



Fall 2022 Club Cookies

Cookie Prep Guide



Hello Club Members!

I hope you had so much fun unpacking your Fall 2022 box. This month's theme is **STENCILING!** The cutters in the box make THREE cute sets to keep you stenciling throughout the autumn season: the Trick or Treat Halloween set, the Fall Buddies Set, and the Latte Cookie Set (using the multi-cutter).

Each of these cookie projects feature a different stenciling technique.

This guide - a new addition to 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 5 of these cookies on your club dashboard.

Learn these Stencil Techniques:

1. **Stenciling with icing:** The Candy Pumpkin (page 3) and Trick or Treat Candy Piece (page 5) both feature this technique. Use stiff icing!



1. **Using a Stencil Blocker:** The stencil blocker is a handy tool for masking off part of the cookie to contain airbrush to another section. Check out both the Pumpkin Buddy (page 8) and the Acorn Buddy (page 7) for this technique.

2. **Using a Layered Stencil Set:** The Latte Multi-Cutter features the 2-piece Latte Doodle set. This is such

a cute pattern! When airbrushing, take note of where the stencil tab falls. This makes lining up the 2nd stencil much easier!



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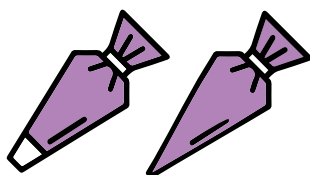
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TRICK OR TREAT PUMPKIN CANDY SET

- 7 - [#2 Wilton Tips](#) or [#2 PME Tips](#)
- [14 Decorating Icing Bags](#) 7 medium bags for piping, 7 large bags for flooding
- [7 Couplers](#)
- Toothpick (or [boo boo stick](#) or [scribe tool](#))
- 7 Food Gels (White, Purple, Buckeye Brown, Deep Pink, Leaf Green, Sunset Orange, and Black Diamond see color guide below)
- 2 Cookie Cutters: Candy Pumpkin and Trick or Treat Candy Piece
- Jack-o-Lantern Pumpkin Faces Stencil and Trick or Treat Stencil
- Large and Small Icing Scrapers
- Airbrush System
- White and Sunset Orange Airbrush Color

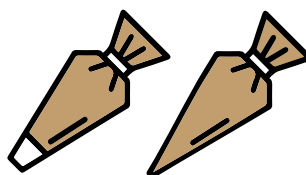
MAKING THE ICING COLORS

On this project I used Chefmaster food gels. The amount of icing needed will vary based on the colors you use for the Trick or Treat Candy Piece.



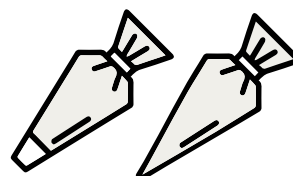
5 oz Purple

1 oz PIPE with tip #2
4 oz 20-sec



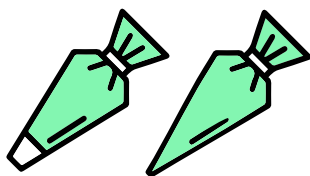
2 oz Buckeye Brown

1 oz PIPE with tip #2
1 oz FLOOD



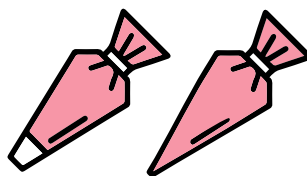
2 oz Bright White

1 oz PIPE with tip #2
1 oz FLOOD



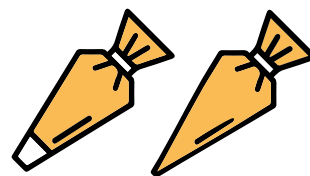
3 oz Leaf Green

1 oz PIPE with tip #2
2 oz FLOOD



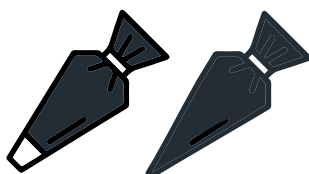
3 oz Deep Pink

1 oz PIPE with tip #2
2 oz FLOOD



6 oz Sunset Orange (I used a pastel orange so that I could airbrush a darker orange on the edges to create more depth.)

