



Pot of Gold Cookie Guide

Let's Decorate and Construct a Pot of Gold cookie!



Make a 3D gift card holder out of cookies! This Pot of Gold cookie project involves 3 cookies that are decorated and assembled to create an edible gift! Cookie Construction is such a fun project, but to keep it realistic, we will keep the decorating relatively simple so that we can take some extra effort to create this 3D gift card holder! This gift card holder can be packed up and makes such a unique gift that can be personalized!

About this Decorating Guide:

The decorating process is broken down step-by-step. Use the photos and written instructions to learn how to decorate and create your own Pot of Gold gift card holder. I have also shared a materials list (page 2) and an icing guide with details on how much you'll need of each icing color (page 3).

Prepare your cookie dough and icing using my recipes from the General Decorating Guidelines Sheet (starts on page 6).

Show me the cookies:

I would be so flattered if you recreated these cookies! After you make your cookies be sure to tag me, @theflourboxshop, so I can see your cute Turkey Platter cookies!

Happy Decorating!

Anne



CLASS MATERIALS LIST

(click the tool title to view in shop)

- 2 - [#2 Wilton Tips](#) or [#2 PME Tips](#)
- 1 - [#3 Wilton \(optional\)](#)
- 1 - [#1.5 PME \(optional\)](#)
- [11 Decorating Icing Bags](#) for 3 piping and 8 flooding
- [3 Couplers](#)
- Toothpick (or [boo boo stick](#) or [scribe tool](#))
- 8 Food Gels (Black Diamond, Gold, Christmas Red, Sunset Orange, Lemon Yellow, Leaf Green, Sky Blue, and Purple - see color guide on page 3)
- Pot of Gold 3pc Cookie Cutter SET
- Yellow Food Marker
- [OPTIONAL] [Small table top fan to help dry cookies during class - CLICK HERE to view this one from Amazon](#)



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MAKING THE ICING COLORS

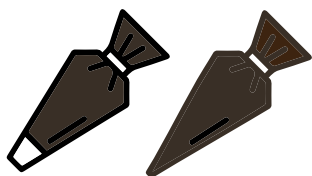
This is a suggested color guide with suggested, estimated, amounts of each color! But depending on YOUR pot of gold design the amount of each icing color needed will be different.

ICING COLORS

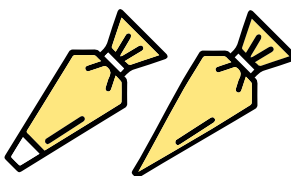
On this project I used Chefmaster food gels.

****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.

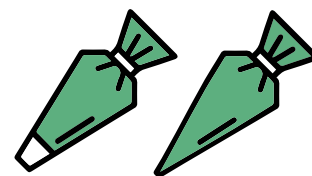
Colors by the Ounce (a single batch is ~19-21 oz, You do not have to measure exactly, just estimate!)



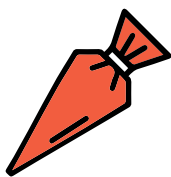
9 oz Black Diamond
1 oz PIPE with tip #2
8 oz FLOOD



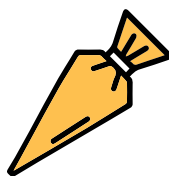
4 oz Gold
1 oz PIPE with tip #2
3 oz FLOOD



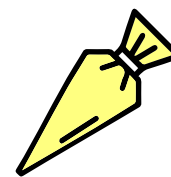
3 oz Leaf Green
1 oz PIPE with tip #2
2 oz 20-sec icing



