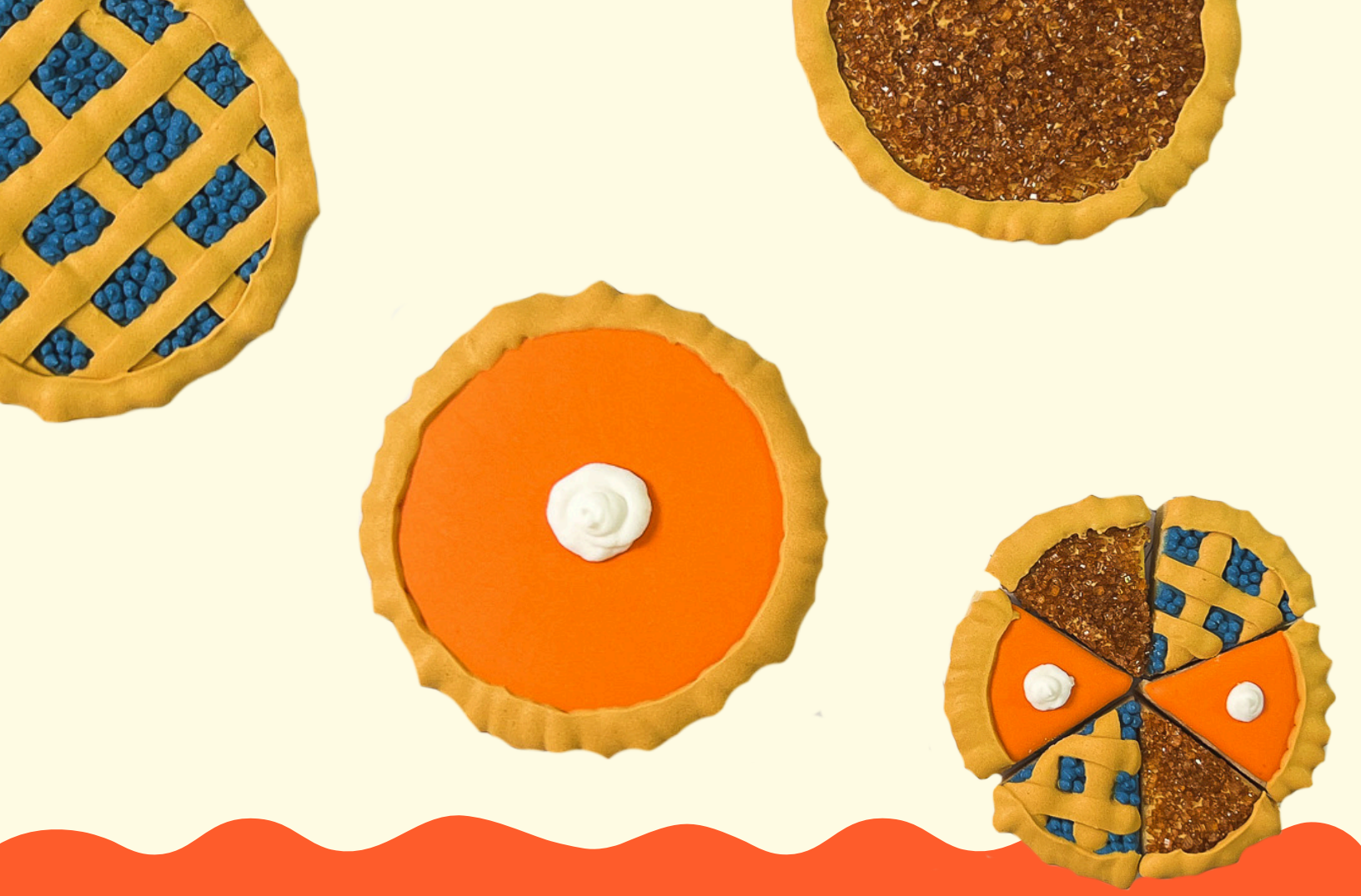


Easy As Pie

4 beginner cookie designs

Iced Kitchen

table of contents

04 Supply List + Important Links

05 Icing Consistency, Coloring + Bagging

11 Pumpkin Pie

13 Blueberry Pie

16 Pecan pie

18 Mini Pie Slices

23 Cleaning, Storage + Sharing



follow along on YouTube



- [ ] sugar cookies
- [ ] royal icing
- [ ] toothpick or scribe
- [ ] red gel food coloring
- [ ] white food coloring*
- [ ] blue gel food coloring
- [ ] yellow gel food coloring
- [ ] brown sanding sugar
- [ ] paper towel
- [ ] 6+ tipless piping bags
- [ ] circle cookie cutter

*optional

get your supplies together

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, beige, orange, and blue.

