



bees knees

4 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, mustard, and black.

- Yellow: add yellow food coloring until the color doesn't develop further
- Mustard: add four times as much yellow to every drop of red and a small dap from a toothpick of blue
- Black: add black food coloring until the color doesn't develop further (should appear a dark grey)

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.

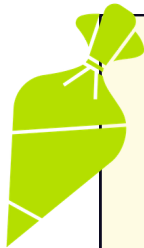
It also allows you to do "wet on wet" decorating, where you place different colors of icing that are the same consistency on or near one another to decorate.

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!

mixing
royal icing
colors + consistencies

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.

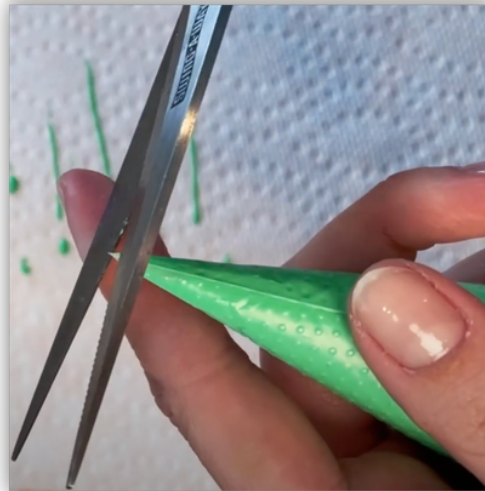
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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



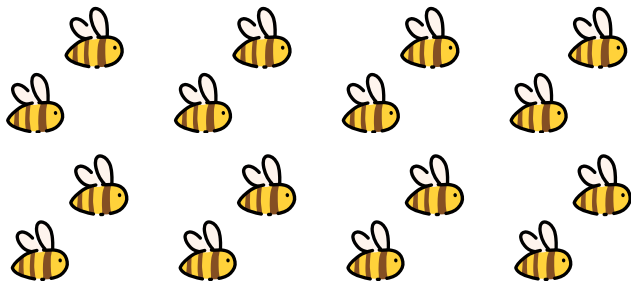
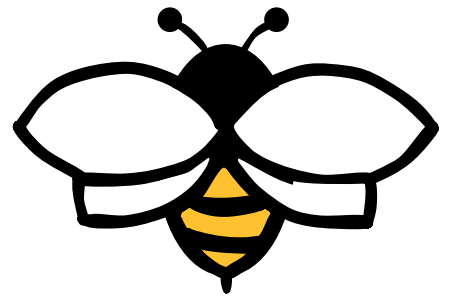
Cut a small piece, straight across the end



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.

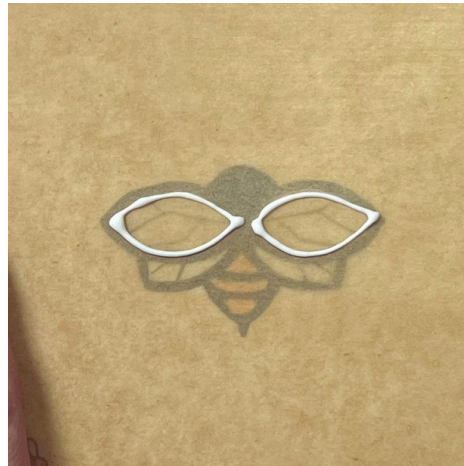
icing transfers

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 in the following pages. I always recommend making almost double the amount of transfers you need.

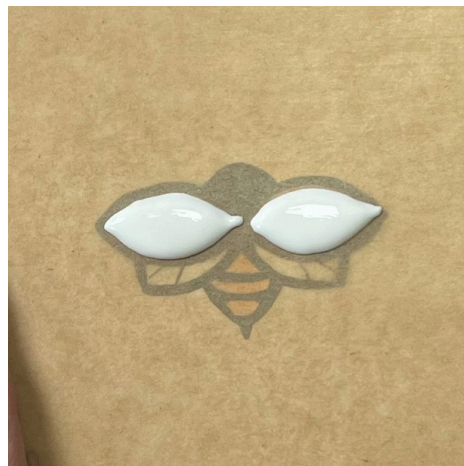


decorate: honeycomb bee

Place parchment paper over the bee icing transfer template and outline the big wings in white



