How To Decorate A Sugar Skull

in 10 steps



Using just 1 consistency of icing and 3 different colors, you can make your own sugar skull cookies

supplies

- circle sugar cookies
- royal icing
- red, yellow, and blue gel food coloring
- piping bags or icing bottles
- toothpick or scribe
- paper towel

follow along on YouTube



Follow along on YouTube and/or with the following steps.

You can even make them your own by adding on sprinkles after you have decorated while the icing is still wet!

Get full details on how to make the cookies and icing by downloading the Pillsbury Halloween cookie decorating guide!

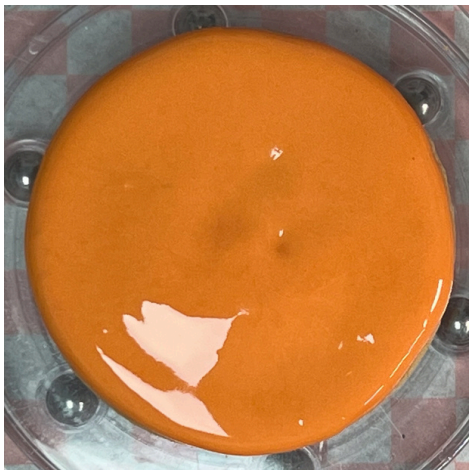
Iced Kitchen

decorate: sugar skull

Outline the cookie in orange icing



Fill in the outline, using just enough icing to fill the cookie and your scribe to even it up



Using beige, outline a rectangle at the bottom, then two circles on the top corners, followed by a larger circle above those



Slowly fill in that outline in beige



With purple, add two circles for eyes



Added dots all around each eye



Pipe a rectangle for a nose below the eyes



Pipe a long rectangle below the nose for a mouth



Using your scribe, drag the corner of each mouth up, wiping your scribe off inbetween



Pipe three vertical lines across the mouth



If you want to decorate with extra sprinkles, add them here!

Your sugar skull cookie is complete!