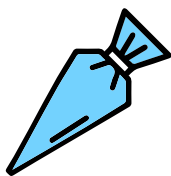
1 oz Christmas Red
1 oz 20-sec icing



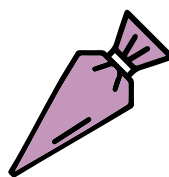
1 oz Sunset Orange
1 oz 20-sec icing



1 oz Lemon Yellow
1 oz 20-sec icing



1 oz Sky Blue
1 oz 20-sec icing



1 oz Purple
1 oz 20-sec icing

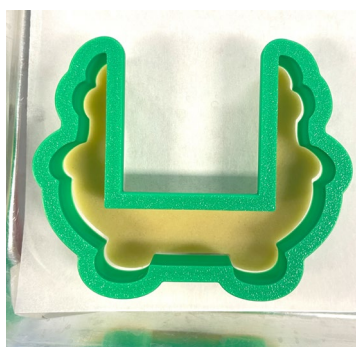
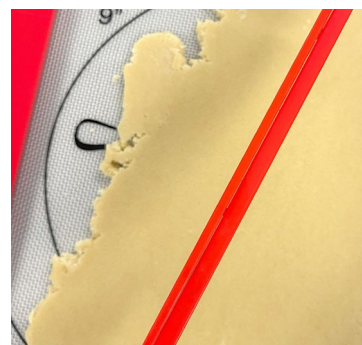
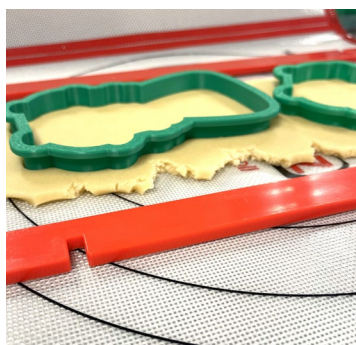


POT OF GOLD COOKIE DECORATING STEPS

TIPS FOR BAKING AND DECORATING!

Tips for Baking and Planning the 3 cookies needed for the construction.

1. With one batch of dough you will be able to make 6 of these gift card holders (18 individual cookies) - depending on how thick you roll out your dough.
2. The large pot and rainbow cookie and the pot only cutter should be rolled and cut to 1/4" inch thickness. I used the Dough EZ rolling system to get the perfect thickness, but you can use dowel rods, pastry sticks, etc.
3. I rolled the cut out 'gift card holder' cookie thinner than the front and back cookies. Instead of rolling it to 1/4" thick, I rolled it to 1/8" thick. These cookies will bake at different rates, so put them on separate sheets.
4. Take care when transferring the gift card holder to the cookie sheet. Straighten it out, or even line it back up with the cookie cutter, to make sure it bakes straight.
5. After the cookies are baked, they will be similar in size and can 'line up' to form the gift card holder.



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Outline and Flooding

1. Trace the top of the pot of gold onto the cookie. I also drew lines for the pot and the different sections of the rainbow to help guide my flooding.
2. Outline the gold pot. You can just outline the entire shape. This is the background cookie and this bottom section will not be seen. But it is important to flood it so that the surface stays flat for assembly.
3. Outline the top of the gold coins.
4. Flood the gold using gold flood. **DRY**
5. Flood the pot black. Add the red, yellow, and blue stripes on the rainbow. I used 20-sec to create these icing sections of the rainbow. This will speed up prep and decorating. **DRY**
6. Flood in the orange, green, and purple sections of the rainbow. **DRY**
7. Outline the pot. This is the front of the cookie project, so you will need to add outline just the pot and rim. The other sections (feet and handles) will be added later.
8. Outline the gold pieces. I added some small and large circles to space out these areas and fill up the entire section.
9. Flood the pot black. Flood alternating gold pieces to keep those pieces looking distinct after the flood dries. **DRY**
10. Flood in the remaining pieces of gold. **DRY**



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Adding the Details and Assembly

1. Flood the lip on the pot. Add the feet using flood icing. **DRY**
2. Add the handles using piping icing and tip #3. Outline and flood the shamrock on the front (or use a royal icing transfer).
3. Add a piped accent line on the pot in black.
4. Then add details lines on the gold coins using PME tip #1.5.



Assembly

5. Allow at least 12 of hours of dry time before assembling this cookie set.
6. Pipe black icing on the back of the middle cookie, the gift card holder section.
7. Press that cookie onto the front of the pot and rainbow cookie.
8. Then add more piping icing to the front of the middle cookie, the gift card holder section.
9. Then press the front pot of gold cookie to the wet pipe icing.
10. Allow the cookie to fully dry before packing and gifting.
11. I suggest wrapping the gift card in plastic before inserting into the cookie.
12. These cookies fit in the 7" x 4" window box from brpboxshop.com and the 7 x 7 window box from www.flourbox.com.
13. I wrapped the entire cookie set (with the gift card inside) using a 4 x 8 gusseted cookie bag from www.flourbox.com.



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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.



SHAMROCK ROYAL ICING TRANSFER SHEET

