

NATIONAL PARK

beginner cookie guide

**Iced
Kitchen**

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follow along on
YouTube



- *optional

Before we dig into decorating, make sure you have baked your cookies (roughly 2 dozen, but you can do more or less) and made your royal icing (one batch of my recipe will work for 2 dozen cookies). Recipes are linked in the supply list and videos walking through each recipe can be found linked below.



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, light blue, blue, green, yellow, orange, and red.

- Light blue: add blue food coloring until you get your desired shade (I went with 1 drop)
- 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.
- Yellow: add yellow until you get your desired color
- Orange: add 2 drops of yellow to every 1 drop of red until you reach your desired shade
- Red: add red 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 (also called “hybrid”). 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 depending on the amount of icing) until you get to the right consistency.

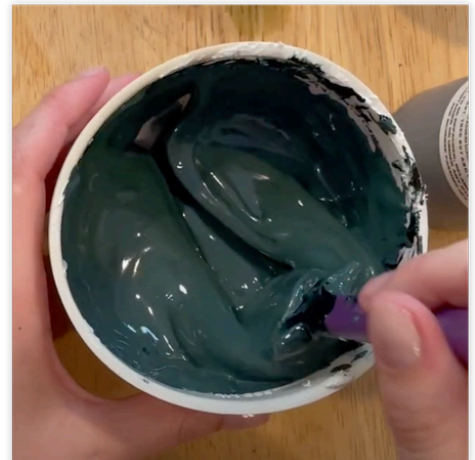
The 20 second consistency will take 20 seconds to settle after you run a spoon or knife through it. You can also lift a small amount with a spatula and see how it runs off the spatula, you want it to look like Elmer's Glue.

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!

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

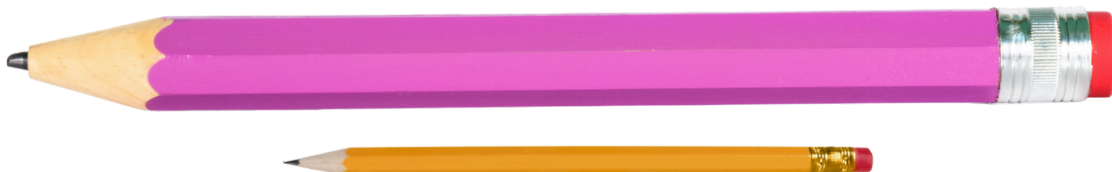


piping bag with a tip

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



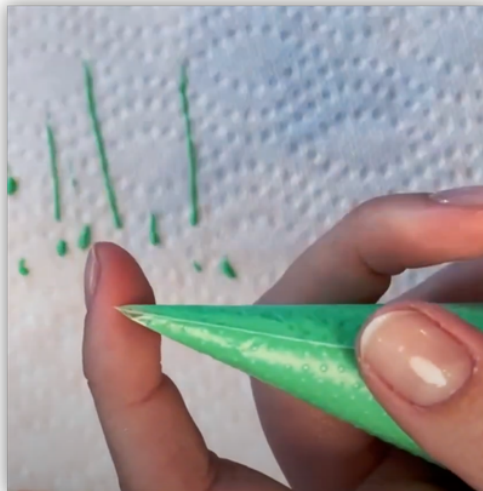
cut the end of your piping bag

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.

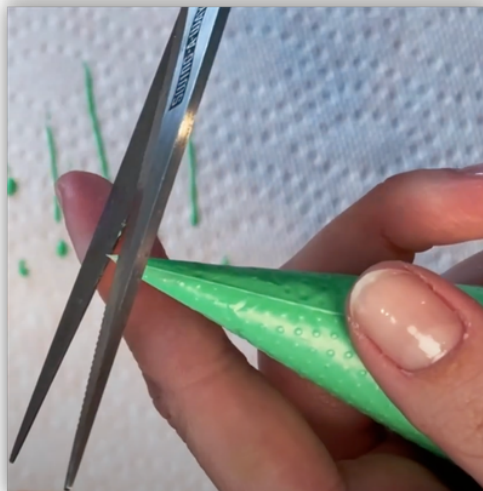
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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.

decorate: yellowstone

Outline the cookie design with an edible pen, make 6 circular sections



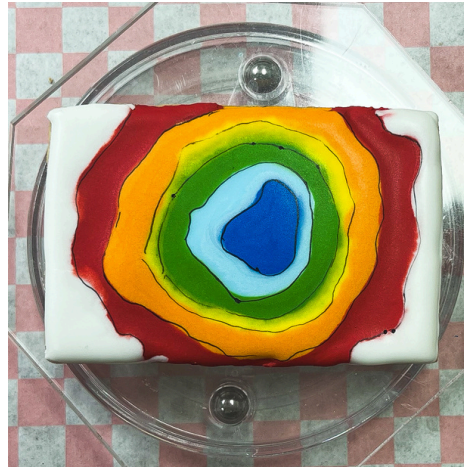
Outline the design with the appropriate icing color, starting with blue, ending with red, and outlining the remaining cookie with white



Fill each section with the corresponding color, using your scribe to even out the icing



Once your icing is fully dry, use your edible pen to outline each section



Your yellowstone cookie is complete!



