



Golden Anniversary Cookies



Hello from Anne!

Cookies are a sweet addition to life's celebrations, especially wedding and bridal! I created these cookies (and cutters) for a very special party - a 50th wedding anniversary, but the floral plaque and traditional wedding cake can be used for any bridal event!

In this guide, I'll break down the key decorating steps to these 4 Golden Anniversary cookies: Floral Plaque, Traditional Wedding Cake, Fifty Cookie, and Golden Cookie. You'll find a materials list on page 2 and an icing guide on page 3. Then review pages 4-6 for photos and instructions for making each cookie.

On page 7, find tips for dealing with icing craters. And, on page 8, get a step-by-step tutorial on making simple icing roses. Print and use the templates from page 12!

BEFORE YOU DECORATE:

Prepare your cookie dough and icing using my recipes from the General Decorating Guidelines Sheet (starts on page 10)

- 1. Bake your cookies.**
Check out the recipe on page 10.
- 2. Make your icing.** You'll need 5 icing colors. See the complete icing guide on page 3 to make colors to the right consistencies!

HAPPY DECORATING!



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MATERIALS LIST

(click the tool title to view in shop)

- 5 - [#2 Wilton Tips](#) or [#2 PME Tips](#)
- 1 - [#101 Wilton Tip](#)
- [1 - PME #1.5 Tip](#)
- [2 - #1 Wilton or #1 PME Tips](#)
- [8 Decorating Icing Bags](#) for 5 piping and 3 flooding
- [5 Couplers](#)
- Toothpick (or [boo boo stick](#) or [scribe tool](#))
- #00000 Silverwhite Brush
- Wilton Flat Brush
- Small Mixing Dish
- Classic Gold Crystal Color
- Flower Nail and Parchment Squares
- 5 Food Gels (Rose Pink, Forest Green, [Gold](#), White and Black - see color guide on page 3)
- 4 Cookie Cutters: Golden, Number 50, Floral Plaque, and Traditional Wedding Cake
- Golden, Hexagon, and 'We Still do' Templates (print page 12 of this guide)
- Yellow Food Marker

[CLICK HERE](#) or visit www.flourbox.com - for the Golden Anniversary Set (Golden, Floral Plaque, Traditional Wedding Cake and Fifty)

[Golden Anniversary Cutter Bundle – Click Here](#)



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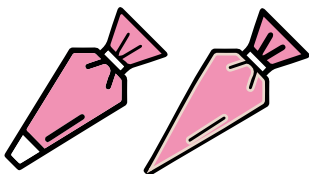
MAKING THE ICING COLORS

ICING COLORS

On this project I used Chefmaster food gels.

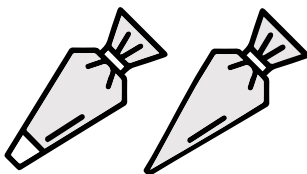
****PLEASE NOTE:** – I suggest bagging the **pip**ing icing in bags with a coupler and tip. The **flood** icing can be bagged without a coupler and tip.

Colors by the Ounce (a single batch is ~18-20 oz, You do not have to measure exactly, just estimate!)



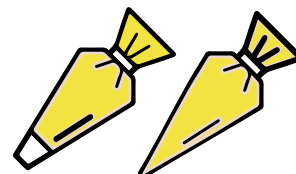
2 oz Rose Pink

1 oz PIPE with tip #2
1 oz FLOOD



12 oz Bright White

1 oz PIPE with tip #2
11 oz FLOOD



3 oz Gold

1 oz PIPE with tip #2
2 oz FLOOD

You only need PIPE icing for the following colors:



1 oz Forest Green Icing

1 oz PIPE with tip #2



1 oz Black Diamond

1 oz PIPE with tip #2



GOLDEN ANNIVERSARY COOKIE DECORATING STEPS

Golden Cookie Outline & Flood **GOLDEN COOKIE**

1. Outline the Golden cookie using white piping icing and tip #2. Then, fill in the cookie using white flood icing. **DRY.**
2. Using tip #1.5 and gold piping icing, pipe the word golden. You can follow the outline of the cookie to pipe the letters or use the template on page 12 in a projector (find a digital template download on the cutter page on www.flourbox.com)
3. Pipe the full letter first and then add vertical/parallel lines to thicken the left sides of the letters. For example on the 'g', two lines were added so that those areas can then be flooded. (see pg. 7 for tips on how to deal with craters in letters)
4. Once the letters are piped and flooded, add the diamond ring. Pipe a gold circle and add a white triangle on top. Add two gold lines next to the white triangle for the diamond prong setting.
5. Pipe and flood the heart at the end of the word. **DRY.**



Golden Cookie Details

6. Add shimmer to the cookie using the Classic Gold Crystal Color.
7. In a small mixing dish, add 1-2 teaspoons of the crystal color. Then add 2-3 droppers of alcohol. Mix to a thick liquid (not a paste) You can also use a clear extract (lemon or vanilla) to mix with the dust.
8. Use a small brush to paint the letters gold.
9. Use tip #1 to pipe the facets on the diamond ring.



