



cross stitch cookies



5 designs that prove
detail work is worth it

**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, blue, green, red, and black.

- Blue: add blue food coloring until the color doesn’t develop further
- Green: add 1 drop blue food coloring to every 4 drops of yellow
- Red: add blue food coloring until the color doesn’t develop further
- 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 two consistencies, a detail and a hybrid icing (which can outline and flood).

The detail icing is going to be thicker, I like to refer to it as a toothpaste texture, when you pull a spatula out of it, it should make a soft/folding over peak. This consistency will allow you to write and add the fine details.

The hybrid icing is also referred to as a 20 second consistency because it takes about 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.

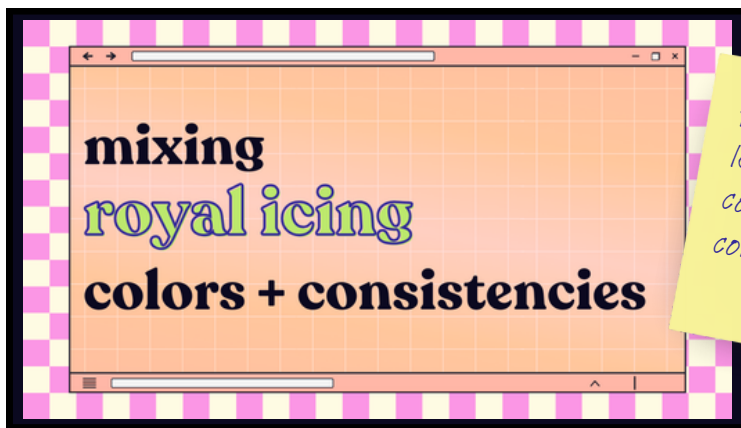
The hybrid consistency is thick enough to create its own "edge" so the icing doesn't run over the side of a cookie (replacing the need for a "line" consistency), but also thin enough to fill a cookie like a "flood" consistency would.

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



Follow along with the video below to learn how to make a detail and hybrid icing, along with a visual of how it will look



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!

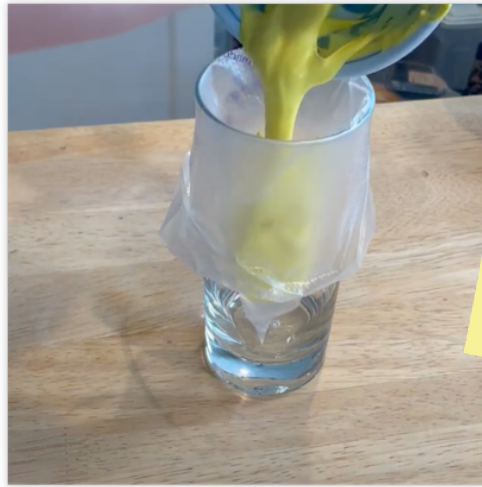


fill your piping bag

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



Pour your icing inside the piping bag



with detail icing, you will have to spoon it into 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.

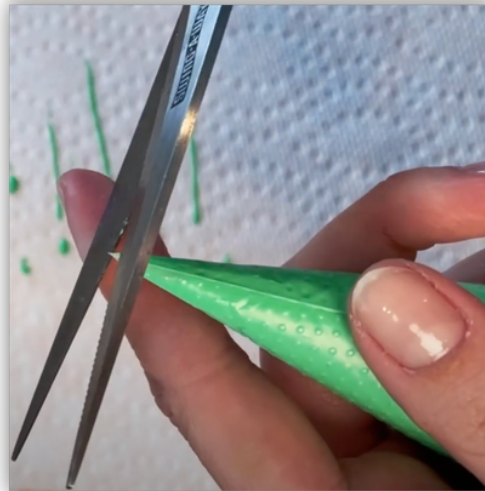
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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.

decorate: cookie base

Outline cookie in
the white, hybrid
icing

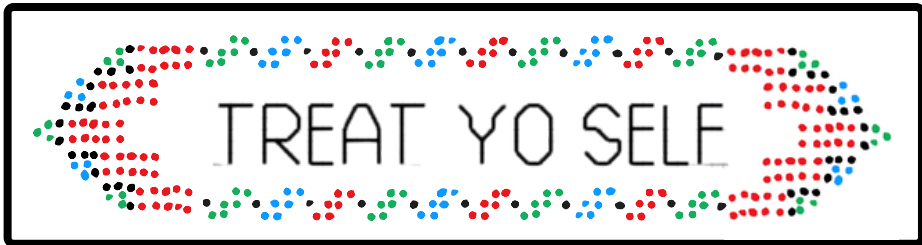
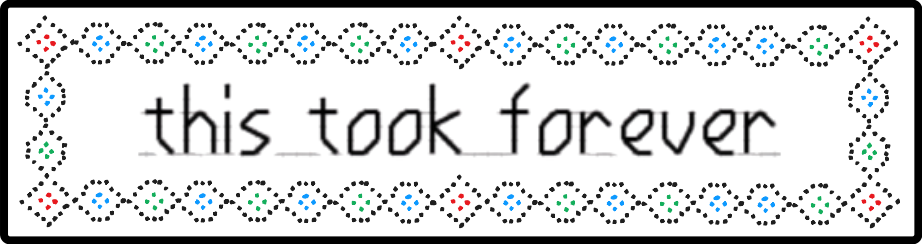
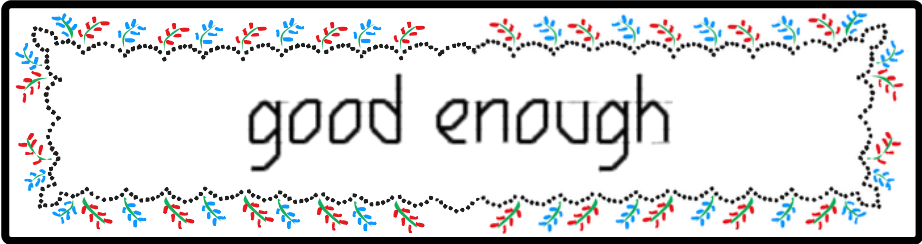


