

Paddle Into Cookie Decorating

4 kayaking cookies
for beginners



**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, light blue, blue, green, orange, and black.

- 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.
- Orange: add 2 drops of yellow to every 1 drop of red until you reach your desired shade
- Blacks: add black food coloring until the color no longer deepens (it will be grey!)

Be sure to add the color before adding any water to get to the right consistency. If 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 name 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.

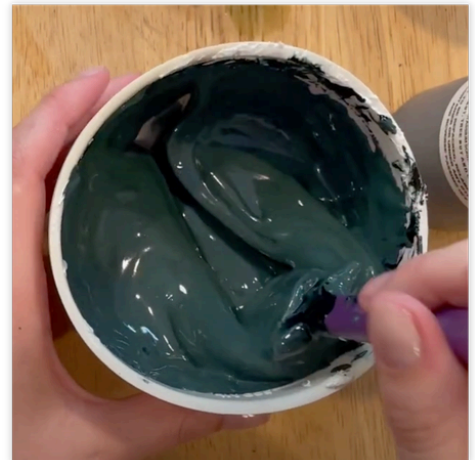
The 20 second consistency will take 20 seconds to settle after you run a spoon or knife through it. You can also lift a small amount with a spatula and see how it runs off the spatula, you want it to look like Elmer's Glue.

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!



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

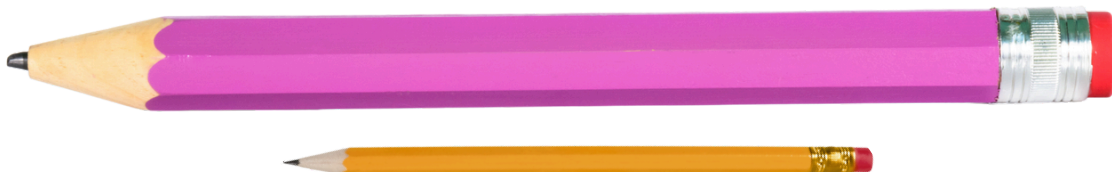


piping bag with a tip

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



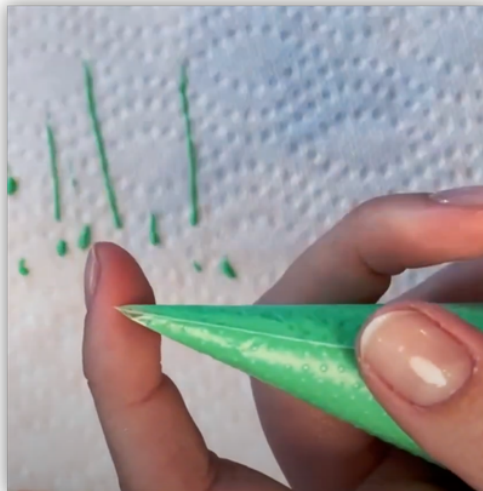
cut the end of your piping bag

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.

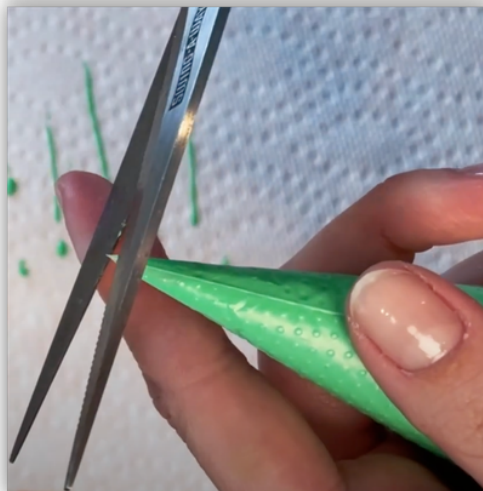
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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



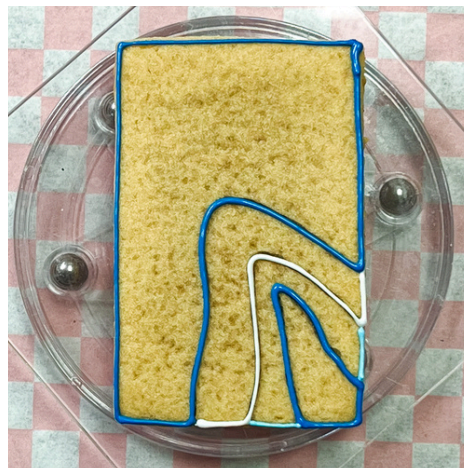
If your icing is “curling” around the end of the piping bag, turn the bag 90 degrees and cut another straight line. Sometimes straight cuts from one angle can cause curved cuts from another. It’s annoying.