1 oz PIPE with tip #2
5 oz FLOOD



2 oz Black Diamond

1 oz PIPE with tip #2
1 oz FLOOD



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TRICK OR TREAT COOKIE SET DECORATING STEPS

CANDY PUMPKIN

Candy Pumpkin Outline & Flood

1. Use the template on the Club Dashboard to trace guidelines onto the cookie using a yellow food marker (I like the FooDoodler brand that I carry in my shop).
2. Stencil the pumpkin face onto the cookie BEFORE outlining and flooding.
3. Use a stiff black piping icing. Line up the stencil in the center of the pumpkin. I like to use the small blue Ateco scraper (found in your fall club box) to stencil these smaller areas. It really helps to contain the icing to that one spot.
4. Outline the face (following the stenciled areas) using an orange piping icing and tip #2. Outline the candy pieces using white, purple, brown, pink and orange piping icing, all with tip #2.
5. Using flood icing, fill in the orange pumpkin. Be generous so the base is puffed up and flat once dry.
6. Flood in the chocolate bar candy wrapper and the purple swirl candy, using purple and black flood for a wet-on-wet swirl. **DRY**



Candy Pumpkin Airbrushing

7. Mix white airbrush with orange in a small dish and add to the airbrush gun. Keep the airbrush unit on low and add a light application of orange color to the edge of the pumpkin. **DRY**



CANDY PUMPKIN CONTINUED



1. Flood in the eye. Start with a white base. Add the green iris. Then add the dot of black. Finish with a tiny dot of white for the catchlight. This is all wet-on-wet to create a flat surface.
2. Flood in the rest of the candy pieces (candy bar, pink wrapped candy, and orange stick) using flood icing. **DRY**



Candy Pumpkin Details

3. Add the details to the orange candy stick and the pink wrapped candy using a black food marker.
4. Add a piped purple line for the rip on the candy wrapper.
5. Add the pumpkin line details. Start with the outline on the pumpkin and then add the 'bumpy pumpkin lines' to the inside. Break up the lines around the face to keep the pumpkin from getting too busy.



TRICK OR TREAT CANDY PIECE

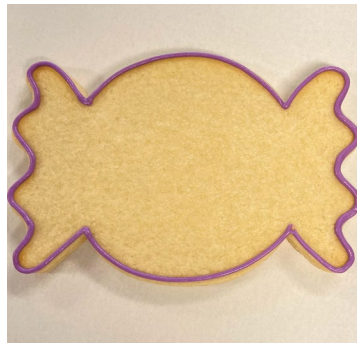
Trick or Treat Candy Piece

1. Outline the Candy Piece using purple piping icing and tip #2.
2. Flood in GENEROUSLY the entire base of the cookie. Be generous so you get a nice flat, full layer of icing once dry. This is so important when you're stenciling with icing.

DRY.

Trick or Treat Candy Details

3. Allow 4-6 hours for the base icing to dry. This will avoid dents in the surface of the icing while stenciling.
4. Use a stiff or thick black icing for stenciling. This will help the icing keep its shape while stenciling.
5. I find it helpful to click the stencil into a Stencil Genie, a magnetic frame sized to fit cookie stencils and hold them in place so you don't have to hold them with your hand.
6. Use the large Cookie Countess Icing Scraper to spread the icing across the words. I like using this large scraper on large stenciled areas so I get a nice EVEN application of icing.
7. Remove excess icing using the scraper before lifting up.
8. Gently lift the Stencil Genie, rocking to the side on the edge to avoid smudging the image.
9. Create these candy pieces in all the colors! See the green example.
10. Check out the club video (on the club dashboard) to see a second idea for this candy piece - the swirl!



