



Fall 2023 Club Cookies

Cookie Prep Guide



Hello Club Members!

I hope you had so much fun unpacking your Fall 2023 box. This month's theme is **PHOTOGRAPHY!** The cutters in the box make **THREE** cute sets to keep you decorating (and snapping photos) throughout the

fall season: the Boo Crew set, the Mini Fall set, and the Scarecrow set.

In this Prep Guide:

This guide - one of your club benefits - includes a step-by-step visual of the decorating steps for each cookie. This coordinates with your **EXCLUSIVE** club video. You can find the video tutorial for all 8 of these



cutters on your club dashboard.

- 1. Icing Color Details:** Learn the icing colors for each of the cookie sets, including an estimate of how much of each color to make for one batch of cookies!
- 2. Process Photos:** Each cookie is broken down into step-by-step photos and written instructions.
- 3. Recipes:** Find the cookie and icing recipes at the end of the guide to recreate these sets!

WATCH THE VIDEO TUTORIAL!

Check out the Video Tutorial on the dashboard at www.flourbox.com/blogs/flour-box-club



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BOO CREW SET MATERIALS

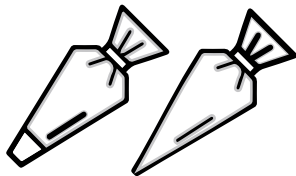
- 5 - [#2 Wilton Tips](#) or [#2 PME Tips](#)
- [10 Decorating Icing Bags](#) 5 medium bags for piping, 5 large bags for flooding
- [5 Couplers](#)
- [Tip #44](#)
- Toothpick (or [boo boo stick](#) or [scribe tool](#))
- 4 Cookie Countess Food Gels (Whipped White, Tuxedo Black, Countess Pink (x2), Outrageously Orange see color guide below)



- 3 Cookie Cutters: Wide Pumpkin, Chubby Ghost, and Spider with Hat
- Icing Scraper

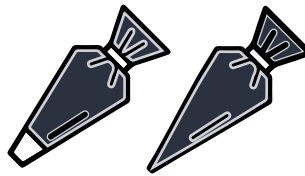
MAKING THE ICING COLORS

On this project I used the Cookie Countess Whipped White, Tuxedo Black, Countess Pink (x2), and Outrageously Orange. The amount of icing needed is based on 1 batch of cookies.



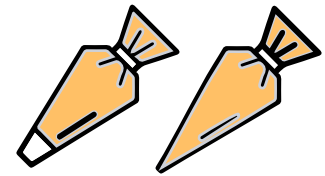
5 oz Whipped White

1 oz PIPE with tip #2
4 oz FLOOD



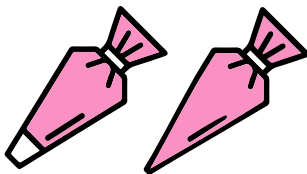
4 oz Tuxedo Black

2 oz PIPE with tip #2
2 oz FLOOD



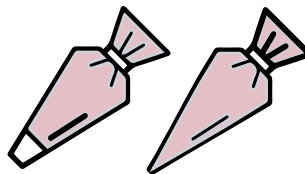
5 oz Outrageously Orange

1 oz PIPE with tip #2
4 oz FLOOD



3 oz Dark Countess Pink

1 oz PIPE with tip #2
2 oz FLOOD



3 oz Light Countess Pink

1 oz PIPE with tip #2
2 oz FLOOD



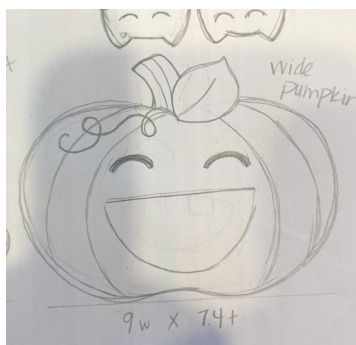
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BOO CREW COOKIE SET DECORATING STEPS