decorate: open water kayak

Outline the cookie design with an edible pen



Outline the design with the appropriate icing color, starting with dark blue



Fill the outside, largest section with dark blue, using your scribe to even out the icing



Fill the next section with white, using your scribe to even out the icing



Fill the next section with light blue, using your scribe to even out the icing



Fill the last section with dark blue, using your scribe to even out the icing



Add an oblong orange blob at the tip of the white section



I differ from the YouTube video here, I prefer the YouTube directions, but both will get the same results

With your scribe, drag from the middle of the orange blob to one tip and repeat on the other side



Make sure to clean your scribe off when you do each side

Add a black, circular blob into the center of the orange kayak shape



Add black icing to your paper towel, dip your scribe into it and dab it onto the back of your kayak and repeat drawing an X on the front



Pipe two black dots in a line on opposite sides of your kayak



Dip your scribe into black icing and draw a line from one dot to another



With light blue, pipe 4 wavy lines from your kayak



With white, pipe three wavy lines from the end of your kayak



With white, pipe dots around the sides and back of your kayak, adding to your wake shape



With light blue,
repeat adding dots



With dark blue,
repeat adding dots



**Your open water
kayak cookie is
complete!**



decorate: paddling pov

Outline the cookie design with an edible pen



Outline the bottom section with dark blue



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



Pipe light blue squiggles across the dark blue icing



Repeat with white icing



Using your scribe, drag through the light blue and white icing, back and forth



With light blue, outline the top section of the cookie



Fill in the section
and even it out
with your scribe



Outline the middle
section with green



Fill in that section
and add tree like
shapes
overlapping the
light blue section



Add some orange
icing squiggle onto
the green section



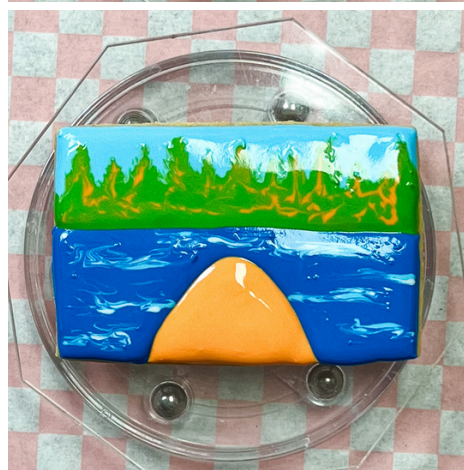
Using your scribe, drag through the green and orange to diffuse the colors and sharpen the tree shapes and branches

Outline the remaining triangle section with orange

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

Pipe 4 black dots, the bottom two slightly wider than the top

The YouTube video shows this in more detail. This takes time! Go slow and clean your scribe frequently.



Pipe black lines connecting one black dot to another, making an X



**Your paddling
POV cookie is
complete!**

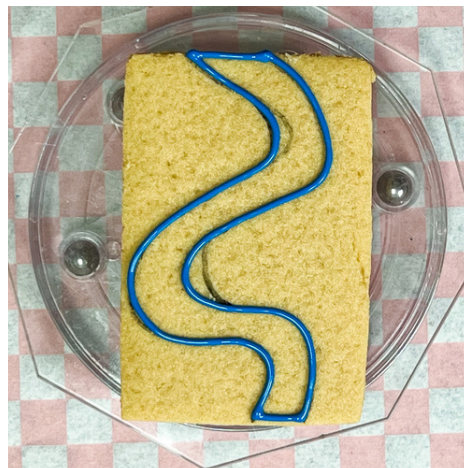


decorate: winding river

Outline the cookie design with an edible pen



Outline the river with dark blue icing



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



Pipe light blue
lines across the
dark blue



Repeat with white
icing



Using your scribe,
drag through the
light blue and
white icing, back
and forth



Outline next to the
river in green



*I got over-zealous
and started filling it
in!*

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



Outline the other
side of the river in
green icing



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



Add orange
star/flower like
shapes across the
green icing areas



Add green dots
into the middle of
each orange
star/flower



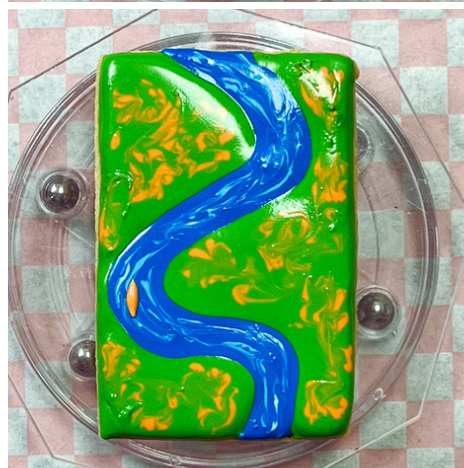
Use your scribe to
drag the green and
orange icing,
diffusing the
colors, making a
fall forest look



