



Spring 2024 Club Cookies

Cookie Prep Guide



Hello Club Members!

Let's get the party started! The Cookie Party that is! I hope you had so much fun unpacking your Spring 2024 box. This season's theme is **Celebration Cookies!** The cutters in the box make a birthday cookie set. But throughout the season I'll share inspiration and tips for using these cookie cutters for other celebrations as well! Plus, this guide has the mini sets!



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 the spring box cutters on your club dashboard.

1. Icing Color Details: Learn the icing colors for each cookie, including an estimate of how much of each color to make for one batch of cookies!

WATCH THE VIDEO TUTORIAL!

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

- 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!



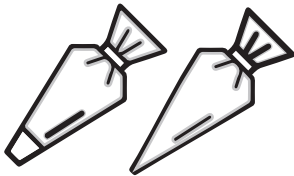
MATERIALS LIST

- 5 - [#2 Wilton Tips](#) or [#2 PME Tips](#)
- [9 Decorating Icing Bags](#) 5 medium bags for piping, 4 large bags for flooding
- [5 Couplers](#)
- [1 - Tip #1.5 \(for text\)](#)
- [1 - Tip #67 \(for text\)](#)
- [1 - Tip #47 \(for text\)](#)
- [1 - Tip #32 \(for text\)](#)
- Toothpick (or [boo boo stick](#) or [scribe tool](#))
- 5 Food Gels (White, Deep Pink, Lemon Yellow, Turquoise, Preppy Pink see color guide below)
- Confetti Sprinkle Stencil



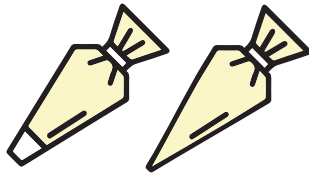
MAKING THE ICING COLORS

The amount of icing needed is based on 1 batch of cookies. I made 1 batch of icing. It's important to note that I used the same icing colors for both the regular and mini sized cookies sets so that icing colors can be shared!



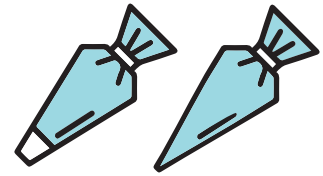
4 oz Chefmaster White

1 oz PIPE w/ tip #2
3 oz FLOOD



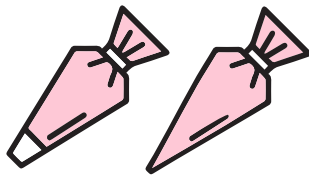
4 oz Chefmaster Lemon Yellow

1 oz PIPE with tip #2
3 oz FLOOD



5 oz Chefmaster Turquoise

1 oz PIPE with tip #2
4 oz FLOOD



4 oz Chefmaster Deep Pink

1 oz PIPE with tip #2
3 oz FLOOD



2 oz Cookie Countess Preppy Pink

2 oz PIPE with tip #2



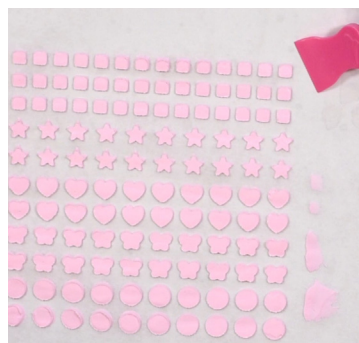
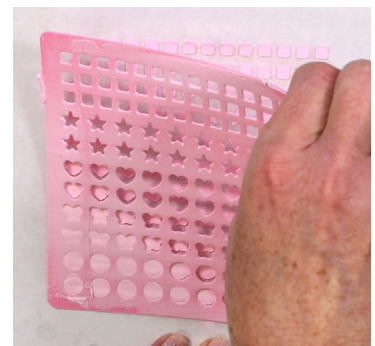
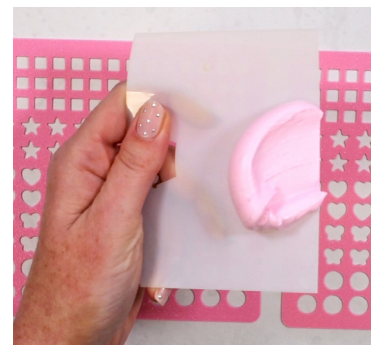
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BIRTHDAY COOKIE SET DECORATING STEPS

MAKING SPRINKLES USING THE CONFETTI STENCIL

1. The new Confetti Sprinkle Stencil is thicker than a traditional cookie stencil and is used to make homemade sprinkles.
2. Tape a piece of parchment paper to a cookie sheet.
3. Use thick royal icing to create the sprinkles.
4. Place the stencil flat on the parchment.
5. Use a scraper to slide icing across the surface of the stencil.
6. Spread evenly and remove the excess icing from the surface of the stencil.
7. Gently lift up the stencil.
8. Allow the sprinkles to dry for 4-6 hours before popping off the parchment.



