

easy
**STOCKING
COOKIES**
decorating guide



**Iced
Kitchen**

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follow along on
YouTube



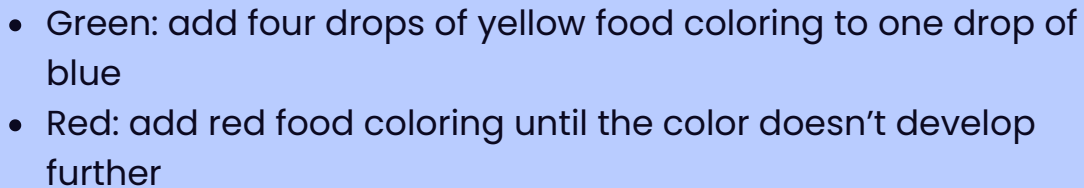
- *optional

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, green, and red.

- 
- Green: add four drops of yellow food coloring to one drop of blue
 - Red: add red 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.

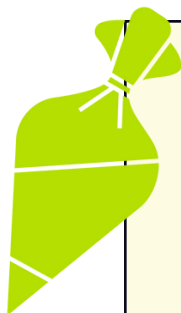
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

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.

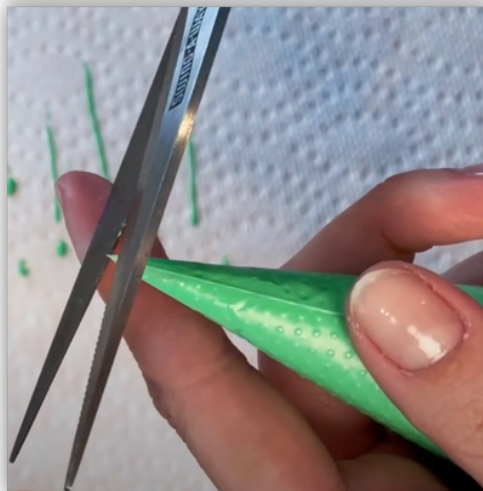
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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.

how to add the velvet texture

These stockings will involve the optional “velvet texture”. To do this technique you will need a small bowl or plate, extra powdered sugar, and sieve.

You will add the powdered sugar (using the sieve) on top of your wet icing and allow your cookie to dry. The powdered sugar will slightly soak into the icing. When the icing dries, use a brush to lightly brush off the excess powdered sugar. The dried icing will leave a velvet texture behind.

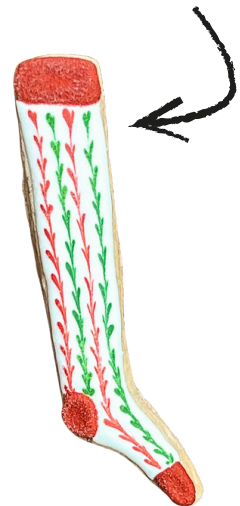
Prepared bowl,
powdered sugar,
and sieve



Dust your
cookie with
powdered sugar



velvet texture



You will want any other icing to be completely dry or it will also have a velvet texture and it can slightly change the color of the colored icing underneath.

decorate: knitted stocking

Using your scribe or edible pen, draw the cuff, heel, and toe



Outline the body of the stocking in white icing



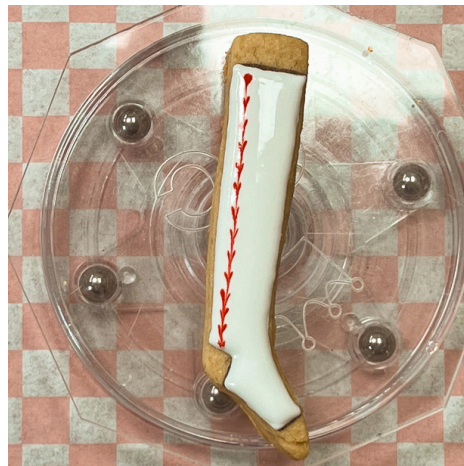
Fill in the outline, using your scribe to even out your icing



Using red, add dots down the stocking



Take your scribe and drag it down the dot of red lines



Repeat those two steps, alternative green and red for the lines



Outline the cuff,
heel, and toe in red
icing



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



Dust powdered
sugar onto the
fresh icing, dry,
and then brush off



**Your knitted
stocking cookie is
complete!**



decorate: candy cane stocking

Using your scribe or edible pen, draw the cuff and heel



Outline the body of the stocking in white icing



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



Using red, add dots of red in a candy cane shape



Take your scribe and drag around the edge of the dots, like you are outlining your candy cane



Repeat adding more dots in the shape of candy canes and outlining them with your scribe



Outline the cuff
and heel in green
icing



Allow your icing to
dry completely
before moving to
this step.

Alternatively, do the
following three
steps first.

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



Dust powdered
sugar onto the
fresh icing, dry,
and then brush off



**Your candy cane
stocking cookie is
complete!**



decorate: alternating colors stocking

Using your scribe or edible pen, draw the cuff and heel



Outline the body of the stocking in white icing



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



Pipe alternating green and red lines across the top leg of the stocking



Drag your scribe down through the lines



With a clean scribe, drag your scribe up through the lines



Repeat this process across your icing lines



Pipe alternating green and red lines across the toe of the stocking



Repeat dragging your scribe up and down on the lines (making sure to clean your scribe each time)



Outline the cuff
and heel in white
icing



Allow your icing to
dry completely
before moving to
this step.

Alternatively, do the
following three
steps first.

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



Dust powdered
sugar onto the
fresh icing, dry,
and then brush off



**Your alternating
colors stocking
cookie is complete!**



decorate: tree stocking

Using your scribe or edible pen, draw the cuff and heel



Outline the body of the stocking in white icing



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



With green, pipe a tree shape



Drag your scribe from the middle bottom of your tree, to the top, making a point



Repeat, piping on a tree and dragging your scribe through them



Outline the cuff
and heel in red
icing



Allow your icing to
dry completely
before moving to
this step.

Alternatively, do the
following three
steps first.

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



Dust powdered
sugar onto the
fresh icing, dry,
and then brush off



**Your tree stocking
cookie is complete!**



decorate: wreath stocking

Using your scribe or edible pen, draw the cuff, heel, and toe



Outline the body of the stocking in white icing



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



Pipe green lines in a circle



Drag your scribe around the circle, through the middle of the lines



Repeat adding lines and dragging your scribe through it



Add dots of red icing onto your wreaths



I like to put a blob of red on my paper towel and dip my scribe into it, then dot them onto my cookie

Outline the cuff,
heel, and toe in
green icing



*Allow your icing to
dry completely
before moving to
this step.*

*Alternatively, do the
following three
steps first.*

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



Dust powdered
sugar onto the
fresh icing, dry,
and then brush off



**Your wreath
stocking cookie is
complete!**



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!