Fill in your outline,
using your scribe
to even out the
icing



Allow your cookies to fully
dry, at least 8 hours, before
moving onto the next steps

templates + tracing



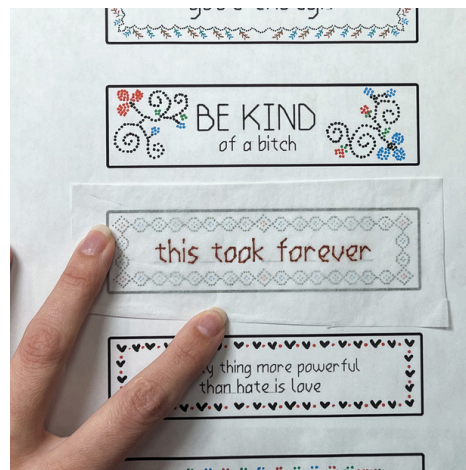
trace each design

You'll repeat this step for every design.

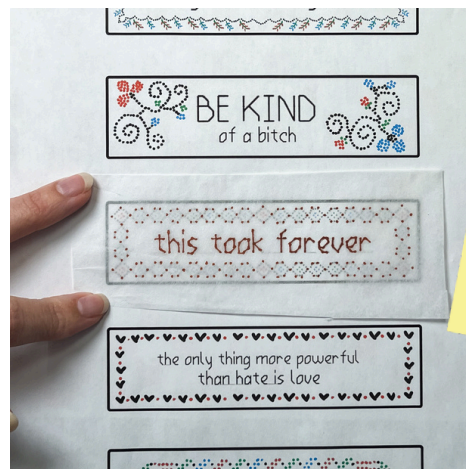
Place tissue paper
over the design
you're tracing



Using a fine tip
edible pen, trace
the lettering



Continue tracing
the outside design



*i did not trace
every dot of the
design, but enough
that I would be able
to follow*

Take your tissue paper and place on your cookie



Go over the design again with your edible pen. When you remove the paper, the design will have transferred



Once you trace the design on every cookie, move onto the decorating steps

decorate: good enough

Using black, pipe the letters over the traced design



Continuing with black, pipe the outline design



you can choose to do a "dot" design or go with the flow of your icing

With green, pipe the stems around the outline



With blue, pipe 5 dots around every other green stem



With red, pipe 5 dots around the remaining green stems



Your good enough cookie is complete!



decorate: be kind

Using black, pipe the letters over the traced design



Continuing with black, pipe the detailed stems and swirls



i wish i had traced more details onto the cookie and kept my reference close at hand!

With green, add the small stem and leaf details



With blue, pipe the blue flower details



With red, add the final red flower details



Your be kind cookie is complete!



decorate: this took forever

Using black, pipe the letters over the traced design



Continuing with black, pipe the outline design



Using red, pipe 4 dots in every diamond



With blue, pipe four dots in every other empty oval shape



With green, pipe four dots into the rest of the empty oval shapes

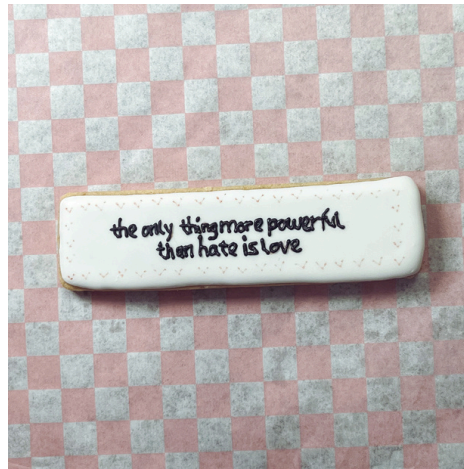


Your this took forever cookie is complete!



decorate: more powerful

Using black, pipe the letters over the traced design



Continuing with black, pipe the heart border



oops, missed a picture of just this step! imagine it, please

With red, pipe a dot between each heart



Your more powerful cookie is complete!



decorate: treat yo self

Using black, pipe the letters over the traced design



Continuing with black, pipe a black dot between the top and bottom border



With green, pipe 3 dots on either side and 6 between every third black dot



With blue, pipe 6 dots in each section next to green and on either side of the 3 green dots



With red, pipe 6 dots next to each blue and fill in the two side sections



With black, add dots along either side, on the outer areas of the red



With green, add 3 dots on green in the corner of the black dots, in all four corners of the cookie



definitely recommend following the template!

Your treat yo self 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!