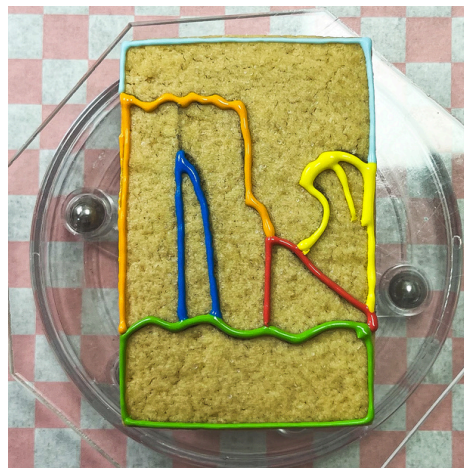
Ope, that's a different cookie, but you get the idea...right?

decorate: yosemite

Outline the cookie design with an edible pen



Outline the design with the appropriate icing color



Fill each section with the corresponding color, using your scribe to even out the icing



Once your icing is fully dry, use your edible pen to outline each section and add some additional detail lines



Your yosemite cookie is complete!

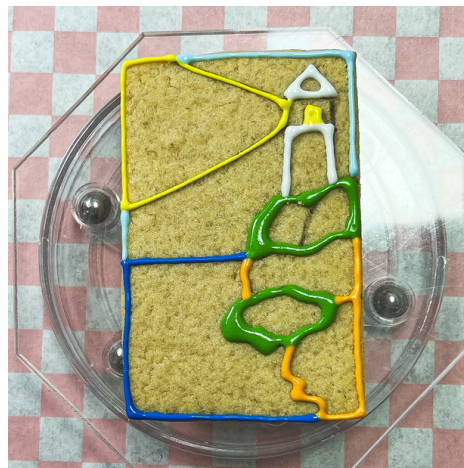


decorate: acadia

Outline the cookie design with an edible pen



Outline the design with the appropriate icing color



Fill each section with the corresponding color, using your scribe to even out the icing and sharpen any sections



Once your icing is fully dry, use your edible pen to outline each section and add some additional detail lines



**Your acadia
cookie is
complete!**

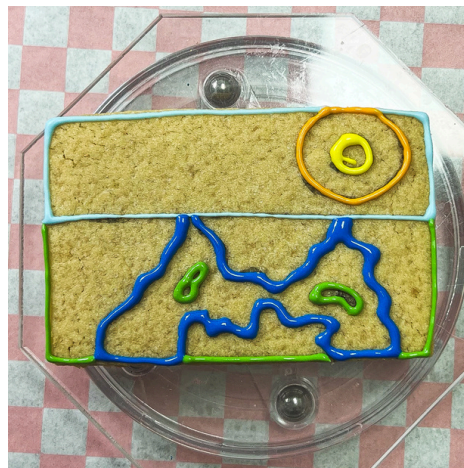


decorate: everglades

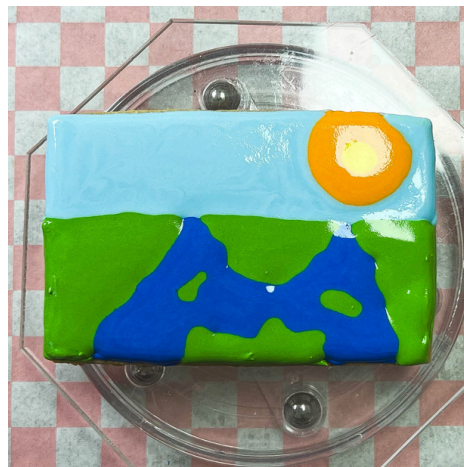
Outline the cookie design with an edible pen



Outline the design with the appropriate icing color



Fill each section with the corresponding color, using your scribe to even out the icing



Once your icing is fully dry, use your edible pen to outline each section and add some additional detail lines



Your everglades cookie is complete!

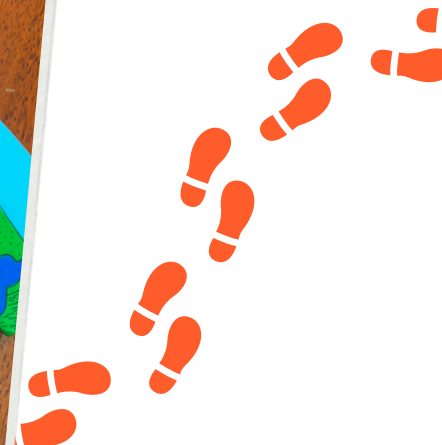


I liked it better when the entirety of the sun was on the cookie instead of partially off

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!

