



pool party cookies

4 beginner cookies
decorating guide

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follow along on YouTube



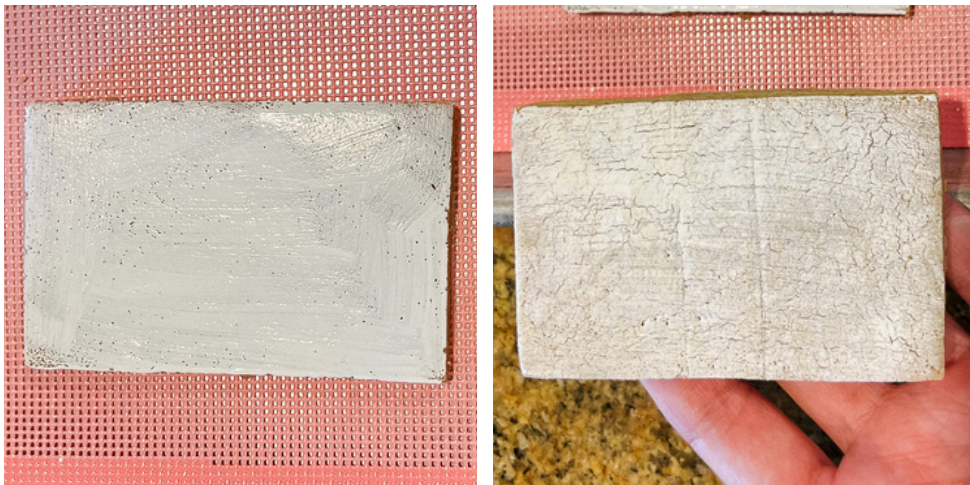
paint your cookies

Two of the four cookies in this set have a cracked, white background to the design and to achieve it, you have to add it before you bake your cookies!

On your raw, cut out cookie, slightly water down some of your white food coloring and paint it onto the cookie. You want to try and cover as much as the cookie top as possible, but there will be some parts where the white food coloring doesn't stick.

You can still freeze your cookies before baking and bake as normal. When you pull your cookies out of the oven, the white will be a little tacky, but also slightly cracked.

Before baking
and then after
baking



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, pink, orange, light blue, and blue.

- Pink: add red food coloring until you get your desired shade (I kept it very light)
- Orange: Add 2 drops of yellow to every 1 drop of red until you reach your desired shade.
- Light blue: add blue food coloring until you get your desired shade (I needed barely a drop!)
- Blue: add blue food coloring until the color no longer deepens

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.

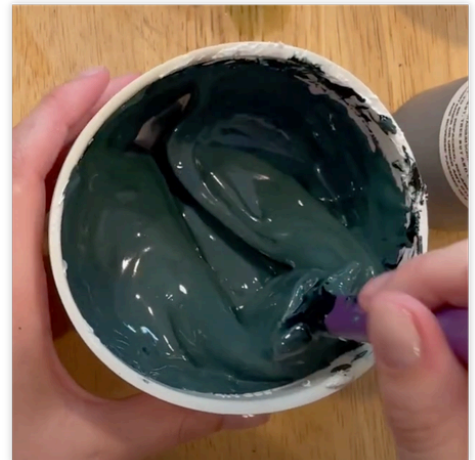
The 20 second consistency will take 20 seconds to settle after you run a spoon or knife through it. You can also lift a small amount with a spatula and see how it runs off the spatula, you want it to look like Elmer's Glue.

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!



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.

