



a seat by the window

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, beige, light blue, blue, green, and grey.

- Beige: combine 4 drops of yellow, 1 drop red, a small toothpick of blue
- Light blue: add blue food coloring until you get your desired shade
- Blue: add blue food coloring until the color no longer deepens
- Green: Add 4 drops of yellow to every 1 drop of blue until you reach your desired shade.
- Grey: add a small amount of black food coloring until you receive your desired shade

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 amount gel food coloring you'll add.

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.

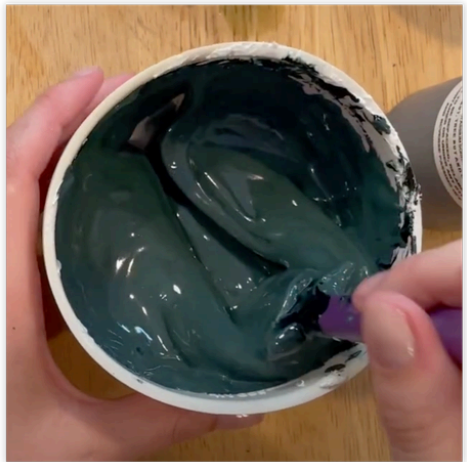
This is a 20 second icing. Its names come from the amount of time it takes the icing to "settle" or level out on a cookie. After you've mixed in the food coloring, add a little bit of water at a time (I tend to do 1/4 - 1/2 teaspoon) until you get to the right consistency.

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 the spatula, you want it to look 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.

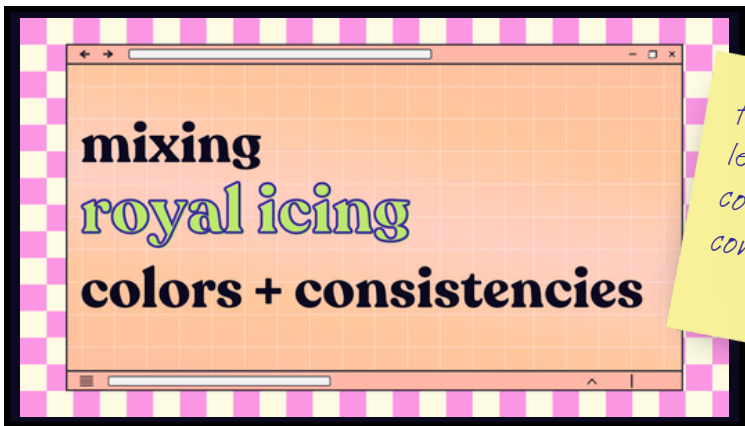
20 second icing
Before adding water
and then at the
right consistency



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.

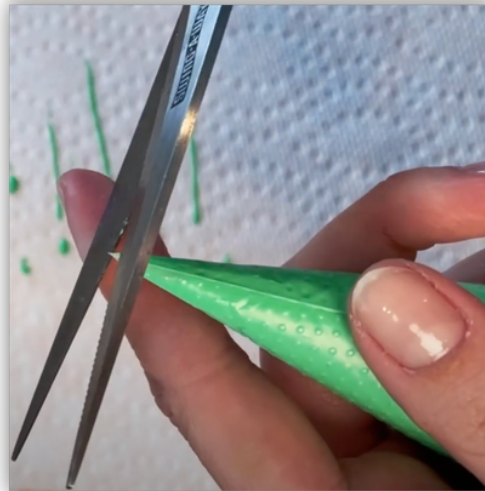
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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



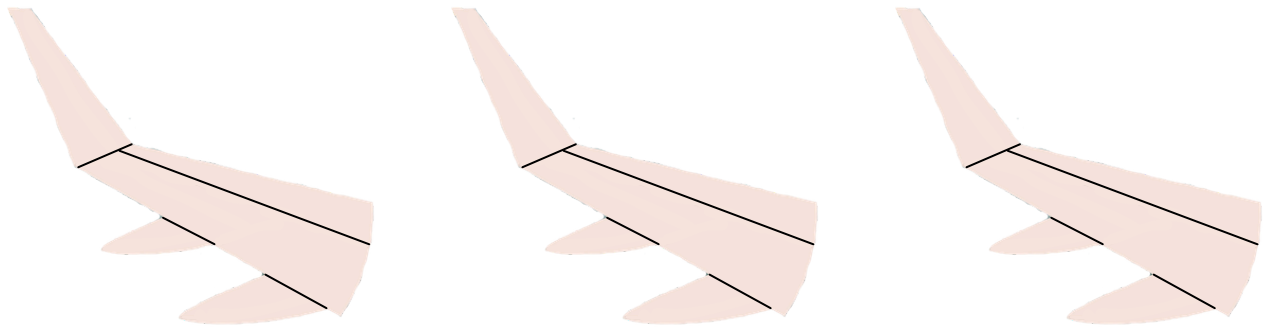
Cut a small piece, straight across the end



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.