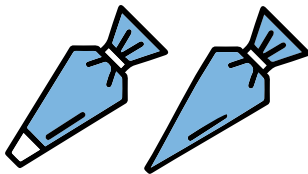
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FALL BUDDIES COOKIE SET

- 8 - [#2 Wilton Tips](#) or [#2 PME Tips](#)
- [16 Decorating Icing Bags](#) 8 medium bags for piping, 8 large bags for flooding
- [8 Couplers](#)
- Toothpick (or [boo boo stick](#) or [scribe tool](#))
- 8 Food Gels (White, Buckeye Brown, Tulip Red, Navy, Ivory, Leaf Green, Sunset Orange, and Black Diamond see color guide below)
- 2 Cookie Cutters: Pumpkin Buddy and Acorn Buddy
- Curved and Straight Stencil Blockers and any patterned Stencil (like the scales)
- Airbrush System
- Brown and Sunset Orange Airbrush Color

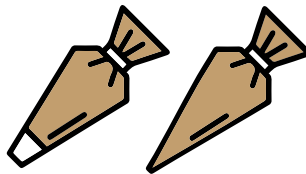
MAKING THE ICING COLORS

On this project I used Chefmaster food gels. The amount of icing needed will vary based on the colors you use for the Trick or Treat Candy Piece.



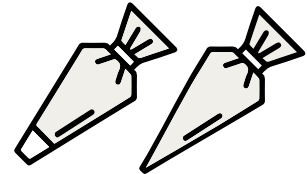
3 oz Navy (pastel)

1 oz PIPE with tip #2
2 oz 20-sec



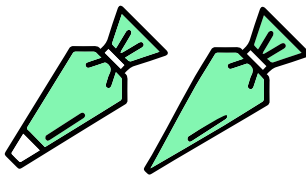
4 oz Buckeye Brown

1 oz PIPE with tip #2
3 oz FLOOD



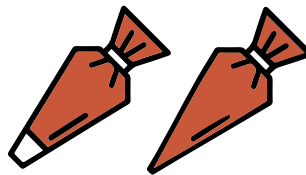
1 oz Bright White

1 oz FLOOD



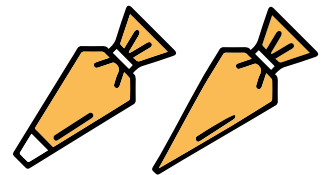
2 oz Leaf Green

1 oz PIPE with tip #2
1 oz FLOOD



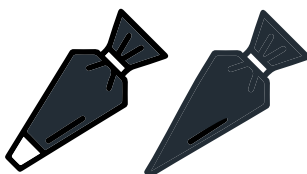
3 oz Tulip Red

1 oz PIPE with tip #2
2 oz FLOOD



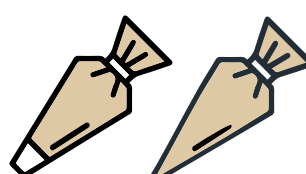
5 oz Sunset Orange

1 oz PIPE with tip #3
4 oz FLOOD



2 oz Black Diamond

1 oz PIPE with tip #1
1 oz FLOOD



5 oz Ivory

1 oz PIPE with tip #2
4 oz FLOOD



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ACORN BUDDY

Acorn Buddy Outline and Flood

1. Outline the cap on the acorn using the brown piping icing using tip #2. Then outline the tulip red scarf using piping icing and #2. Add the stem and leaf using green and brown. Finish the outlines by piping the base of the acorn using ivory piping icing and tip #2.
2. Flood in the top of the acorn and the scarf. **DRY.**

Acorn Buddy Airbrushing

3. Mask off the scarf using the straight stencil blocker. This will prevent airbrush color accidentally getting on that area.
4. Use Buckeye Brown airbrush color and the Scales Outlines stencil to add the texture to the top of the acorn (get creative with the stencil. I did a few with the Tiny Dots stencil and it was really cute!)
5. Flood in the rest of the areas, the acorn base, stem, and leaf. **DRY**

Acorn Buddy Details

6. Add the face using black and white flood for the eyes. Add a smile using black piping icing. Add a wavy line and a swirled line to the leaf and stem. Blush the cheeks using a brush and the Carnation Pink Crystal Color Dust.
7. Add the knit texture to the scarf. Start with two vertical lines. Then add a row of overlapping hearts to either side of the lines.