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



Outline the lower wings in white



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



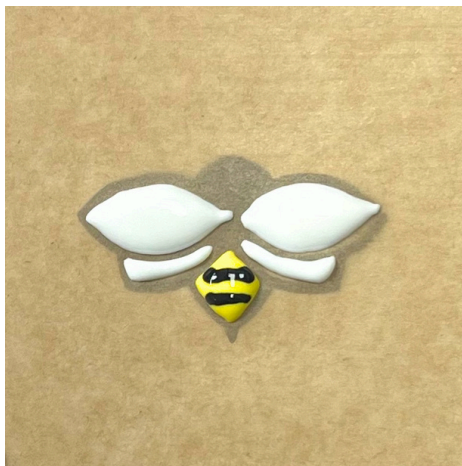
Outline the lower
body of the bee in
yellow



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



With black, add
two lines across
the yellow section



Once slightly firm,
outline the entire
bee in black



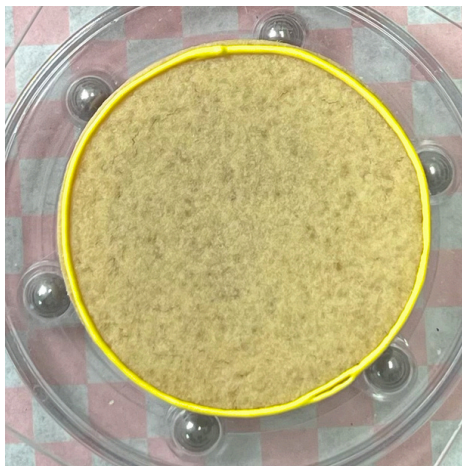
Fill in your outline,
using your scribe
to even out the
icing



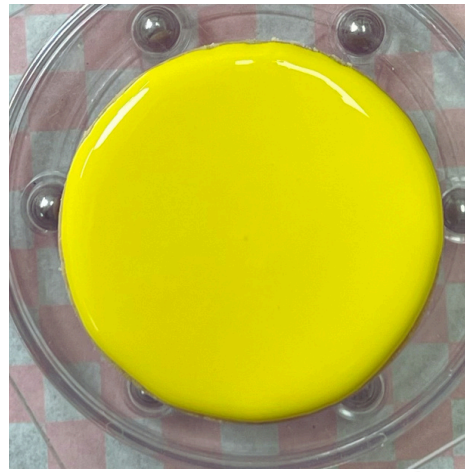
Add two antennas
off the bees head,
try and make them
a little bigger than
my example here



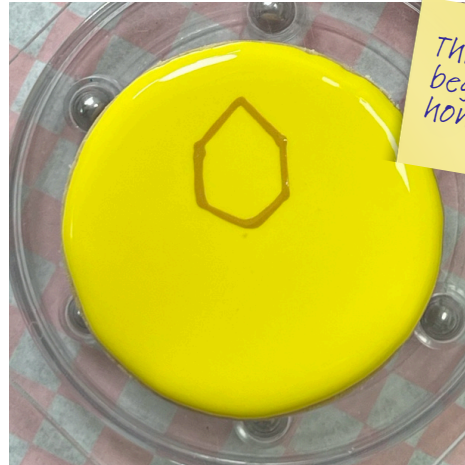
Outline your
cookie in yellow
icing



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

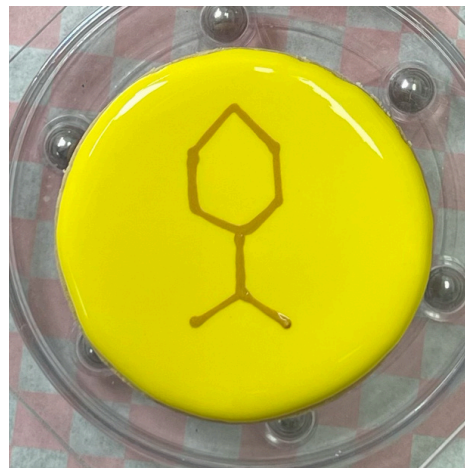


With mustard, on wet yellow icing, pipe a hexagon shape anywhere on the cookie

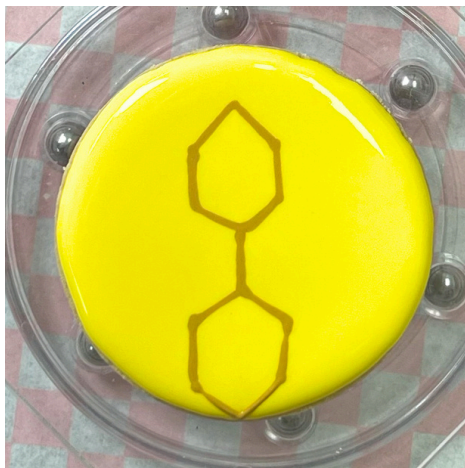


This will be the beginning of your honeycomb pattern

Off of one of the points, create another equal length line and then two more diagonal off of the straight line