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VINTAGE BIRTHDAY CAKE

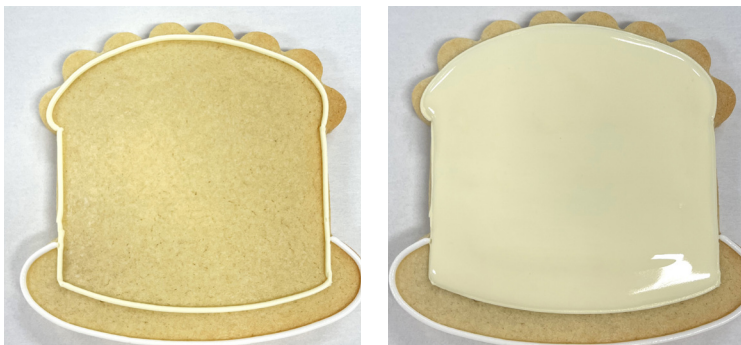


Vintage Birthday Cake Outline and Flood

1. Outline the entire cake using yellow piping icing and tip #2. Notice the outline extends about a centimeter into the base of the cookie. Outline the cake plate using white icing and tip #2.
2. Flood the cake completely using yellow flood icing. **DRY**
3. Flood the cake plate white. **DRY**

Cake Details

4. Use tip #32 to add the chunky shell border at the top of the cake.
5. Use tip #67 to add the turquoise garland swags.
6. Add a ribbon border at the base of the cake using tip #47.
7. Embellish with confetti sprinkles. Add more borders using tip #13 and #2.



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BALLOON WITH TASSELS

Balloon with Tassels Outline and Flood

1. Outline the balloon using pink piping icing and tip #2.
2. Flood the balloon using pink flood icing. Add the highlight using white flood icing.

DRY

Balloon Details

3. Starting at the base of the tassels, pipe short lines using tip #2 for the fringe. Then work your way up through the tassels.
4. Build the tassels in layers. Allow the first set of piped lines to set up before adding the next layer of fringe on top (this will prevent the icing from losing it's texture or detail).



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GIFT WITH WONKY BOW



Gift Outline and Flood

1. Outline the box with piping icing and tip #2.
Outline the bow using piping icing and tip #2.
2. Flood the box using flood icing and then add wet-on-wet polka dots using flood icing.
Flood the bow using flood icing.

Gift Details

3. You can stencil on the box. I used the Happy Birthday to You stencil (but it was a little 'short on the side'). You could also add a ribbon detail (like on the yellow gift).
4. If stenciling, use stiff black icing. Click the stencil into the Stencil Genie. Add stiff black icing to the scraper. Spread generously over the stencil. Then scrap off the excess icing.
5. Add piped line accents on the box lid.
6. Pipe a large dot in the center of the bow.



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CONFETTI POPPER

Confetti Popper Outline and Flood

1. Outline the body of the popper using turquoise piping icing and tip #2. Outline the 'exploding' confetti section using white piping and tip #2. Add the stick on the popper using yellow icing and tip #2.
2. Flood the center first. **DRY**
3. Then flood the top and bottom sections. While the white section is still wet, add the confetti sprinkles in various shapes and colors to the confetti section. **DRY**



Confetti Popper Details

4. Add a scalloped line on the top and bottom of the popper. Personalize or pipe the text 'Let's Party!'



MINI BIRTHDAY COOKIE SET

Mini Birthday Cookies Outline and Flood

You can use a piping and flooding technique on these mini cookies, but if it saves you time, you can also decorate these with one 20-sec icing consistency.

1. Outline each of the main areas on the cookies (similar to the regular sized cookie just shown in the previous pages). I used piping icing and tip #2 for the outlines. The only outline that doesn't follow the shape of the cookie is the birthday cake. Notice how the outline extends down below into the plate area of the cake.
2. Flood each of the cookies with their respective colors. Add wet-on-wet polka dots to the gift box. **DRY**
3. Flood in the remaining sections of the cookies. **DRY**



MINI BIRTHDAY COOKIE SET



Mini Birthday Cookies Details

1. Add a decorative border to the top of the cake. Then add garland/swags in the center of the cake. Add a decorative bead border to the base of the cake.
2. On the gift, add a wide ribbon using the flat side of the tip #47. Pipe a large dot in the center of the bow.
3. Add tiny dots of flood icing to create the confetti on the popper. Add a star sprinkle to the popper
4. Add the tassel using two icing colors.



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PACKAGING COOKIES

PACKAGING TIPS!

Pictured left is the sprinkle bag.
Pictured below is the 5 x 5 birthday backer in the 5 x 5 clear box. The regular sized birthday set is in the 12 x 5 Cookie Box from BRP Box Shop!



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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.



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.



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