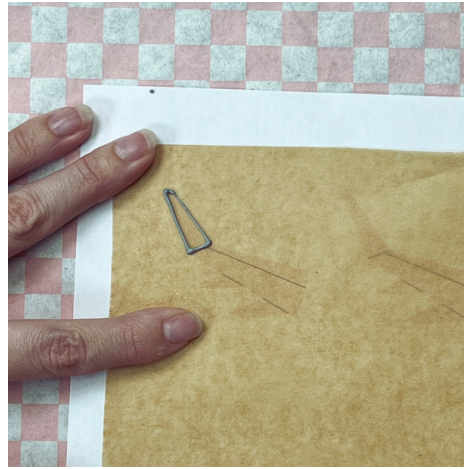
icing transfers

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. I also found tracing the wing with a pen or pencil was a helpful visual aid.

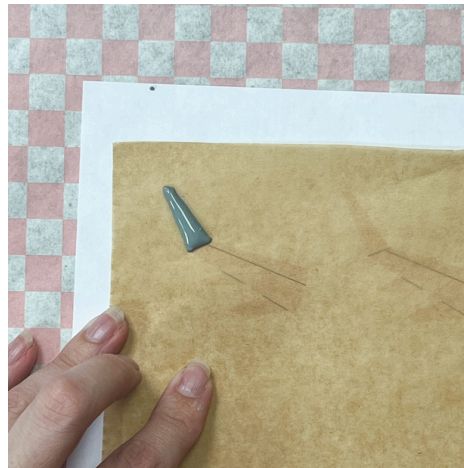


decorate: plane wing transfers

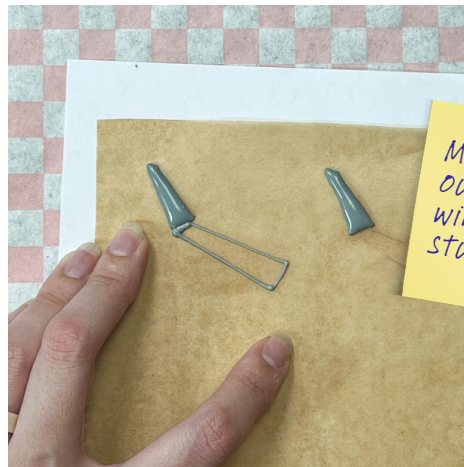
Outline the tip of the wing with grey



Fill in the outline and let it crust over before moving on

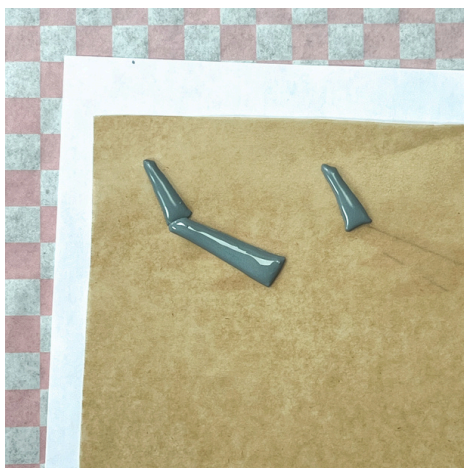


Outline the bottom rectangle of the wing

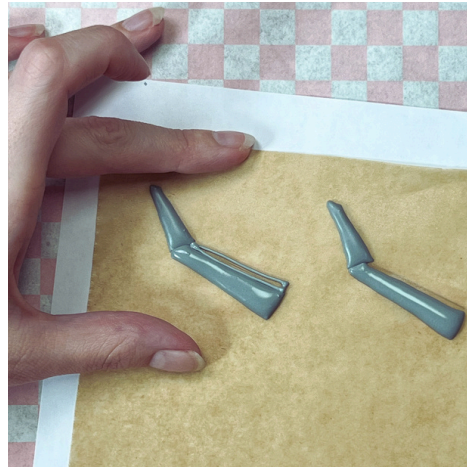


Make sure this outline touches the wing tip to create a sturdy base

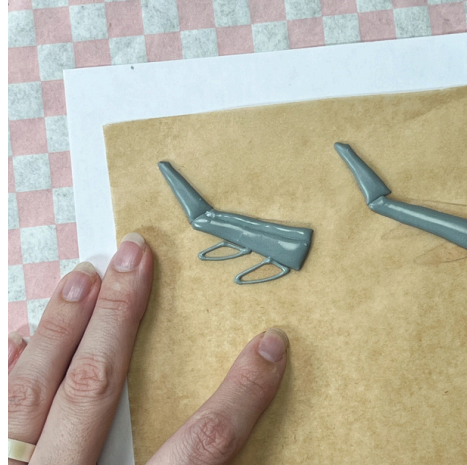
Fill in the outline and allow it to crust over before moving on



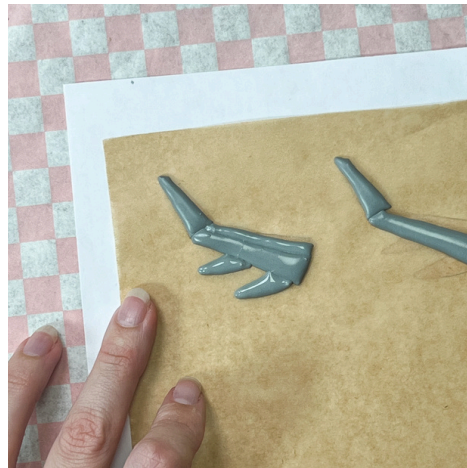
Outline the top rectangle of the wing



Fill in the rectangle and then outline the two lower pieces of the wing



Fill in the outline and let completely dry



Peel your icing transfers off the parchment - they are ready to use!



decorate: beach plane window

Outline the cookie design with an edible pen



Outline the design with the appropriate icing color



Fill in the sky with light blue and the clouds with white