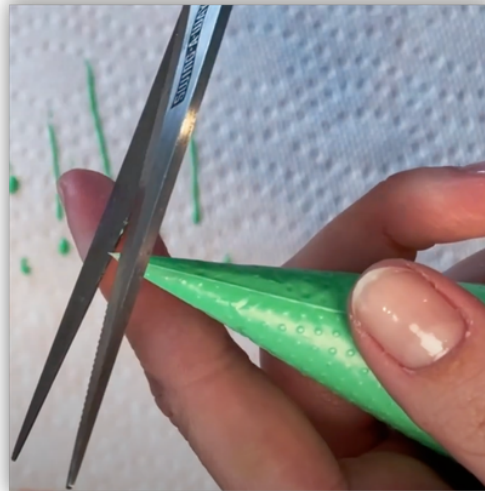
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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



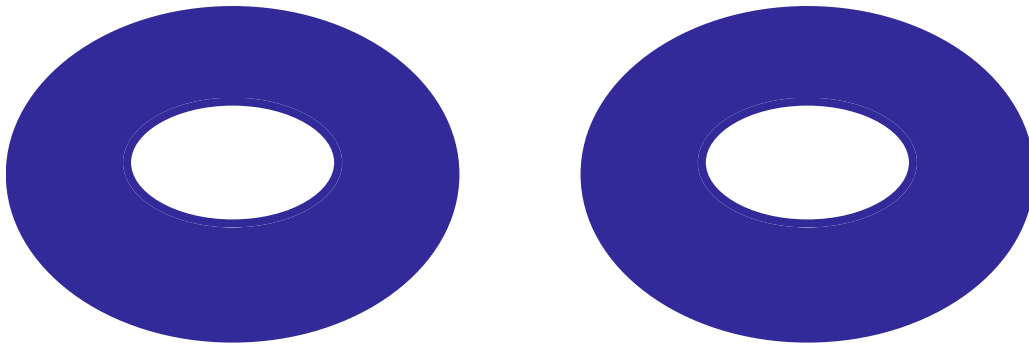
Cut a small piece, straight across the end



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: sunglass transfers

With orange, outline the glass lenses



Fill in your outline



Pressure pipe the arm and small dot of the other arm on the right side



"pressure pipe" means to add a bit more pressure onto your piping bag to pipe thicker sections

Allow the orange to go matte/crust over slightly and pipe pink into the lenses



Once dry, peel your icing transfers off the parchment - they are ready to use!



decorate: inner tube transfers

In orange, outline the inner tube shape



Fill in the outline



With pink, pipe a line in the middle of the inner tube



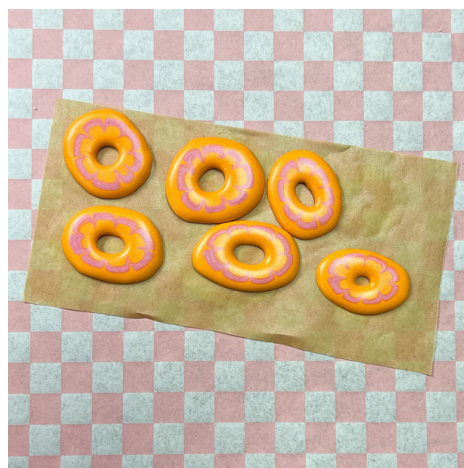
With your scribe, drag it from the outside to the inside of the inner tube



Repeat around the inner tube, making 8 lines in total, wiping your scribe off in between each one

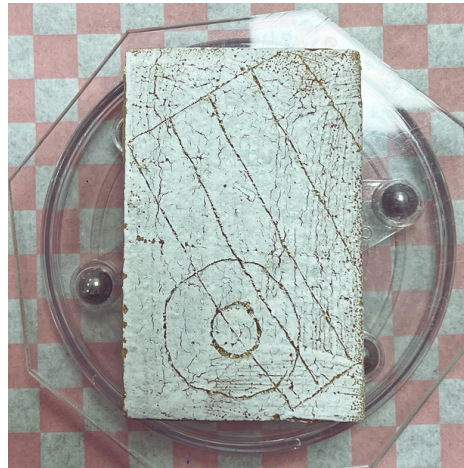


Once dry, peel your icing transfers off the parchment - they are ready to use!