- Beige: slowly add yellow and red to make a soft orange color (work in small amounts!), add a toothpick amount of blue to shift the color to beige
- Orange: add 2 drops of yellow to every 1 drop of red until you reach your desired shade
- Blue: Add blue until you get the deepness of color you’d like, then add a toothpick amount of red and yellow to shift the blue from super vibrant to more denim

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 two consistencies, one that sits between a line and a flood (orange) and one that is stiff (white, beige, blue).

The first 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.

The second is less specific for these cookies, you simply want it to not settle into itself like the hybrid icing. You'll still add a little water to thin it out, but you're looking for a "soft peak" - when you lift your spatula out of the bowl, the icing peaks and softly folds over, but keeps part of it's shape.

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



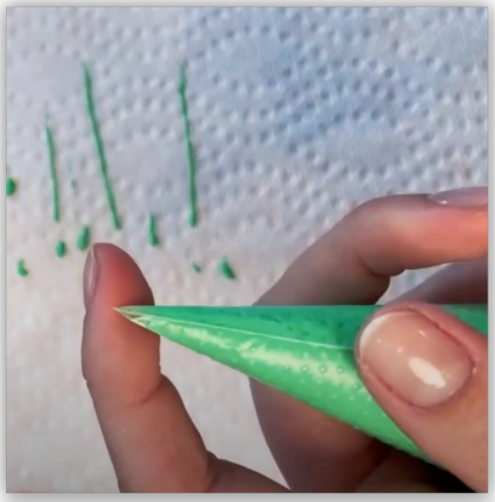
cut the end of your piping bag

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.

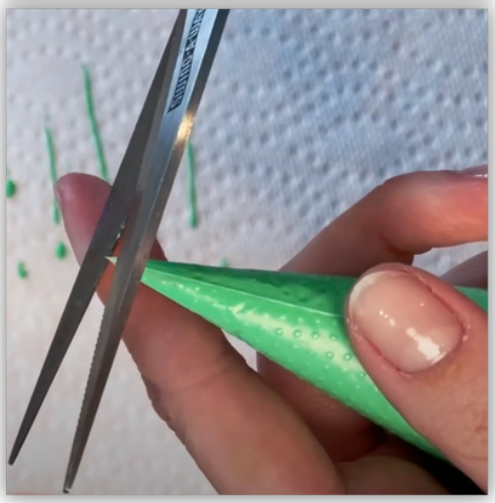
Start by cutting a small amount off the end and test piping until you can pipe a line of icing without needing too much pressure.

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



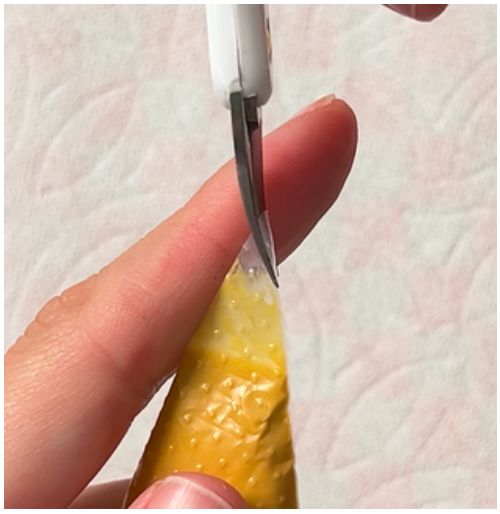
If your icing is “curling” around the end of the piping bag, turn the bag 90 degrees and cut another straight line. Sometimes straight cuts from one angle can cause curved cuts from another. It’s annoying.

For the pie crust and lattice on these cookies, you'll want a specialty cut using the same tipless piping bags. (I had two different piping bags for the beige, one with the special cut tip and one cut as normal).

Flatten the end of the piping bag, putting the seam on the side. Cut on the side of the seam, just inside the seam.

Start small and cut more to get the width of a pie shell you desire.

