



Spring 2023 Club Cookies

Cookie Prep Guide



Hello Club Members!

I hope you had so much fun unpacking your Spring 2023 box. This month's theme is **COOKIE PACKAGING!** The cutters in the box make **THREE** cute sets to keep you decorating throughout the spring season: the Roly Poly Spring Set, the Flower in Pot Set, and the Grad Set (using the GRAD stencil).



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 cookies 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



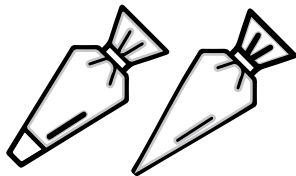
HAPPY SPRING ROLY POLY SET MATERIALS LIST

- 6 - [#2 Wilton Tips](#) or [#2 PME Tips](#)
- [2 - #1.5 PME Tips](#)
- [12 Decorating Icing Bags](#) 6 medium bags for piping, 6 large bags for flooding
- [6 Couplers](#)
- Toothpick (or [boo boo stick](#) or [scribe tool](#))
- 6 Food Gels (White, Purple, Golden Yellow (x2), Deep Pink, Sunset Orange, and Black Diamond (x2) see color guide below)
- 3 Cookie Cutters: Roly Poly Bunny, Roly Poly Lamb, Roly Poly Chick
- Carnation Pink Crystal Color
- Round Brush
- Black Food Marker

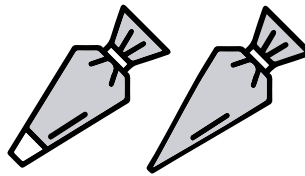


MAKING THE ICING COLORS

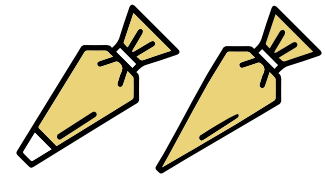
On this project I used Chefmaster food gels. The amount of icing needed is based on 1 batch of cookies.



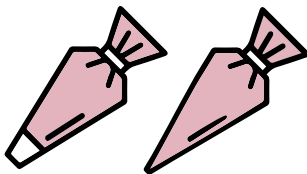
5 oz Bright White
1 oz PIPE with tip #2
4 oz FLOOD



5 oz Gray
1 oz PIPE with tip #2
4 oz FLOOD



4 oz Light Golden Yellow
1 oz PIPE with tip #2
3 oz FLOOD



2 oz Pastel Dark Pink
1 oz PIPE with tip #2
1 oz FLOOD



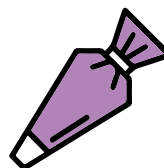
1 oz Dark Golden Yellow
1 oz FLOOD ONLY



1 oz Sunset Orange
1 oz FLOOD ONLY



1 oz Black Diamond
1 oz PIPE ONLY with tip #1.5



1 oz Purple
1 oz PIPE ONLY with tip #2



ROLY POLY SPRING COOKIE SET DECORATING STEPS

BUNNY

Bunny Outline & Flood

1. Outline the head, ears, and body on the bunny using white piping icing and tip #2.
2. Flood the little pink section on the ears, two long teardrops of icing. Then fill in the rest of the ears and head with white flood icing. **DRY**
3. Flood the bottom section of the body using white flood icing. Be generous with the icing to get a full, flat surface once the icing is dry. **DRY**



Bunny Details

4. Add a small heart nose first using pink piping icing.
5. Add a larger heart on the chest.
6. Then add two small black eyes and a smile using black piping icing and tip #1 or #1.5.
7. Blush the cheeks using Carnation Pink crystal color. Use a round brush and apply in small circles to create a soft rosy cheek.
8. Add whiskers on top of the pink cheeks using a black food marker. ****ALLOW 4-6 hours of dry time before using a marker on the surface of the icing.**



ROLY POLY LAMB

Lamb Outline & Flood

1. Start the outline with the fur on top of the lamb's head using white piping icing and tip #2. Outline the face, ears, and body using gray piping icing and tip #2.
2. Pro tip: to make the gray icing, add a very small amount of black icing to white icing and mix.
3. Start by flooding in the ears and body with gray flood. **DRY**
4. Then flood in the face. **DRY**
5. Finish the flooding by filling in the fur on the top of the head. **DRY.**



Lamb Details

6. Add the bow on the ear. Pipe two teardrops of purple icing and add a center drop to create the bow.
7. Add a small pink nose (upside down triangle).
8. Then add two small black eyes and smile using black piping icing and tip #1 or #1.5.
9. Blush the cheeks using Carnation Pink crystal color. Use a round brush and apply in small circles to create a soft rosy cheek.
10. Add wool to the body using gray piping icing and short curved lines.