Pipe an orange
oblong blob onto
the river



Use your scribe to
lightly drag from
the middle of the
orange, outward
on both sides



Use your scribe and black icing to add the paddle, seat, and hatch cover of your kayak



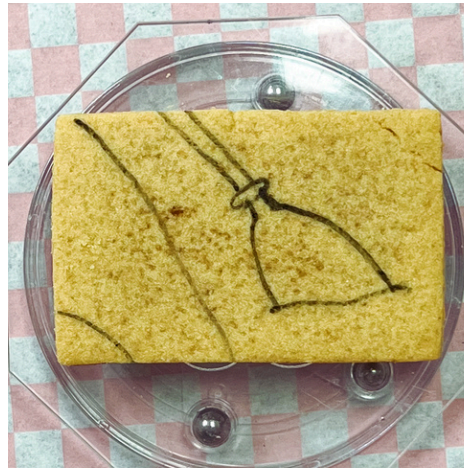
steps were
skipped...reference
"Open Water Kayak"
for the black details

**Your winding
river cookie is
complete!**

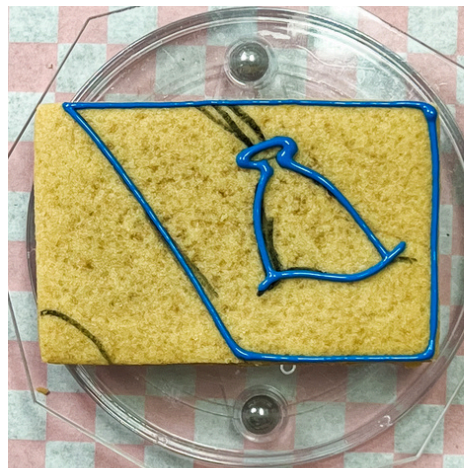


decorate: paddle splash

Outline the cookie design with an edible pen



Outline the right of the cookie with dark blue



Fill in that section and use your scribe to even out the icing



With white, pipe a wavy area in front of the paddle shape



Below that, do the same with light blue



With white, pipe soft, wavy lines around the side and back of the paddle



Repeat with light blue + outline the kayak seat with black icing



Fill in the outline with black, using your scribe to even it out



Outline the paddle with orange (you can see it doesn't need to be perfect)



Fill it in with orange, using your scribe to even it out and sharpen the edges of the paddle to the water



Pipe black onto the top of the paddle



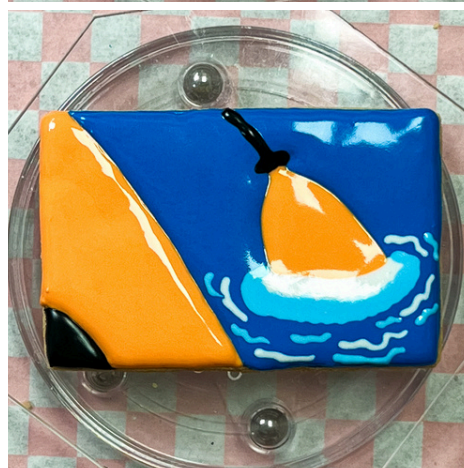
With black, pipe a line from the top of the paddle towards the edge of the cookie



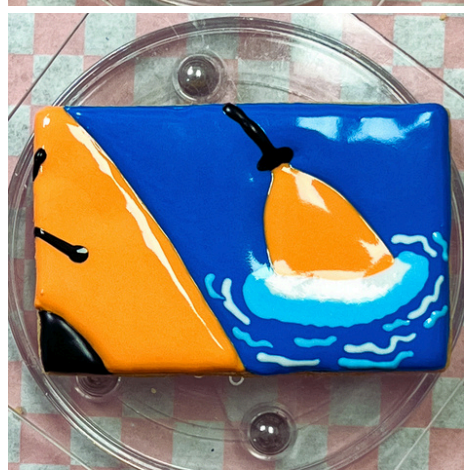
Outline the last section in orange



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



With black, pipe two dots for the cross hatch and pipe two lines off of the dots



Using your scribe and black icing, draw on an upside down “u” to the paddle



With white, light blue, and dark blue, pipe dots around the “splash” area behind the paddle



Your paddle splash 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. 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!