WIDE PUMPKIN

Wide Pumpkin Outline & Flood

1. Before outlining, use a scraper and spread black piping icing across the bottom of the cookie. Typically I don't 'trace' this section onto the cookie because the icing covers it anyway. So having an idea of the size of the WIDE GRIN will help to spread enough icing.
2. It is helpful to let that black icing dry (15 minutes) first so that it doesn't bleed into the orange. Outline the mouth using orange piping icing and tip #2.
3. Outline the pumpkin (orange), stem (light pink), leaf (dark pink) with piping icing and tip #2.
4. Flood the full pumpkin orange. Then flood the stem with light pink. **DRY**
5. Flood the small leaf with dark pink icing. **DRY**



Wide Pumpkin Details

6. Add a small 's-curve' on the dark pink leaf using piping icing and tip #2.
7. Add the pumpkin lines using orange piping icing and tip #2.
8. Add the vine curls using light pink icing and tip #2.
9. Add the 'laughing' eyes using black piping icing and tip #2.



CHUBBY GHOST



Chubby Ghost Outline and Flood

1. Outline the bow first using the dark pink icing and tip #2.
2. Outline the small, bottom center section of the ghost using white piping icing and tip #2. Add the sides using white piping icing.
3. Flood the ghost in white. To create the dimension at the base of the ghost, don't flood against that outline. But rather, tap icing into place to keep that line visible. **DRY**
4. Flood the outsides of the bow. **DRY**
5. Flood the center of the bow. **DRY**

Chubby Ghost Details

6. Add the eyes using black flood icing, a large dot. Then add a tiny dot of white in the upper right corner for the catch light.
7. Add the rosy cheeks using the light pink flood. **DRY**
8. Add a small smile using black piping icing and tip #2.

PACKAGING: Nine Boo Crew Cookies fit in the BRP Box Shop 9 x 12 white window box! Find it on www.brpboxshop.com



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SPIDER WITH HAT

Spider with Hat Outline & Flood

1. If helpful, trace a 1 3/4" circle for the head using a yellow marker. (I traced a sprinkle cap to make my circle - it was the perfect size!).
2. Outline the hat using black piping icing. Then outline the head using light pink piping icing and tip #2. Add the legs last. I used the outline of the cookie to guide piping the legs.
3. Flood the head using light pink icing. **DRY**
4. Flood the hat in black and the legs in dark pink. **DRY**



Spider with Hat Details

5. Add the eyes using black flood icing, a large dot. Then add a tiny dot of white in the upper right corner for the catch light.
6. Add a small smile using black piping icing and tip #2.
7. Add the buckle on the hat using dark pink piping icing and tip #44 for the wide stripe. Then add a small buckle detail using light pink icing and tip #2.



FALL MINI COOKIE SET

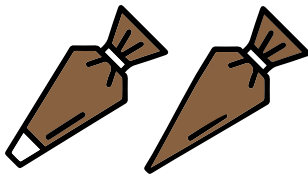
- 6 - [#2 Wilton Tips](#) or [#2 PME Tips](#)
- 1 - [#65s Wilton Tip](#)
- [1 - Ateco Tip #44](#)
- [11 Decorating Icing Bags](#) 6 medium bags for piping, 5 large bags for flooding
- [6 Couplers](#)
- Toothpick (or [boo boo stick](#) or [scribe tool](#))
- 6 Food Gels (CC Woodland Brown, Chefmaster Buckeye Brow, Chefmaster White, SA Pumpkin, SA Ivory, SA Moss (see color guide below))
- Cookie Cutter: Mini Wide Pumpkin, Mini Sweater, Mini Latte, and Mini Football
- Pumpkin Shaped Sprinkles



*Moss Green (piping only) bag not shown in photo.