Off of the diagonal lines, pipe another complete hexagon



Repeat the process over and over to create a hexagon pattern across the entire cookie



Once your bee is fully dry, you should be able to easily peel it off the parchment paper



Be careful with the antennas - a little over half of mine broke!

Add yellow or mustard icing onto the back of your bee



Place your bee
onto the dry
cookie

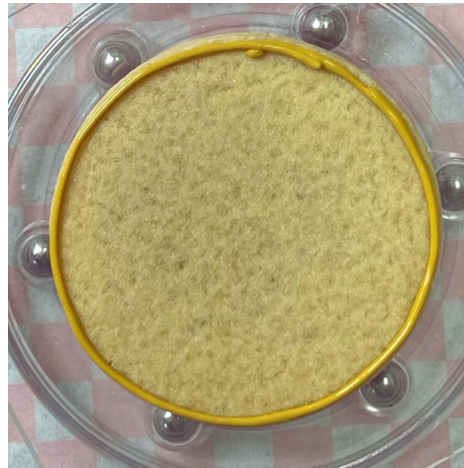


**Your honeycomb
bee cookie is
complete!**

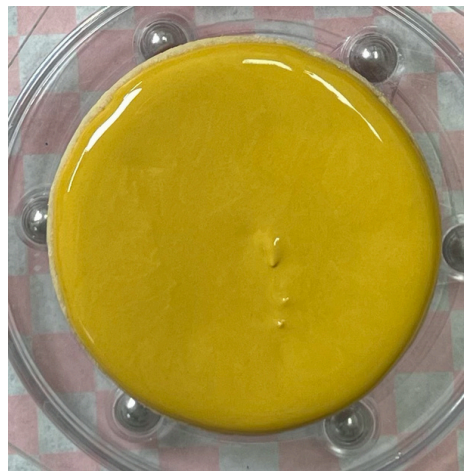


decorate: patterned daisy

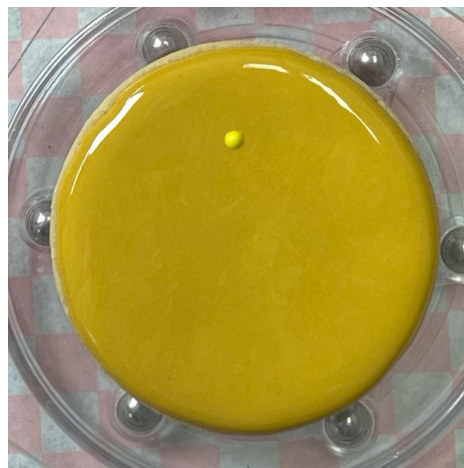
Outline cookie in
mustard icing



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



With yellow, add a
small dot onto the
wet mustard icing



With white, add 6-5 white dots around the yellow dot



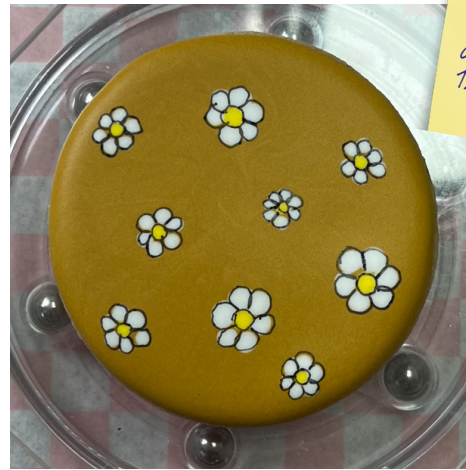
On another section of your cookie, repeat the last two steps



Repeat the process creating a pattern of daisies on your cookie



Once your icing is fully dry, outline each dot with your fine tip edible pen



This usually takes about 8 - 12 hours to fully dry

Your patterned daisy cookie is complete!