Place the seam on the side and cut straight up the side of the bag



Hold the cut side down, applying even pressure to test the size

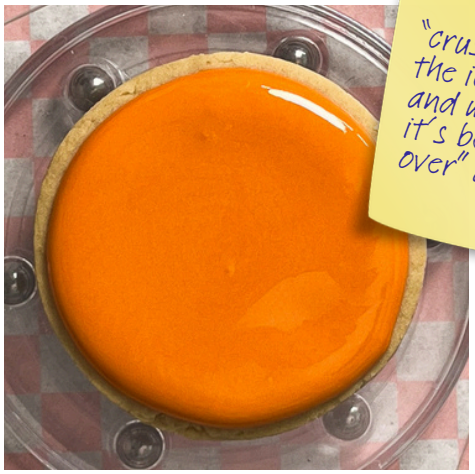


decorate: pumpkin pie

Outline the cookie in orange icing, not going to the edge of the cookie



Fill in the outline, using your scribe to even it out and set aside to allow it to crust over



With a stiff white icing, pipe a dollop of "whipped cream" in the middle of the cookie



With the beige, special cut icing, pipe around the edge of the cookie



Your pumpkin pie cookie is complete!



decorate: blueberry pie

With stiff blue icing, pipe a squiggle onto the cookie



With a spatula, even out the icing all over the cookie

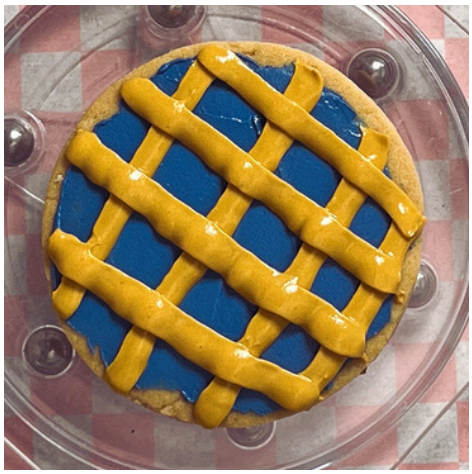


With the beige, special cut icing, pipe lines across the cookie



Have even pressure and smoothly move across the cookie (I'd practice on a paper towel first!)

Turn the cookie 90 degrees and repeat



With the stiff blue, pipe dots in between the lattice top leaving some space and then setting aside

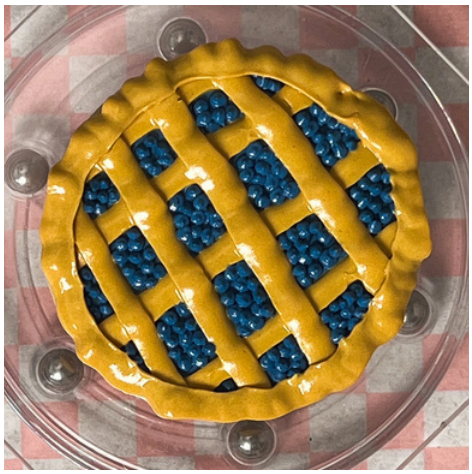


You don't have to two this in two steps, but I liked the dimension is created

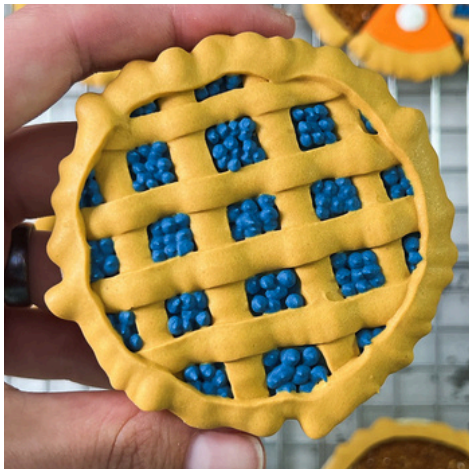
After a few minutes, come back and fill in any extra space with blue dots



With the beige, special cut icing, pipe around the edge of the cookie



Your blueberry pie cookie is complete!



decorate: pecan pie

With stiff beige icing, pipe a squiggle onto the cookie



With a spatula, even out the icing all over the cookie



Dip your cookie into the brown sanding sugar



You could also use regular sprinkles or chopped up pecans

You might find some holes, just keep dipping!



With the beige, special cut icing, pipe around the edge of the cookie



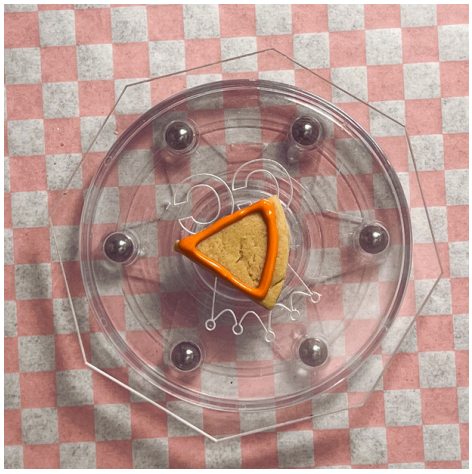
Your pecan pie cookie is complete!