Fill in the ocean in descending colors of dark blue, light blue, and white



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

With your scribe, drag it through your ocean colors to create a wave look



Fill in your final section with beige icing and allow your icing to crust over



Once crusted over, take white icing and pipe a line on the white section



Take your sponge and dab the white icing to create texture, repeat with the beige sand section



Outline your window scene and cookie in grey



Fill in the outline with grey and even out with your scribe

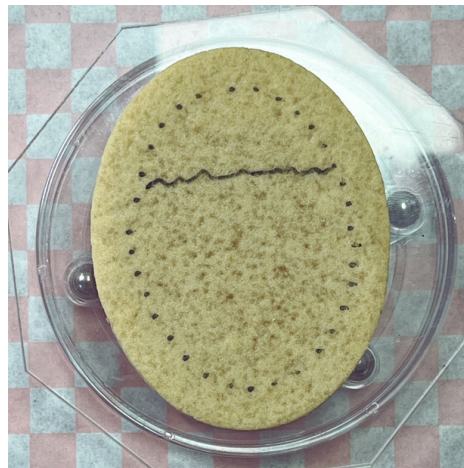


Your beach plane window cookie is complete!

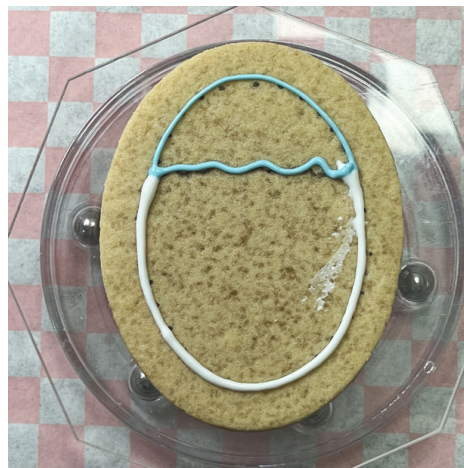


decorate: cloud plane window

Outline the cookie design with an edible pen



Outline the design with the appropriate icing color



Fill in the top with light blue and the bottom with white and allow your icing to crust over slightly



It doesn't need to fully crust, but slightly harden

Take your sponge and dab the white icing to create a subtle cloud texture



Place your plane wing icing transfer on your freshly dabbed white icing, placing the edge of the wing along the edge of your icing