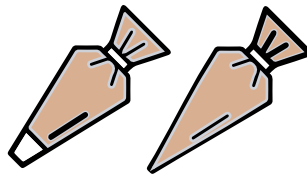
MAKING THE ICING COLORS

On this project I used Sugar Art, Cookie Countess, and Chefmaster food gels. The amount of icing needed is based on 1 batch of cookies (approx 60 minis, or 15 sets).



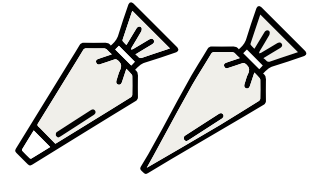
5 oz CC Woodland Brown

1 oz PIPE with tip #2
4 oz FLOOD



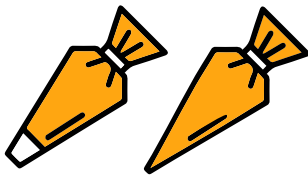
2 oz Chef Buckeye Brow

1 oz PIPE with tip #2
1 oz FLOOD



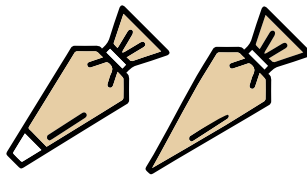
2 oz Chef Bright White

1 oz PIPE with tip #2
1 oz FLOOD



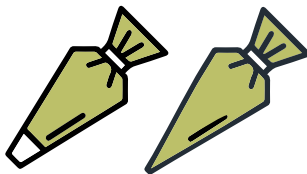
5 oz SA Pumpkin Orange

1 oz PIPE with tip #2
2 oz FLOOD



5 oz SA Ivory

1 oz PIPE with tip #2
4 oz FLOOD



1 oz SA Moss Green

1 oz PIPE ONLY with tip #2



FALL FAVORITES MINI SET

Fall Minis Outline and Flood

I used a pipe and flood method on these minis because they shared icing colors with the scarecrow. BUT, if you're just making minis, consider using a single consistency and simplifying details to speed up the decorating!

1. Outline each of the minis.
Use the woodland brown for the football, pumpkin for the pumpkin, ivory on the sweater, and buckeye brown, white and pumpkin on the latte.
2. Flood in each cookie using the matching flood icing.
3. The mini football has wet-on-wet polka dots. Flood the base icing in woodland brown. While that icing is still wet, add drops of white flood to the surface.
4. After those first areas dry, fill in the small collar on the sweater and fill in the lid and sleeve on the latte. **DRY**



FALL MINIS CONTINUED



Download **FREE** Fall cookie backers on the Club Dashboard!
(or purchase printed backers in the shop!)



Fall Minis Details

Latte Details

1. Outline the lid and sleeve.
2. Put a little dot of white icing on the sleeve and press a pumpkin sprinkle.

Sweater Details

3. Pipe two lines in the center of the sweater.
4. Then add two rows of overlapping hearts to either side to create the knit pattern.

Pumpkin Details

5. Add a stem using the dark brown piping icing. Add the vines in moss using piping icing and tip #2. Add a leaf using tip #65s.
6. Add the pumpkin lines using pumpkin icing and tip #2.
7. Add an ivory heart in the center.

Pumpkin Details

8. Add the white stripes using white icing and tip #44.
9. Add the laces using white piping icing and tip #2.

Pictured above is the 5-inch fall backer. Pictured below is the 3 x 10 fall backer in the 3 x 10 clear



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SCARECROW COOKIE SET

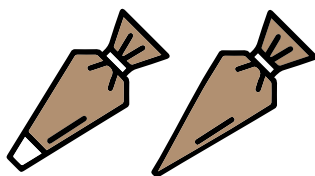
- 6 - [#2 Wilton Tips](#) or [#2 PME Tips](#)
- [2 - #1 Wilton Tips](#) or [#1 PME Tips](#)
- [1 - Tip #44](#)
- [10 Decorating Icing Bags](#) 6 medium bags for piping, 4 large bags for flooding
- [6 Couplers](#)
- Toothpick (or [boo boo stick](#) or [scribe tool](#))
- Food Gels (I used SA Pumpkin, SA Ivory, SA Wedgewood, SA Gold, Chef Buckeye Brown, Chef Black Diamond.
- Cutter: Scarecrow 3-on-1 Multi Cutter
- Black Marker
- Carnation Pink Crystal Color and Round Brush
- Leaf Sprinkles