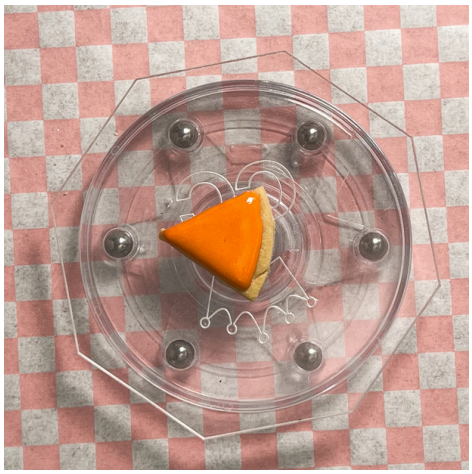
decorate: pie slices

The mini pie slices are made by cutting the circle dough into 6 pieces before baking. Once baked, the decorate almost exactly like their full size counterparts!

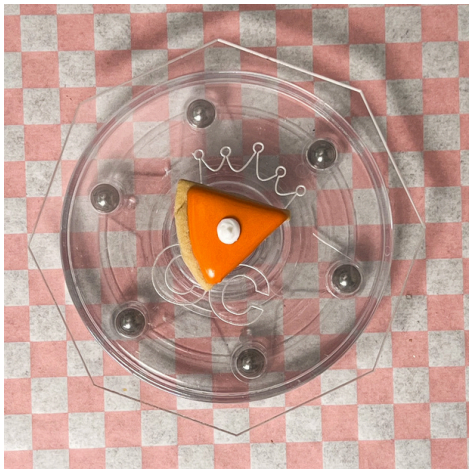
Outline the cookie in orange icing, not going to the edge of the cookie on the curve



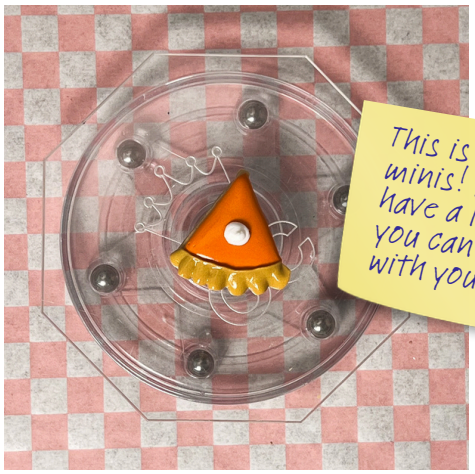
Fill in the outline, using your scribe to even it out and set aside to allow it to crust over



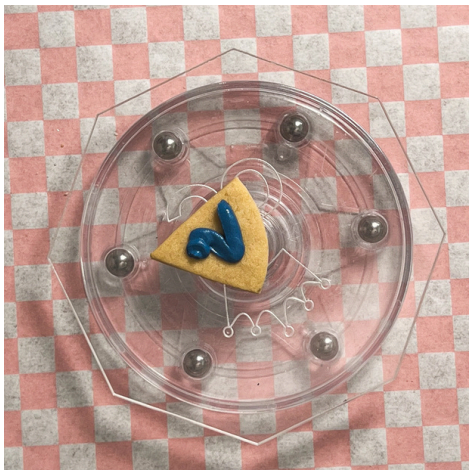
With a stiff white icing, pipe a dollop of “whipped cream” in the middle of the cookie



With the beige, special cut icing, pipe around the curved edge of the cookie



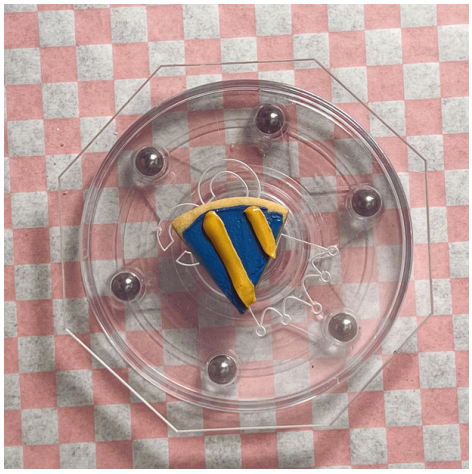
With stiff blue icing, pipe a squiggle onto the cookie