Outline your window scene and cookie in grey



Fill in the outline
with grey and even
out with your
scribe

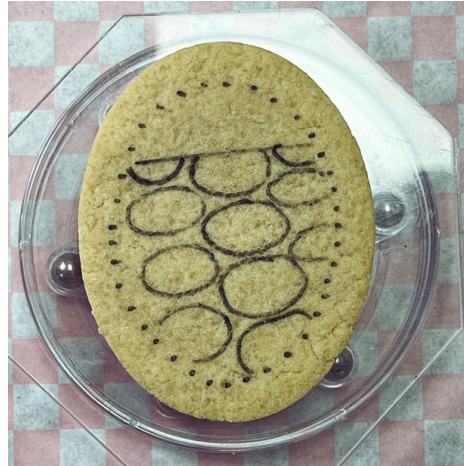


**Your cloud
cookie is
complete!**

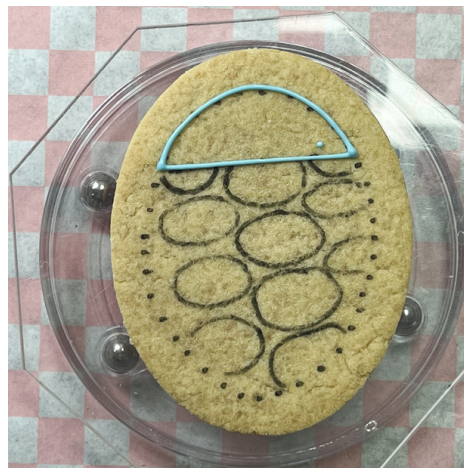


decorate: fields

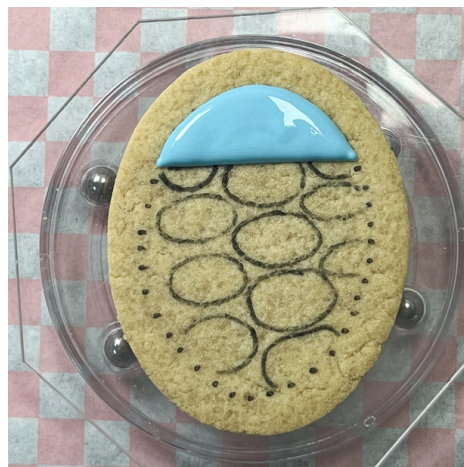
Outline the cookie design with an edible pen



Outline the sky with light blue



Fill in the outline and even out the icing with your scribe



Pipe some lines of white on the blue sky



Take your scribe and drag the white icing horizontally to create wispy clouds



Outline the farm fields and circles in beige



Fill in the outline
and even it out
with your scribe



Outline any open
circles with green



Fill in each circle
with green icing
and even out with
your scribe



Pipe a small beige line in each green circle



Take your scribe and swirl the beige around each green circle, then allow your icing to crust over



Outline your window scene and cookie in grey



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



Your farm field cookie is complete!

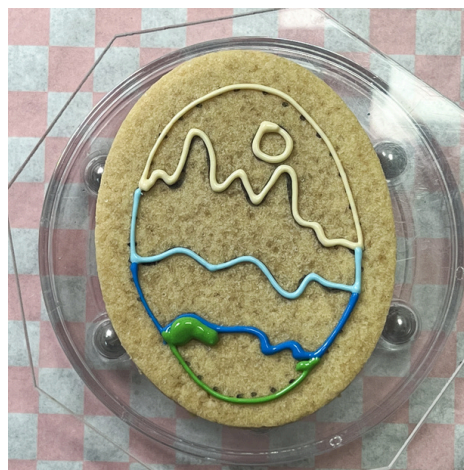


decorate: mountain

Outline the cookie design with an edible pen



Outline the design with the appropriate icing color



Fill in the bottom section with green icing and even out with your scribe



Fill in the next section up with dark blue and even it out with your scribe



Fill in the next section up with light blue and even it out with your scribe



Fill in the top section with beige, leaving a circle for the “sun”



Fill in the circle
with white



Place your plane
wing icing transfer
on your wet icing,
placing the edge of
the wing along the
edge of your icing



Outline your
window scene and
cookie in grey



Fill in the outline
with grey and even
out with your
scribe



**Your mountain
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!