MAKING THE ICING COLORS

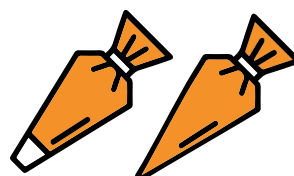
On this project I used Sugar Art and Chefmaster food gels. The amount of icing needed is based on 1 batch of cookies.

*Moss Green (piping and flooding) bags not shown in photo. This optional if you want to create scarecrows with different shirt colors



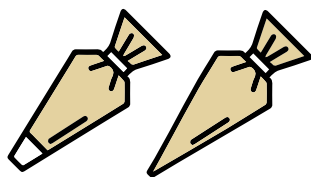
3 oz Chef Buckeye Brown

1 oz PIPE with tip #2
2 oz FLOOD



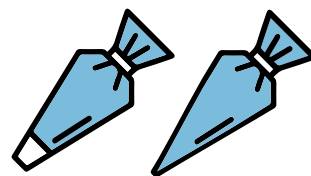
5 oz SA Orange

1 oz PIPE with tip #2
4 oz FLOOD



3 oz SA Ivory

1 oz PIPE with tip #2
2 oz FLOOD

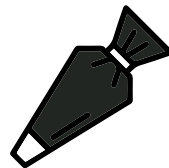


5 oz SA Wedgewood

1 oz PIPE with tip #2
4 oz FLOOD



2 oz SA Autumn Gold
2 oz PIPE ONLY



1 oz Chef Black Diamond
1 oz PIPE ONLY



SCARECROW 3-IN-1 COOKIE SET

Scarecrow Outline and Flood

1. Outline the hat using buckeye brown piping icing and tip #2. Then outline the head using ivory piping icing and tip #2.
2. Outline the shirt using pumpkin icing and tip #2.
3. Outline the pants using the wedgewood blue piping icing and tip #2.
4. Flood the head in ivory.
5. The shirt features a wet-on-wet plaid. Flood the base with pumpkin icing. Then add stripes of ivory flood icing in a simple plaid pattern.
6. Flood one side of the pants using wedgewood. Add a wet-on-wet pumpkin colored patch (small square) **DRY**.
7. Flood the other side of the pants using wedgewood. Add a wet-on-wet brown colored patch (small square) **DRY**.



SCARECROW COOKIES CONTINUED



Scarecrow Face and Hat Details

1. Add hay as the hair using a tip #1 and gold piping icing.
2. Add the eyes and mouth using black piping icing and tip #1.
3. Add the nose using the pumpkin flood icing (too keep this detail smooth).
4. Add the stitches around the eyes using a black food marker.
5. Add the wide blue icing stripe on the hat using a tip #44. While the icing is wet, stick a leaf sprinkle for a fun extra detail.



Scarecrow Shirt Details

1. Add the hay detail at the ends of the sleeves using the gold icing and tip #1. Then add a bead border at the cuff of the sleeve.
2. Add a simple piped belt using the brown icing.
3. Put two dots of pumpkin icing on the center of the shirt and add two leaf sprinkles.



Scarecrow Pants Details

1. Add stitches to the patches using black piping icing and tip #1.
2. Add the hay at the bottom of the pants using gold icing and tip #1. Add a decorative bead border at the cuff of the pants.





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)
- 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. Over-mixing 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.



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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!

<https://www.youtube.com/watch?v=PxYmzRg-Soag>

Making Royal Icing (plan for an hour to mix a batch of icing and make 5-6 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 depend-



ing 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 6 containers with an airtight lid. If left uncovered, icing will crust.
6. Mix colors. See icing color guide below! (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.