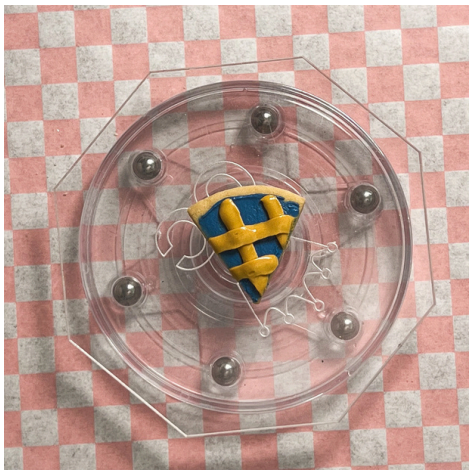
With a spatula, even out the icing all over the cookie



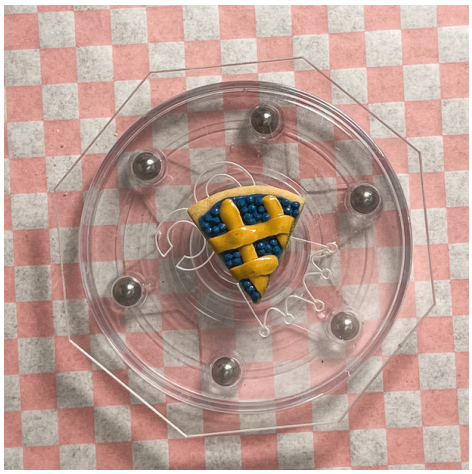
With the beige, special cut icing, pipe lines across the cookie



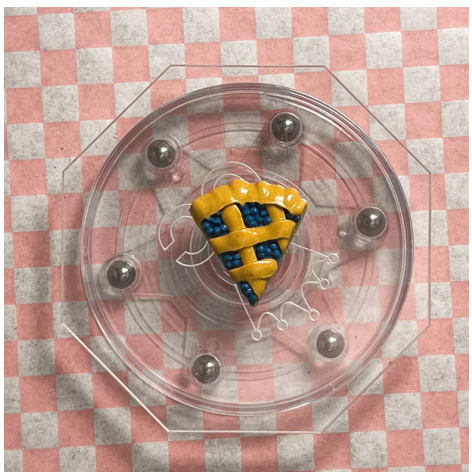
Turn the cookie 90 degrees and repeat



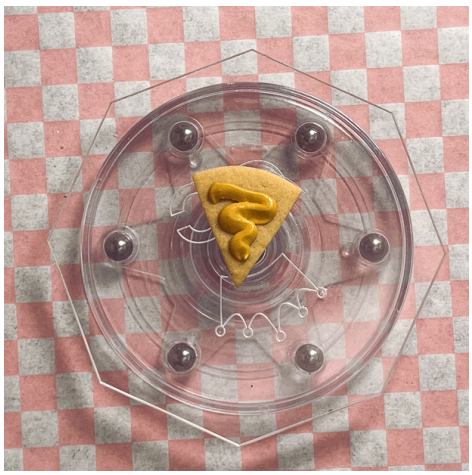
With the stiff blue, pipe dots in between the lattice top leaving some space and then setting aside



With the beige, special cut icing, pipe around the curved edge of the cookie



With stiff beige icing, pipe a squiggle onto the cookie



With a spatula, even out the icing all over the cookie



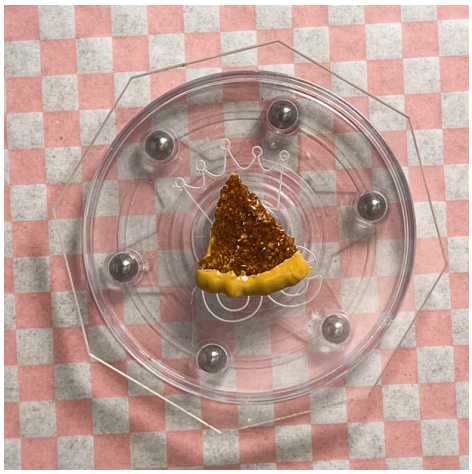
Dip your cookie into the brown sanding sugar



You might find some holes, just keep dipping!



With the beige, special cut icing, pipe around the curved edge of the cookie



Your mini pie slice cookies are complete!



clean up, storing, and sharing

You can re-bag all your icing (label it) and store in your freezer to use within a year. Allow your cookies to dry for at least 8 hours (possibly more depending on humidity) 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 (they taste even better after frozen imo, just defrost in a sealed bag or container until they are at room temperature)!

Share with friends or family or keep all for yourself!

