



# Host a Christmas Cookie Party



**Hello from Anne!** Inside your Christmas Cookie Party Kit you'll find Christmas cookie cutters, tools, and a few key ingredients to plan a fun afternoon of cookie decorating with a small group of neighbors. Take it from me, there is no better way to laugh, deepen relationships, and celebrate the holidays than with decorating cookies!

This decorating guide was created to help you prep your cookies and give you tips for the decorating. The recipes for the cookies and icing can be found on pages 7 and 8. The YouTube Video includes a step-by-step visual of the decorating steps for each cookie. But don't feel limited by these decorating suggestions. Get creative and have fun!

## Plan your party for 4-8 people:

Baking cookies and making icing is an investment of labor and love. So I suggest planning your party for 4-8 people. This is a manageable sized group for both decorating and conversation.

## BEFORE THE EVENT:

Prepare your cookies and icing the day before your party. Plan for 3-4 hours for the full process.

- 1. Bake your cookies.** Make an assortment of shapes. The recipe at the end can easily be doubled if you're hosting a group of 8.
- 2. Make your Royal Icing.** You'll need 5 icing colors in both the piping and flooding icing consistencies. See the complete icing guide on page 3 to make colors to the right consistencies!
- 3. Make 2 sets of icing bags (a total of 10 piping bags and 10 flooding bags)** so that all decorators can be working at the same time. You'll need to share with each other and that will also help get the conversation going!



# MATERIALS LIST

## Included in your kit:

- 10 - #2 Tips
- 20 Decorating Icing Bags 10 medium bags for piping, 10 large bags for flooding
- 10 Couplers
- 8 boo boo sticks (for tapping icing into place and popping air bubbles in the icing)
- 4 Food Gels: Green, Yellow, Brown and Red

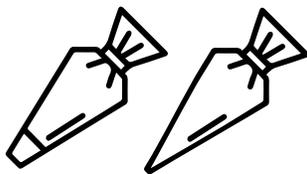
- Sprinkle Assortment
- Meringue Powder (to make royal icing)
- 4 cutters: Tree, Ornament, and Stocking, and Gingerbread House

## Not included in kit:

- Paper Towels (one at each work space for wiping tips and tools clean)
- Coffee Filter to catch sprinkles
- Parchment Paper (for baking)
- Placemats (or a square of parchment paper) for a work space

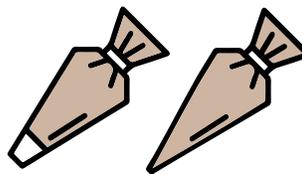
# MAKING THE ICING COLORS

**\*\*PLEASE NOTE:** – I suggest bagging the **piping** icing (the thicker icing for outlines and details) in bags with a coupler and tip. The **flood** icing (the thinner icing for flowing onto the cookie surface) can be bagged without a coupler and tip.



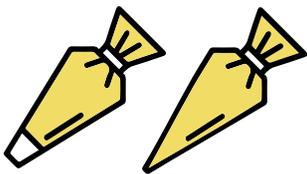
### White Icing

PIPE with tip #2  
FLOOD bag no tip



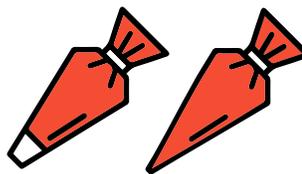
### Brown Icing

PIPE with tip #2  
FLOOD bag no tip



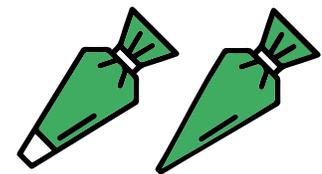
### Yellow Icing

PIPE with tip #2  
FLOOD bag no tip



### Red Icing

PIPE with tip #2  
FLOOD bag no tip



### Green Icing

PIPE with tip #2  
FLOOD bag no tip





# General Cookie Info

## COOKIE RECIPE\*\*

### Making the Dough (30 mins)

- 1 cup (or 2 sticks) of butter – softened
- 1 cup sugar
- 1 egg
- 1 ½ tsp flavor, vanilla, almond, lemon, etc. (I like the flavor emulsions but reg vanilla works great)
- 2 ¾ cup Flour (+ a little extra for rolling)
- ½ tsp. salt (omit if using salted butter)

Yields 18-24 cookies (varies on size and thickness of cookie)

(This recipe can be doubled in most 5Qt mixers.)



