

*disco*

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# BACHELORETTE

5 beginner cookies  
decorating guide



Iced  
Kitchen

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# follow along on YouTube





## 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, yellow, blue, and black.

- Yellow: add yellow food coloring until the color doesn’t develop further
- Blue: add blue food coloring until the desired color is reached
- Pink: add one drop of red, slowly add more until the desired color is reached (red can quickly turn a light pink into a soft red)

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!



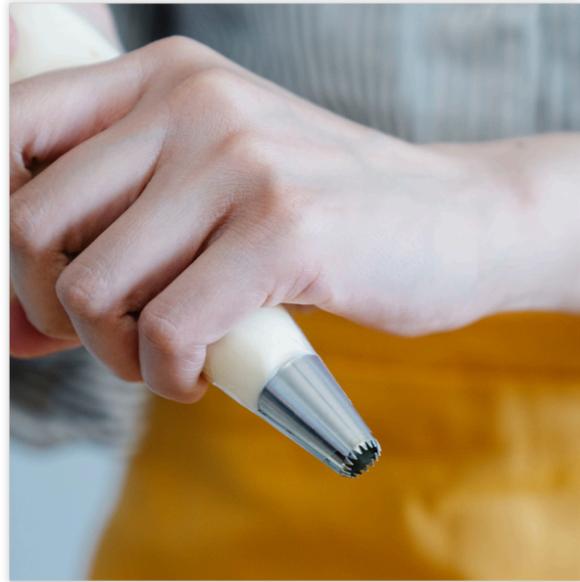
follow along to  
learn how to mix  
colors and  
consistencies

# 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

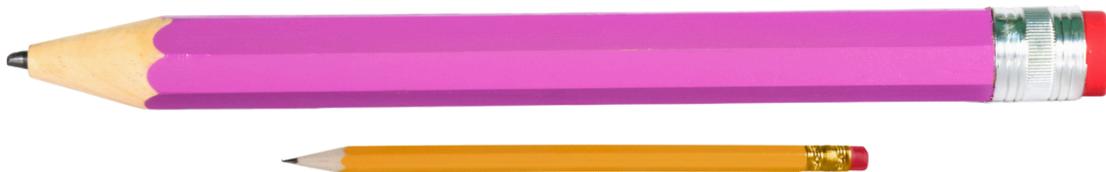


piping bag with a tip

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



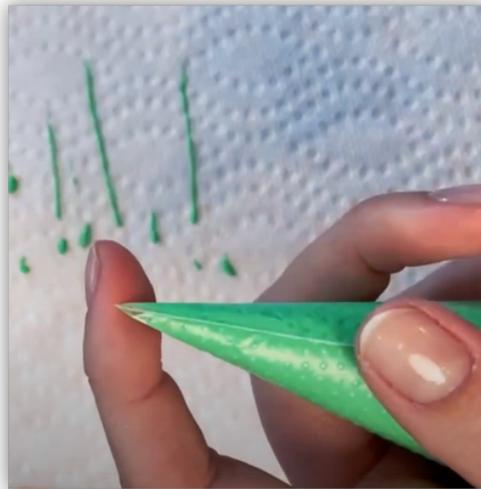
# cut the end of your piping bag

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.

## icing transfers

Print this page to use as the image to use for your icing transfer. Place a piece of parchment paper over it and follow the directions on the next page. The two options allow you to have ample space between letters when making the icing transfers.

**last**

**l a s t**

**disco**

**d i s c o**

**bride**

**b r i d e**

**lets**

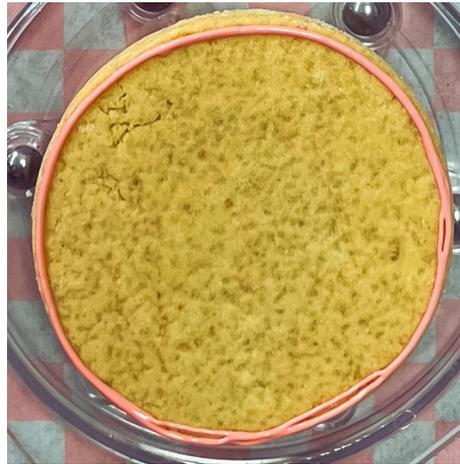
**l e t s**

**dance**

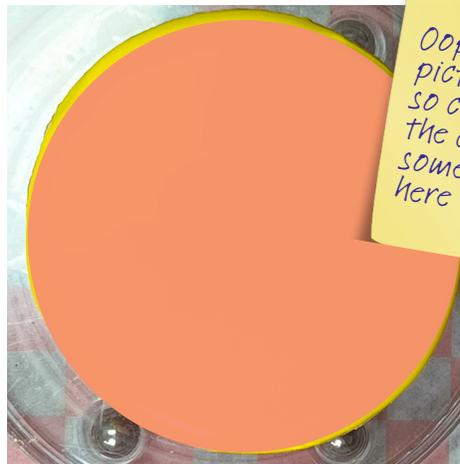
**d a n c e**

## decorate: smiley face

Outline the cookie with whatever icing color you choose



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



*Oops, didn't get a picture of this step! so circle shape of the color is doing some heavy lifting here*

Once your cookie has crusted over (looks matte), pipe a half circle line in the same color icing



Place two dots where you want eyes, then pipe the oval eye shape



Pipe a straight line across each end of the smile



**Your smiley face cookie is complete!**



*Yup, it's blue - because you can (and should) make this cookie out of all your colors!*