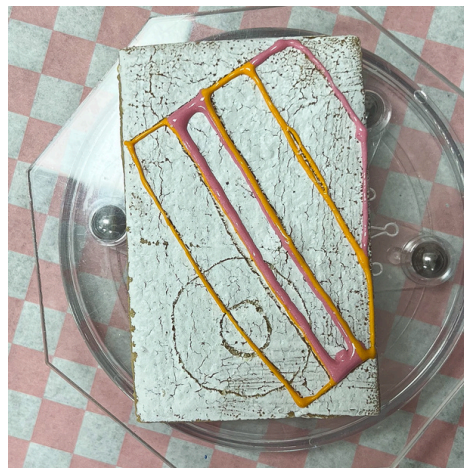


decorate: poolside

With your scribe, scratch the design onto your cookie



Outline the towel stripes in alternating colors of orange and pink



Fill in your outline with the corresponding colors



Once the towel has crusted over (looks matte), outline the hat rim in blue



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



With orange, pipe a V shape to add tassels to the end of the towel



Once the blue rim has crusted over, pipe the center of the hat



Once the hat is completely dry, take your scribe and lightly scratch the top of the icing in lines from the center, out



Repeat with lines around the brim



Repeat the last two steps on the crown of the hat

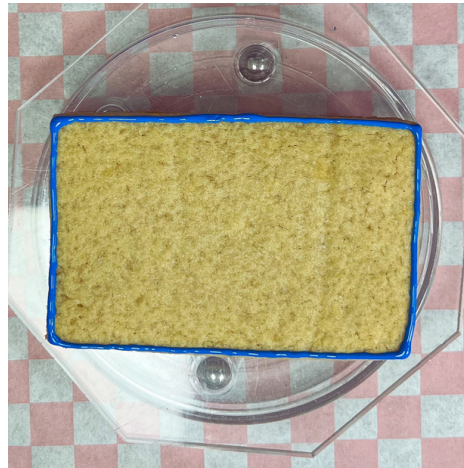


Your poolside cookie is complete!

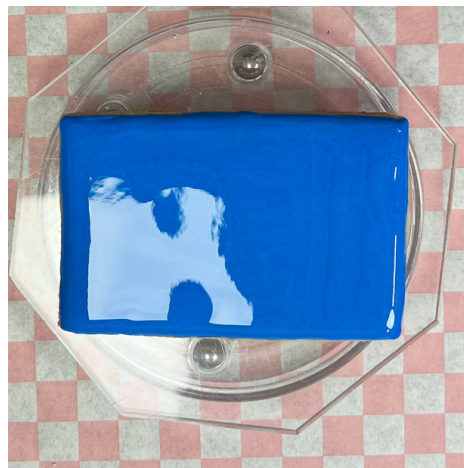


decorate: pool floatie

Outline the cookie design with dark blue



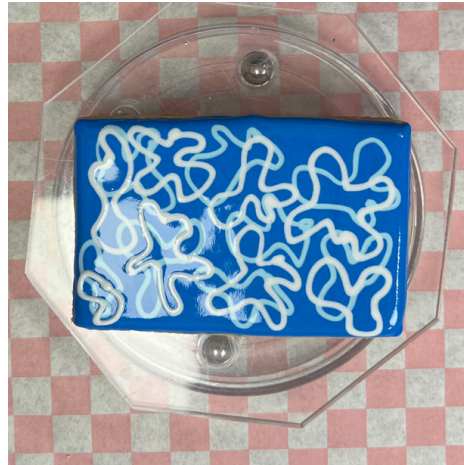
Fill in the outline and even out the icing with your scribe



With light blue, pipe amoeba like shapes across the fresh icing



Repeat the process, but with white icing



While still wet, add an inner tube icing transfer

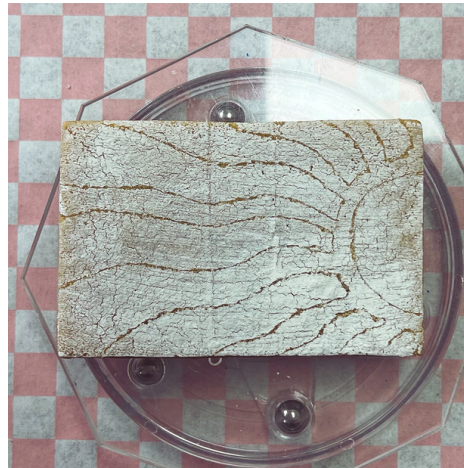


Your pool floatie cookie is complete!