ROLY POLY CHICK



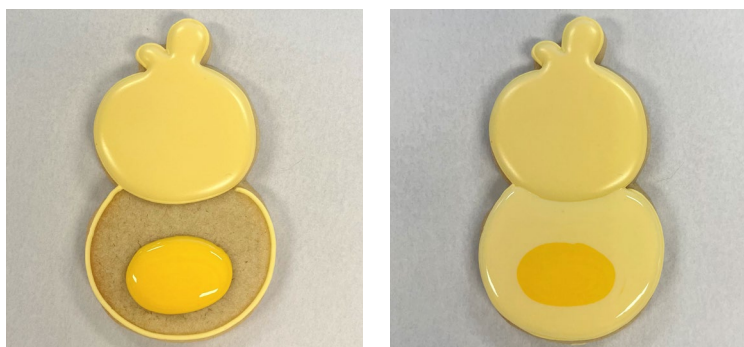
Chick Outline and Flood

1. Outline the head first and then the body using the light golden yellow piping icing and tip #2.
2. Flood the head first. **DRY.**
3. Then flood the body. Add a medium oval of the dark golden yellow flood icing. Then fill in the rest of the space using the light golden yellow flood icing. **DRY.**

Chick Details

4. Add two small black eyes using black piping icing and tip #1 or #1.5.
5. Blush the cheeks using Carnation Pink crystal color. Use a round brush and apply in small circles to create a soft rosy cheek.
6. Add the small triangle beak using orange flood icing.
7. Add a small 'feather' detail to the tummy, a small row of loops using white piping icing and tip #1.5.

PACKAGING: All three cookies from this set can be packed and used as an individual favor. Add a bow and tag on the cookie bag. See bunny photo on page 3. Or, pack them all together in the 5 x 8 clear box! Bag the cookies first before boxing for extra freshness.



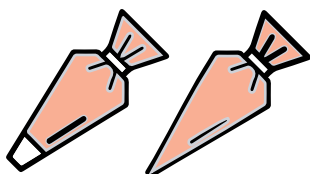
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FLOWER IN POT COOKIE SET

- 4 - [#2 Wilton Tips](#) or [#2 PME Tips](#)
- [1 - #1 Wilton Tip](#) or [#1 PME Tip](#)
- [11 Decorating Icing Bags](#) 5 medium bags for piping, 6 large bags for flooding
- [5 Couplers](#)
- Toothpick (or [boo boo stick](#) or [scribe tool](#))
- 6 Food Gels (White, Super Red, Golden Yellow, Leaf Green, Sienna, and Black Diamond see color guide below)
- Cookie Cutter: Flower in Pot Multi Cutter
- Ladybug Royal Icing Transfer Sheet

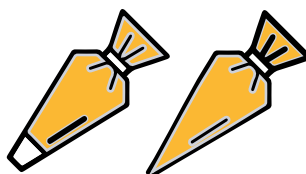
MAKING THE ICING COLORS

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



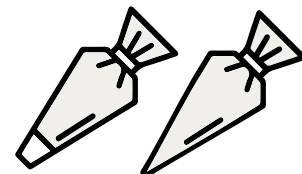
5 oz Sienna

1 oz PIPE with tip #2
4 oz FLOOD



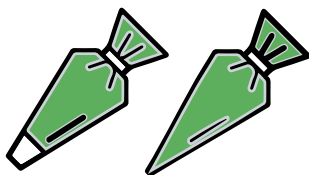
2 oz Golden Yellow

1 oz PIPE with tip #2
1 oz FLOOD



5 oz Bright White

1 oz PIPE with tip #2
4 oz FLOOD



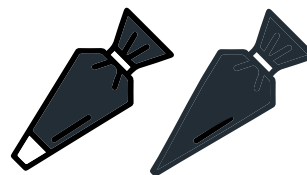
3 oz Leaf Green

1 oz PIPE with tip #2
2 oz FLOOD



1 oz Super Red

1 oz FLOOD ONLY



2 oz Black Diamond

1 oz PIPE with tip #1
1 oz FLOOD



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FLOWER IN POT COOKIE SET

This cookie set fits perfectly in the 4 x 7 clear box.