FLORAL PLAQUE



Floral Plaque Outline and Flood

1. Using a yellow food marker trace the hexagon template (found on page 12).
2. Outline the hexagon using white piping icing and tip #2.
3. Fill in the hexagon with white flood icing. **DRY.**

Floral Plaque Details

4. Pipe the 'we still do' using black icing and tip #2. If helpful, download the free template on the cutter page on www.flourbox.com.
5. Use the forest green piping icing with tip #2 to add the vines. Pipe the center line first then add a teardrop of icing at the end. Pipe 3 more teardrops dragging the icing into the line on each side of the line.
6. Add the rose to the center of the vine (see page 8 for details on making the icing roses).
7. Pipe an outline on the hexagon using the gold icing and tip #2. Allow to dry.
8. Paint Classic Gold Crystal Color on the piped line.



TRADITIONAL WEDDING CAKE AND FIFTY COOKIES

Traditional Wedding Cake

1. Outline the cake layers using white piping icing and tip #2.
2. On the top two layers, I only outline half the area to create layers that sit on cake pedestals.
3. Flood alternating layers with white flood icing. **DRY.**
4. Flood remaining layers. **DRY.**
5. Pipe the pedestals underneath the top two tiers using white piping and tip #2.
6. Size down to a tip #1 on the white piping icing. Add scallops on the top of each layer.
7. On the bottom layer, add an extra row of scallops - I piped these as a bead border, but you can make them straight scallops if that is easier.
8. Add a pink piped bead border at the bottom of each layer using pink piping icing and tip #2.



Fifty Cookie

9. Outline the fifty (find a template on page 12 if helpful)
10. Flood the zero. **DRY.**
11. Flood the five. **DRY.**
12. Paint (or airbrush) the classic gold accents. I painted (to keep color off of the cookie section) using a wide a wilton flat brush.



FIXING CRATERS



Tips for Fixing Craters in Icing

Craters can form in small icing areas as the icing dries. They look like little cracks in the icing. You can reduce the occurrence of icing craters by using a thick flood icing (thin icing tends to crack more) and putting cookies in front of a fan to dry (or putting in a food dehydrator)

If craters happen, this is how I fix them.

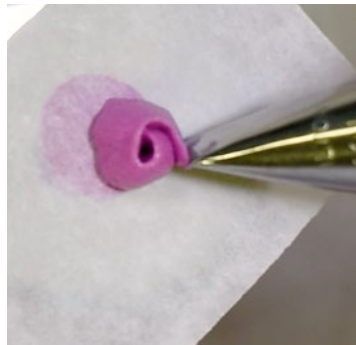
1. Use gold piping icing and fill in the crater area. Do not use flood - it will just crack again.
2. Then use the flat end of the boo boo stick and scrape across the surface to smooth the icing into place. It is sort of like spackling!
3. Allow to dry before painting with the Classic Gold Crystal Color.



MAKING SIMPLE ICING ROSES

Making Simple Icing Roses

1. To make simple icing roses you'll need stiff pipe icing, a flower nail, parchment paper squares, and a tip #101.
2. First, get a feel from the flower nail by spinning it between your thumb and pointer finger.
3. Next add a dot of icing to the top of the nail. Place a parchment square on the icing to hold it into place.
4. Now you're ready to pipe the rose.
5. Angle the tip #101 vertically with the narrow side pointing up.
6. Start with a gentle squeeze and spin the flower nail at the same time to coil the icing to make the small rosette in the center.
7. Now it's time to pipe the petals. I added three to this flower.
8. Angle the tip #101, narrow end, pointing outward. Bump the tip against the small rosette and bump and wiggle while squeezing the icing. Swipe gently to finish the petal.
9. Repeat Step #8 two more times for the 2nd and 3rd Petals.
10. Pull the parchment square with flower off of the nail and allow to dry for 6-8 hours before 'gluing' onto the cookie (a dot of royal icing on the bottom).
11. Make extras! These flowers store for months and months in sealed container in a cool, dry place.



[CLICK HERE](#) to see this technique in action in a YouTube video!



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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

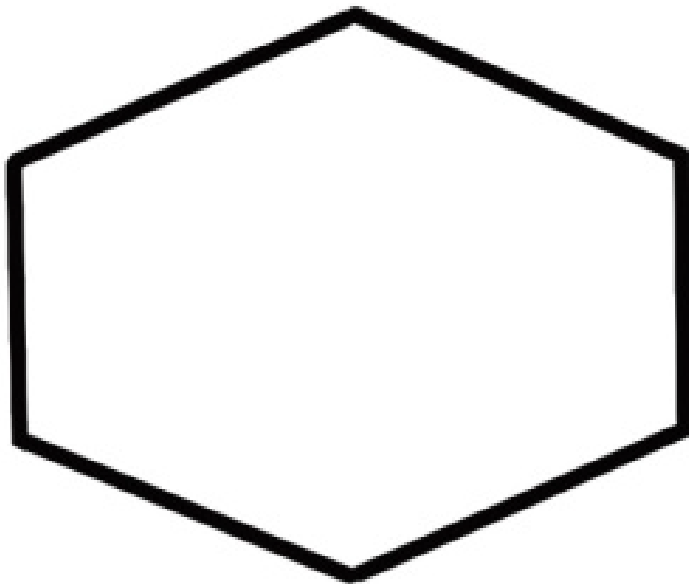
blend in, but this is a great example of the Flood consistency. Not too thick, but not thin/watery! I pour this icing into a tipless bag for flooding.



We Still Do & Golden Printable Templates

Cut and trace onto the cookie. Use printable templates with a KopyKake.
(use separate digital files with a digital projector)

we still do



50

golden