# decorate: daisy

Use your scribe or edible pen to draw a flower design with 6 petals



*If you use a scribe, brush off the cookie crumbs before decorating*

Outline the center circle in yellow



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



Once the center is matte/crusted over, outline three petals that are not touching



Fill in each petal, using your scribe to even out the icing



Once the three petals are matte/crusted over, outline the final three petals



Fill in each petal,  
using your scribe  
to even out the  
icing



**Your daisy cookie  
is complete!**

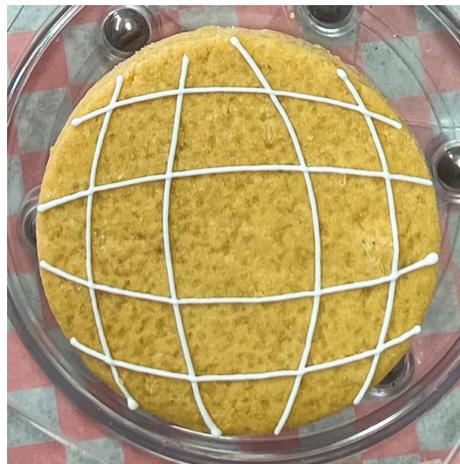


# decorate: disco ball

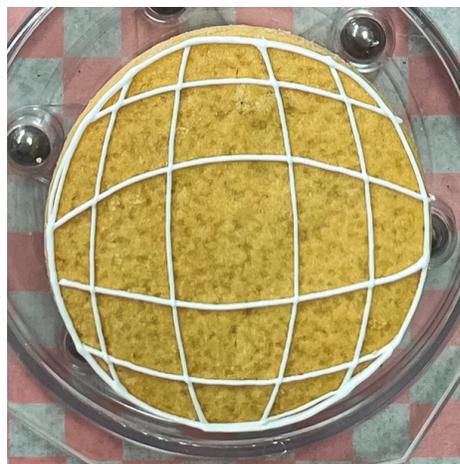
Pipe 4 curved lines  
across the cookie



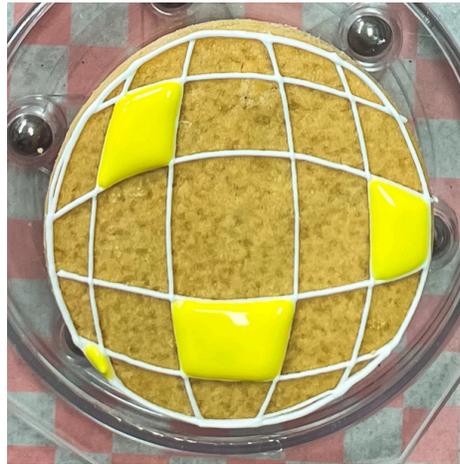
Turn 90 degrees  
and repeat



Outline the entire  
cookie



Fill in 4 rectangles in a color of your choosing, using your scribe to even out the icing



Fill in other rectangles - not touching the colored ones or each other - with white icing, using your scribe to even out the icing



Once matte/crusted over, fill in more rectangles with white, using your scribe to even out the icing



Once matte/crusted over, fill in more rectangles with white, using your scribe to even out the icing



On matte/crusted over rectangles, pipe 4 dots in a square in an additional color



With this same color, connect these dots using curved lines and your scribe to help “point” each corner of your star



Repeat this process with a smaller star next to your original one



Place a white dot on your star



Use your scribe, poking into the middle of the white and dragging it around a curve of your star



Repeat this process with the smaller star

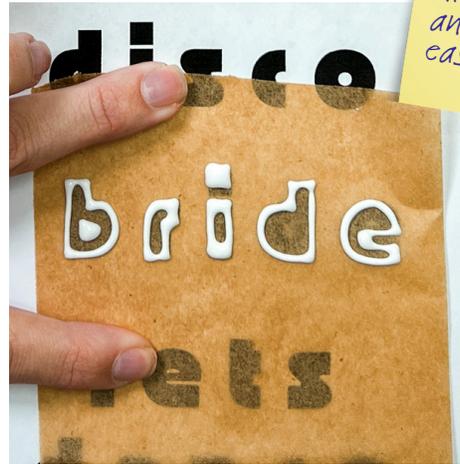


**Your disco ball cookie is complete!**



# decorate: bride

Place parchment paper over the icing transfer templates and outline the word in color of your choice



There are three different options and "bride" was the easiest to space!

Fill in your outline with the same color



Once dry, you can easily peel your icing transfers off the parchment



you can make as many letters as you like. Anytime something looks odd, I'll do multiple!

Outline your cookie in the same icing color as your letters



*make sure to match the color of the cookie to the colors of your letters. I switch up the phrase I'm working on here*

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



Place your letters onto your fresh icing



**Your bride cookie is complete!**



# decorate: bustier bodysuit

Pipe dots along the top and legs of your bustier cookie



*You can (and should) make this cookie out of all your colors!*

Use a spoon or the back of your scribe to squish and drag the icing dots into the center of the cookie



Outline the bustier shape, leaving the dots out of the outline



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



Once it is matte/crusted over, pipe a line across the waist, down the top front and around each breast area



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



Once it is  
matte/crusted  
over, pipe a curved  
line across each  
breast from the  
top down



**Your bustier  
bodysuit 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!