Flower Outline and Flood

1. Trace a small circle in the center of the flower. I used a coupler and a yellow marker to add my circle.
2. Outline the center of the flower using golden yellow piping icing and tip #2.
3. Pipe the petals using white piping icing and tip #2.
4. Outline the stem first, and then add the leaves using leaf green piping icing and tip #2.
5. Outline the pot using Sienna piping icing and tip #2.
6. Flood in the white petals.
7. Add the ladybug royal icing transfer (see next page for instructions on how to make these)
8. Flood in the green leaves and the base of the pot. **DRY.**
9. Flood in the center of the flower using golden yellow flood icing. Then flood in the lip of the pot. **DRY.**

Continued on next page...



FLOWER IN POT CONTINUED



Flower Details

1. Add two short piped lines on each petal to give it a little texture. Then add an accent line on each leaf.
2. Using a tip #1 and add two small antennae to the ladybug.
3. This is a great cookie to personalize. Add a teachers name for an appreciation gift. Or add 'Mom' for Mother's Day!

Creating the Royal Icing Transfers

**** The Ladybug detail on the flower is created using a royal icing transfer.**

A royal icing transfer is a candy-like icing accent that is made in advance of decorating. I suggest making the transfers the day before decorating. See the transfer sheet at the end of this prep guide. Slide the sheet under a piece of parchment to use as a guide. Tape parchment to a cookie sheet.



Use black flood icing to pipe and flood the head on the ladybug. Then add the body using red flood icing. While the red is still wet, add the line and dots on the ladybug's back. Allow these transfers to dry for 12-24 hours.

Once dry, peel the transfer off the parchment paper. Drop it on the wet flood icing base. Sometimes they are fragile, so make more than you need!



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GRADUATION COOKIE SET

- 3 - [#2 Wilton Tips](#) or [#2 PME Tips](#)
- [1 - #1 Wilton Tip or #1 PME Tip](#)
- [1 - #3 Wilton Tip](#)
- [1 - #44 Ateco Tip](#)
- [6 Decorating Icing Bags](#) 4 medium bags for piping, 2 large bags for flooding
- [4 Couplers](#)
- Toothpick (or [boo boo stick](#) or [scribe tool](#))
- Food Gels (I used White, Black Diamond, Navy Blue, and Gold.
- Cutters: Mini Grad Cap, Mini Diploma, and GRAD cutter
- GRAD Stencil
- Scraper

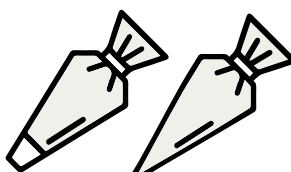


MAKING THE ICING COLORS

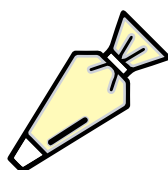
On this project I used Chefmaster food gels. The amount of icing needed is based on 1 batch of cookies.



5 oz Black Diamond
1 oz PIPE with tip #2
4 oz FLOOD



10 oz Bright White
1 oz PIPE with tip #2
9 oz FLOOD



1 oz Gold
1 oz PIPE with tip #2



2 oz Navy Blue
2 oz PIPE with tip #3
and #44



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GRAD COOKIE SET

Mini Diploma Outline and Flood

1. Outline the rolled diploma section and flood in with white icing. **DRY.**

Mini Diploma Details

2. Pipe the loops on the ribbon using navy blue icing and tip #3.
3. Then add the rest of the ribbon using a wide flat tip #44.
4. Add the scroll detail using black icing and tip #1 or tip #1.5.

Mini Grad Cap Outline and Flood

5. Outline the top of the grad cap first using black icing and tip #2. Then outline the base of the cap,
6. Flood in the base of the cap first and **DRY.**
7. Flood in the top of the cap first and **DRY.** Since these icing areas are so small, dry time is 30 mins.

Continued on next page...



GRAD COOKIES CONTINUED



Mini Grad Cap Details

1. Pipe a line across the cap in gold.
2. Add a large dot of icing for the knot on the tassel. Then add short wavy lines to fill in the tassel.
3. Add a black dot of icing on the top of the cap.

Grad Outline and Flood

4. Outline the entire cookie using white piping icing and tip #2.
5. Flood in the cookie generously using white flood icing. A full flood will create a full, flat surface for stenciling.



Grad Stenciling Details

6. Line up the stencil onto the cookie. Use a stencil genie to hold the stencil in place.
7. Then using stiff icing and a scraper, spread the icing across the surface of the stencil and cookie. Generously apply and then remove the excess.
8. Lift up the stencil to reveal the stencil letters.

PACKAGING: This Grad set is lots of fun to make. Personalize with your school colors! Have fun with the packaging options. This set fits will in both the 3 x 10 clear box and the 5 x 5 clear box!





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-



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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LADYBUG TRANSFER SHEET

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