decorate: beehive

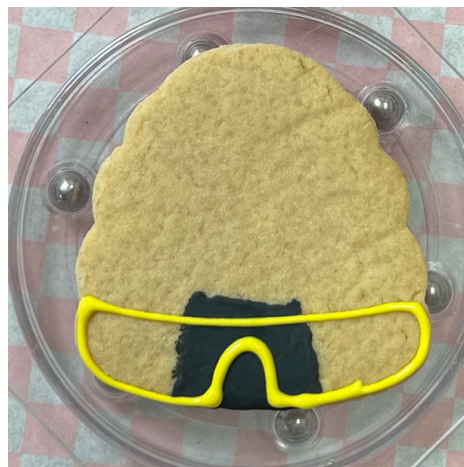
On the bottom center of the beehive cookie, add a blob of black icing



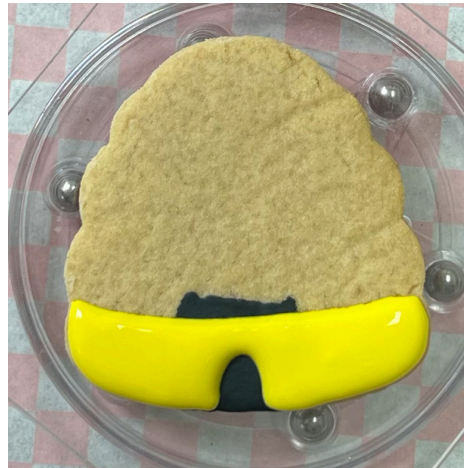
Using a knife, spatula, or your scribe, even out the black icing



Once the black has crusted over, outline the bottom section of the beehive, making a curve opening for the bees to enter



Fill in the outline
and even it out
with your scribe

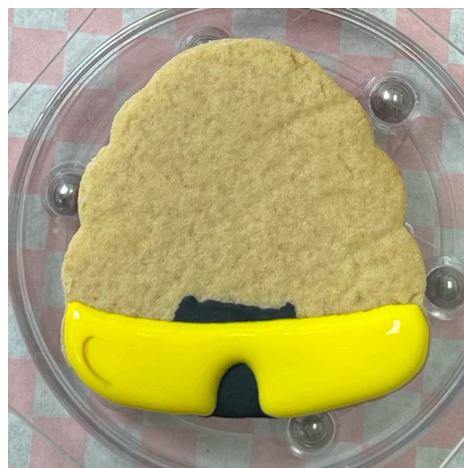


Add a line of
mustard icing on
the left side of the
wet yellow icing

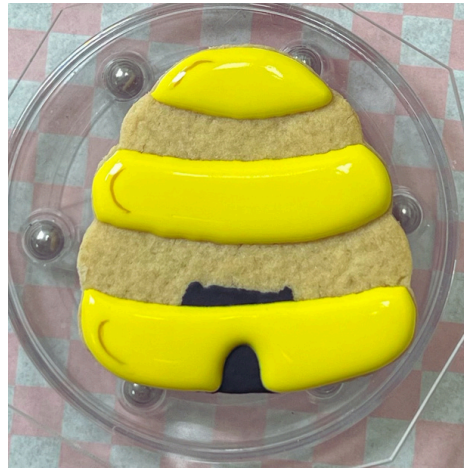


*When the wet icing is
next to the wet icing
it will blend
together, losing the
dimension you've
created with the
lines*

Using your scribe,
place it into the top
of the mustard line
and swipe up in a
curve, wipe it off and
repeat on the bottom



Repeat the last four steps for the center and top section of the beehive



Once the first three sections have crusted over, repeat the process again for the last two sections

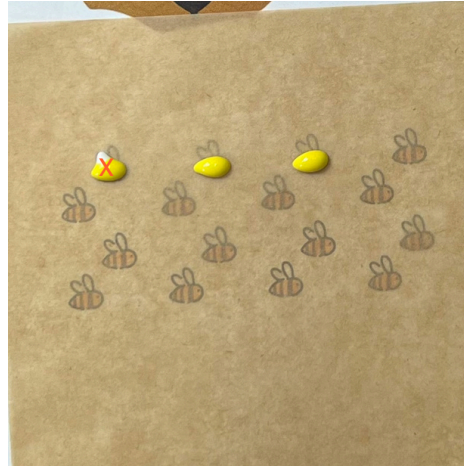


Your beehive cookie is complete!



decorate: buzzing bees

Place parchment paper over the bees icing transfer template pipe yellow onto the body of each bee