## STEPS TO MAKING THE COOKIE DOUGH

1. Cream together 1 cup softened butter (I leave it out for an hour or microwave it for 10 seconds before mixing) and 1 cup sugar until blended and light and fluffy.
2. Add 1 egg and 1 ½ teaspoon flavoring and incorporate (I like to use emulsions because the flavor does not bake out. Butter Vanilla is my favorite).
3. Add flour one cup at a time. **\*\*Avoid adding too much flour your recipe.** Fluff and spoon (don't scoop) flour into your measuring cup. Then add one cup of flour to the dough at a time.
4. Mix on low just until incorporated. Overmixing can result in a tougher cookie.



## BAKING TIPS (plan for 1 hour to roll and bake dough)

Use parchment paper for even browning and to prevent cookies from sticking to the sheet. When rolling, for even thickness, use pastry sticks, dowel rods, or rolling pin bands.



1. Pre-heat oven to 350 degrees. (ovens vary, so test your recipe and baking temps!!!)
2. Bake for 11-13 minutes. (baking times also vary, so test your recipe and baking times!!!) Cookies should just barely be a light brown on the edge.
3. Cool cookie completely before decorating!



## ICING RECIPE

Watch this YouTube video to see making icing in action! [bit.ly/bestroyalicing](http://bit.ly/bestroyalicing)

**Making Royal Icing (plan for an hour to mix a batch of icing and make 3-5 colors)**

### ROYAL ICING RECIPE

- 1 pound 10x/powdered sugar (or 4 cups)
- 1/3 cup warm water, plus several tablespoons for making icing consistencies
- 1/4 cup Meringue Powder
- 1 tsp flavor (I use Clear Vanilla)
- 2 tsp White Food Gel (optional)



## STEPS TO MAKING ROYAL ICING

Pour 1/3 cup warm water into mixer. The warm water will help dissolve the meringue powder. Add 1/4 cup meringue powder. Mix for a minute on medium speed until fluffy and foamy. Scrape sides if necessary.

1. Add 1 tsp of flavor and mix until incorporated. I use vanilla. You may wish to use clear vanilla for an extra white base icing. Lemon and/or almond are also popular icing flavors.
2. Once the water and meringue powder mixture is fluffy and foamy, add 1 pound of powdered sugar; which is approximately 4 cups. Keep mixer on low, add slowly to avoid a powdery explosion.
3. Once all the sugar is added, I increase the speed to 4 (or a medium/low speed). The amount of mixing time can vary from 4-7 minutes depending on the humidity. Beat icing until it changes from the ivory color to a white. After a few



minutes of mixing, you'll notice the icing will become stiff and it increases in size. Take care not to overmix. If the icing looks like marshmallow, it will not perform!

4. Add [WHITE food color](#) to the icing. This is OPTIONAL. I usually add 2 tsp (or just a really good squeeze). **TIP:** If your icing seems too stiff, add another tablespoon or two of water to loosen the icing a bit. I like to mix the icing thick, but then use the water to bring it to a nice soft peak/piping icing consistency.

**This photo is a great example of a soft peak... perfect for PIPING outline and details!!**



5. Separate icing into 4 containers with an airtight lid. If left uncovered, icing will crust.
6. Mix colors. See icing color guide on page 2! (if prepping the day before the class, leave the icing colored in the containers in the piping consistencies. You can make your icing consistencies and bag your icing just before class starts. Allow 45 mins for this final prep work.

7. I use a glass to hold my icing bag while I fill. A damp paper towel in the bottom of the glass helps keep the tips from drying out.



8. Remove a small portion (1 tablespoon) for piping and put it in the icing bag with tip #2.

9. Then use remaining icing in the container for **flood icing**. Add a small amount of water to the remaining icing to thin it down to the flood icing consistency. Do the 10-second test with your spatula to double check that it is not too thin or thick.

10. See how this icing ribbons and sits up on top of the icing. It will eventually blend in, but this is a great example of the Flood consistency. Not too thick, but not thin/watery! I pour this icing into a tipless bag for flooding.

