santa's beard cookie is complete!



decorate: moonlit sleigh

Use your scribe or edible pen, draw this design



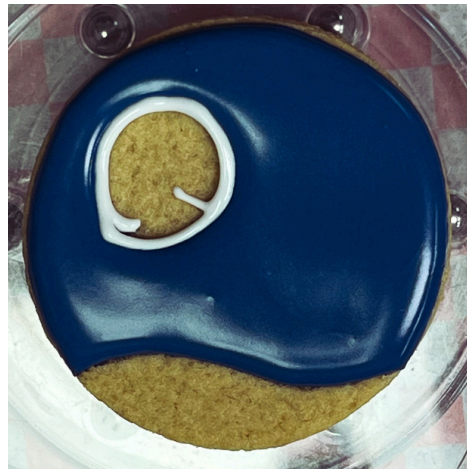
Outline the top section of the cookie in blue



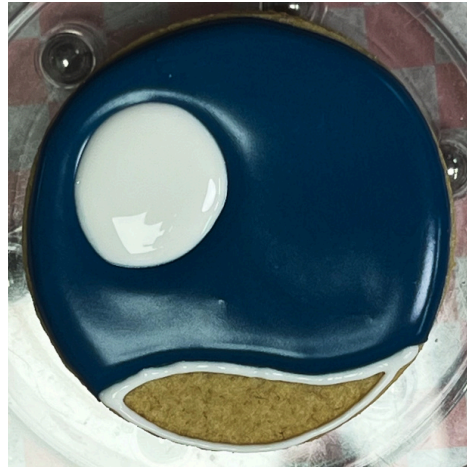
Fill in the outline, using your scribe to even out the icing



Outline the circle
(moon) with white



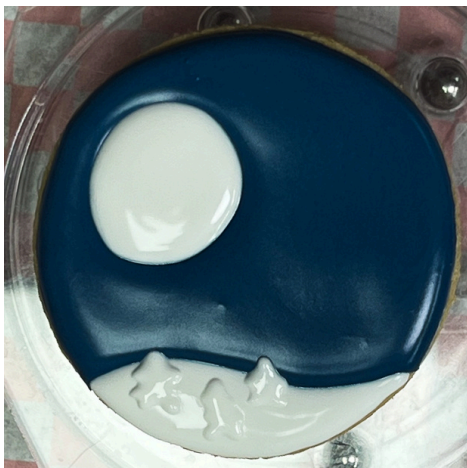
Fill in the moon
and outline the
bottom section in
white



Fill in the bottom
outline



Once the initial
layer has crusted
over slightly, add
three tree shapes



Place your parchment paper over the sleigh template and trace it with your edible pen



Once your cookie is dry, place your tracing on the cookie



Draw over your traced design, which will transfer it to your cookie



Draw over the
traced transfer to
fill in the silhouette



**Your moonlit
sleigh cookie is
complete!**



decorate: rudolph

Use your scribe or edible pen, draw this design



Outline the background of rudolph in blue icing



Fill in the outline, using your scribe to even out the icing or get it into small spaces



Outline the face of
rudolph with
brown



I messed up my
order! I recommend
doing the snout
much later in the
process and will X
what not to pay
attention to for
each step

Fill in this outline,
using your scribe
to even out the
icing



Using white, pipe
two semi circles in
the middle bottom
of the face



With black, pipe
two small ovals on
the white semi
circles



Once the face has crusted over, outline the bottom snout of rudolph with brown



Fill in this outline, using your scribe to even out the icing



With black icing, fill in the antlers



If you want to paint this section with luster dust, use white icing instead

With the brown icing, fill in the ears



Once the snout
has crusted over,
pipe an oval for
rudolph's nose in
red



Pipe a small white
dot on the left side
of the nose



Poke your scribe
in the white dot
and drag it
towards the top of
the nose



**Your rudolph
cookie is
complete!**



decorate: elf boots

Use your scribe or edible pen, draw this design



I switched this cookie for another, so make sure to draw out this design before decorating - you'll see two pictures of the same step here

Outline the shape with blue icing



Fill in the outline, using your scribe to even out the icing or get it into small spaces



Once the blue has crusted over, use red to fill in stripes on the elf's legs



Use white to fill in the other sections of the legs



Fill in the elf's shoes with black icing



Once the legs and boots have crusted over, fill in the top of the boots in brown



If you want to paint this section with luster dust, use white icing instead

Your demogorgon cookie is complete!



optional: paint on luster dust

If you want to add some sparkle to your cookies, you can paint on gold luster dust to your dry cookies.

Mix your luster dust with a small amount of vodka until it is smooth. While you can use water, clear vanilla, or extract, vodka will make the luster dust a smooth paint. Next, paint onto the details of your cookie with a small brush. For the santa's sleigh silhouette cookie, tap the loaded brush against your finger so the luster dust will splatter onto the cookie.



*This was my first time using luster dust - my impatience decorating shows a little, but that's okay, the evidence will be eaten.

storing and sharing

Allow your cookies to dry for at least 8 hours (possibly more) until they are hard to the touch. You can store your cookies in an air tight container or bag. They will remain soft cookies for around two weeks in a sealed container. You can even freeze them to enjoy later.

Share with friends or family or keep all for yourself!

enjoy your cookies!