With black, pipe two lines onto the yellow body, and use your scribe to add a dot of black onto the back for the stinger and onto the body for the eye



Once firm, pipe one white wing

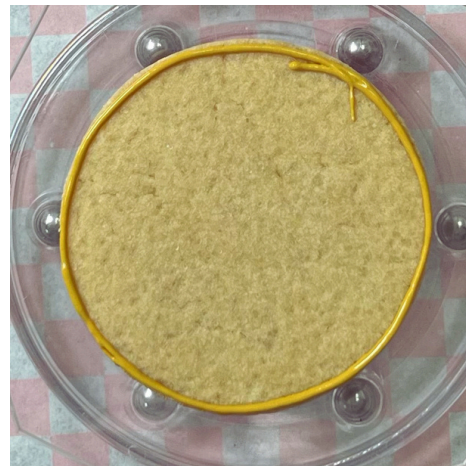


This doesn't need to be crusted over and matte, but holding it's shape - a few minutes should do

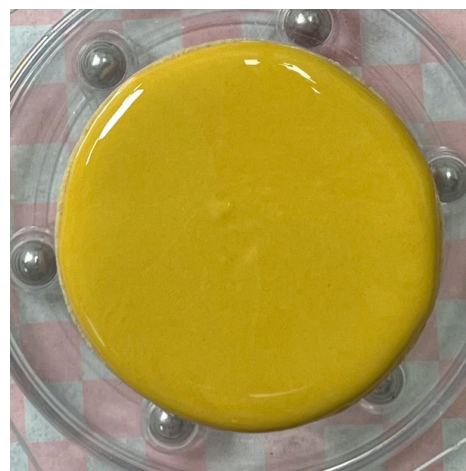
Once firm, again,
add the second
wing



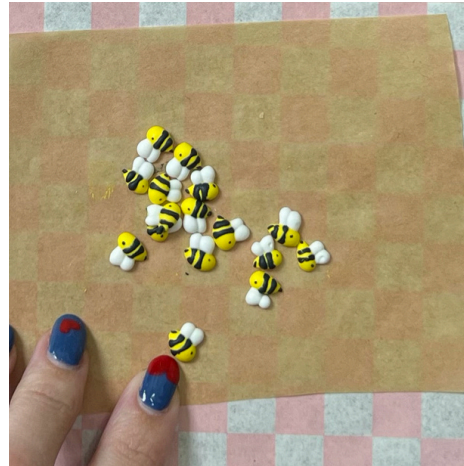
Outline cookie in
mustard icing



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



Once your bees are dry, peel them off your parchment paper



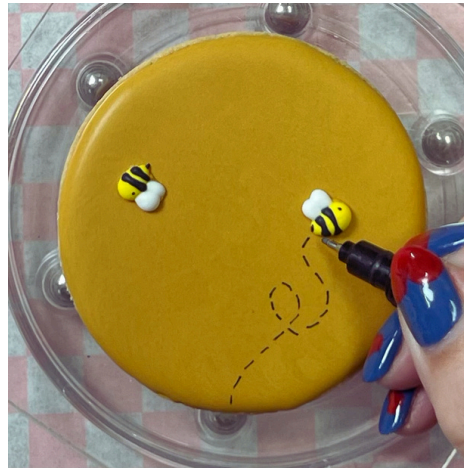
Once your cookie is fully dry, place mustard icing onto the back of a bee and place it onto the cookie



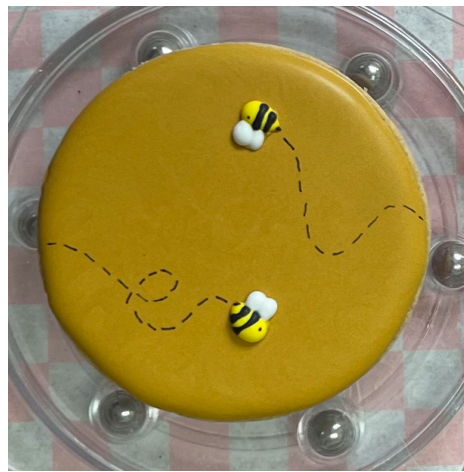
Repeat the process with a second bee



Using your fine tip edible pen, draw a dashed meandering line from the edge of your cookie to the bee



Repeat the process with the second bee



Your buzzing bee 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!