PUMPKIN BUDDY



Pumpkin Buddy Outline and Flood

1. Outline the Pastel Navy scarf using piping icing and #2. Outline the pumpkin using orange piping icing and tip #2. Add the stem and leaf using green and brown.
2. Flood in the pumpkin sections using the orange flood icing. **DRY.**

Pumpkin Buddy Airbrushing

3. Use the CURVED stencil blocker and airbrush the orange curved lines. Mix some white and orange airbrush color to tone down the full bright orange airbrush color.
4. Do one side. Clean the stencil. Flip it and airbrush the line on the other side.
5. Flood in the rest of the areas, the scarf, stem, and leaf. **DRY**

Acorn Buddy Details

6. Add the face using black and white flood for the eyes. Add a smile using black piping icing. Pipe details on the leaf and a swirled vine. Blush the cheeks using a brush and the Carnation Pink Crystal Color Dust.
7. Add the knit texture to the scarf. Start with two vertical lines. Then add a row of overlapping hearts to either side of the lines.

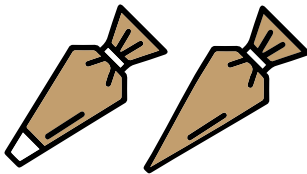


THANKS A LATTE COOKIE SET

- Use [#2 Wilton Tips](#) or [#2 PME Tips](#) for the outlines. The number that you will need will depend on the number of icing colors you use.
 - [Decorating Icing Bags](#) Use the medium bags for piping and the large bags for flooding
 - [Couplers](#)
 - Toothpick (or [boo boo stick](#) or [scribe tool](#))
 - Food Gels (I used White, Buckeye
- Brown, Sunset Orange, and Ivory see color guide below)
 - Latte Multi Cutter
 - 2pc Latte Doodle Stencil Set
 - Airbrush System
 - Sunset Orange and Midnight Black Airbrush Color

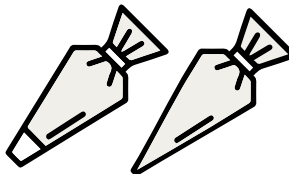
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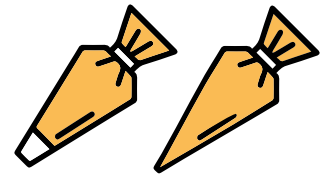
5 oz Buckeye Brown

1 oz PIPE with tip #2
4 oz FLOOD



5 oz Bright White

1 oz PIPE with tip #2
4 oz FLOOD

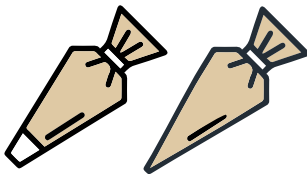


5 oz Sunset Orange

1 oz PIPE with tip #2
4 oz FLOOD

5 oz Ivory

1 oz PIPE with tip #2
4 oz FLOOD



LATTE COOKIE SET

Latte Outline and Flood

1. Outline each section, starting at the top with the lid, using piping icing and tip #2.
2. Flood in the cup and sleeve.

DRY.

Latte Airbrushing

3. Start the airbrush with the large open stencil, part 1 of the Latte Doodle Set (not the detailed lines). Once you have the stencil in place, take notice of the tab location to make lining up the 2nd stencil easy.
4. Airbrush orange on a low speed. Slowly build color. Do 1 or 2 passes to build the color instead a heavy first pass. Allow this to **DRY** before airbrushing the 2nd stencil.
5. Add the outlines using part 2 of the Latte Doodle Stencil.
6. Click into the Stencil Genie and line up with the part 1 stencil. Double check and make sure the tab is in the same location.
7. Use the machine on a low to medium speed. Again, build color in multiple passes instead of a heavy, first application.
8. Flood in the lid using buckeye brown flood icing. **DRY**

Latte Details

9. Pipe simple details on the lid of the cup using brown piping icing and tip #2.





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-



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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.



Candy Pumpkin Template

Print, cut and trace lines onto Cookie
www.flourbox.com