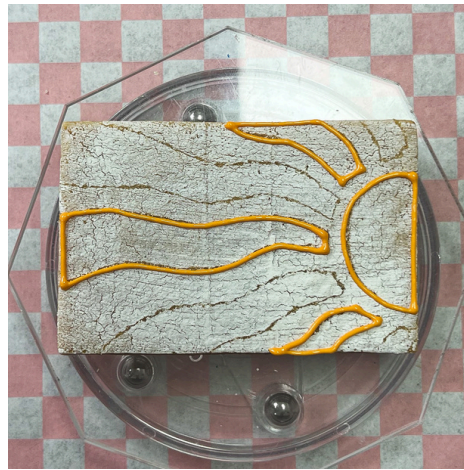


decorate: retro sun

With your scribe, scratch the design onto your cookie



With orange, outline the half sun and every other ray



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



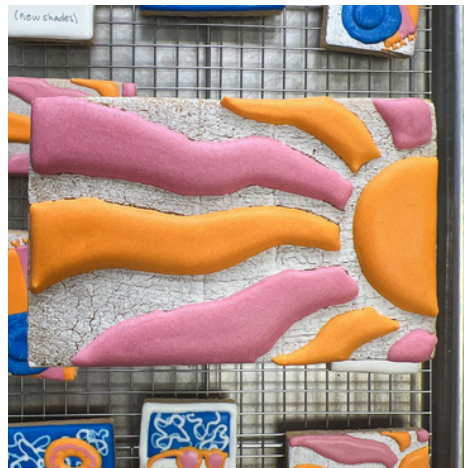
With pink, outline
the remaining rays



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

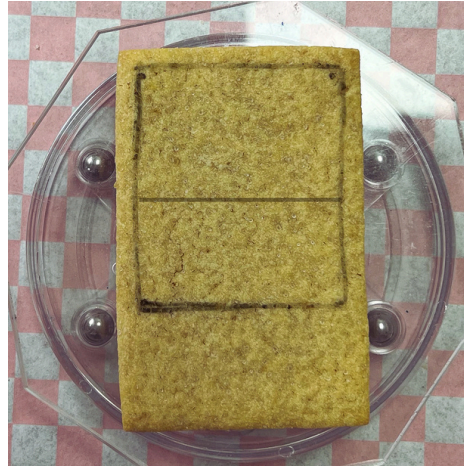


**Your retro sun
cookie is
complete!**

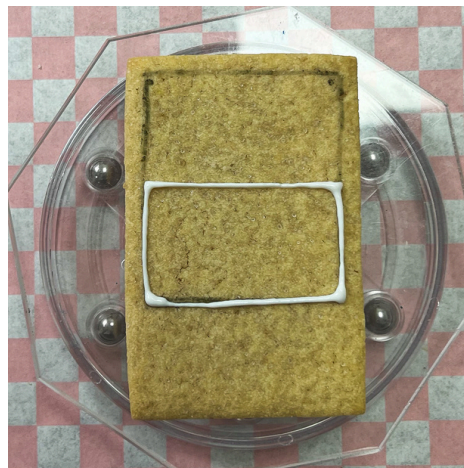


decorate: polaroid

Outline the cookie design with an edible pen



With white, outline the bottom rectangle



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



Once crusted over (slightly matte), pipe a squiggly white line on the the white icing



With your sponge, tap the white icing lightly to create texture



With dark blue, outline the rectangle above the white and fill it in



With light blue, pipe amoeba shapes



Repeat the amoeba shapes with white icing



While still wet, place the sunglasses icing transfer in the middle of the rectangles



Once crusted over (looks matte), outline the rest of the cookie with white icing



Fill in the outline
and even it out
with your scribe



Once completely
dry, use an ultra
fine tip pen to
write a message
on your polaroid



**Your polaroid
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!

