



Summer 2023 Club Cookies

Cookie Prep Guide



Hello Club Members!

I hope you had so much fun unpacking your Summer 2023 box. This month's theme is **COLOR!** The cutters in the box make THREE cute sets to keep you decorating throughout the summer season: the Cute Strawberry set, the Red, White and Boom set (using the Stars & Stripes stencil), and the Mini Ice Cream set.

the Cute Strawberry set, the Red, White and Boom set (using the Stars & Stripes stencil), and the Mini Ice Cream set.

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 7 of these



cutters 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



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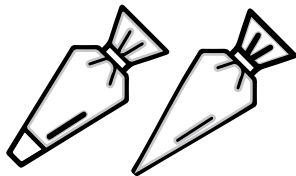
RED, WHITE AND BOOM SET MATERIALS LIST

- 5 - [#2 Wilton Tips](#) or [#2 PME Tips](#)
- [10 Decorating Icing Bags](#) 5 medium bags for piping, 5 large bags for flooding
- [5 Couplers](#)
- Toothpick (or [boo boo stick](#) or [scribe tool](#))
- 4 Food Gels (Chef White, SA Red Rose, SA Navy (x2), SA True Brown) see color guide below)
- 3 Cookie Cutters: Rocket Pop, Hand Peace Sign, and Rounded Star (and Mini Cone and Mini Scoop if you want to add some ice cream cookies to your platter).
- Stars & Stripes Stencil
- Icing Scraper
- Stencil Genie (optional)



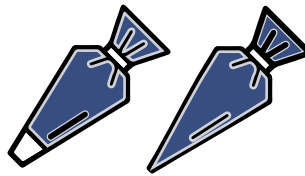
MAKING THE ICING COLORS

On this project I used the White Chefmaster food gel and the Red Rose, Navy, and True Brown Sugar Art gels. The amount of icing needed is based on 1 batch of cookies.



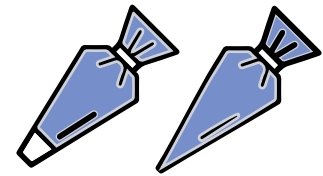
5 oz Bright White

1 oz PIPE with tip #2
4 oz FLOOD



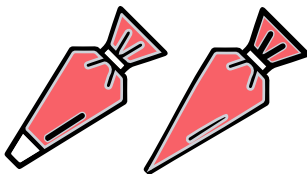
4 oz Navy

1 oz PIPE with tip #2
3 oz FLOOD



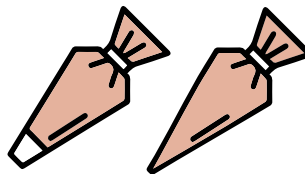
4 oz Pastel Navy

1 oz PIPE with tip #2
3 oz FLOOD



4 oz Red Rose

1 oz PIPE with tip #2
3 oz FLOOD



3 oz True Brown

1 oz PIPE with tip #2
2 oz FLOOD



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JULY 4TH COOKIE SET DECORATING STEPS

HAND PEACE SIGN

Hand Peace Sign Outline & Flood

1. Outline the red section of the hand first. Start with the thumb outline. Then add the two navy fingers. Use piping icing and tip #2.
2. Start the flood with stripes. Add 3 stripes of red. Start with the stripe in the middle and then add one at the top and bottom of the palm.
3. While the red is still wet, add the white stripes. The two colors will flow together to create a flat surface. **DRY**
4. Flood two navy fingers. While the icing is still wet, add white dots of flood icing to the wet base. The dots will 'melt' into the base icing to create a flat surface. **DRY**



Hand Peace Sign Details

5. Outline the fingers using piping icing and tip #2.



ROCKET POP

Rocket Pop Outline & Flood

1. Consider outlining this cookie using the red, white and blue piping icing to match the outline to the flood. Try to break the design into thirds with the outline.
2. Outline the pop stick with the light brown icing.
3. Flood the cookie starting at the top with the red. Then add the white flood section and the navy.
4. I did two versions of the pop, one with the dark navy and one with the light and I liked both. **DRY**
5. Then flood the small pop stick using brown. **DRY**

Rocket Pop Details

6. Add two white piped lines to create the dimension for the Rocket Pop.



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ROUNDED STAR



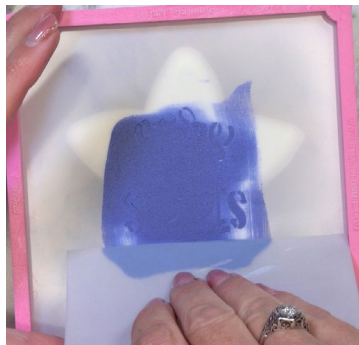
Rounded Star Outline and Flood

1. Outline the star using piping icing. I created several stars using each of the icing colors.
2. Flood the entire star. Since this cookie will be stenciled, be generous with your flood icing. This will create a flat icing surface once the flood is dry.
DRY.

Rounded Star Details

3. Click the Stars and Stripes stencil into a stencil genie. This will hold the stencil into place.
4. Use a scraper and add thick navy icing to the edge. Scrape the icing across the surface. Gently remove the excess.
5. Lift the stencil to reveal the words. Add a piped border using piping icing and tip #2. I tried to rotate icing colors so that each cookie had red, white, and blue.

PACKAGING: Download FREE printable July 4th backers on the Flour Box Club Dashboard. You can find 3 choices, 4", 4" x 7", and 5" x 8" backers. They are double sided and be used on either side! I suggest using 110lb cardstock for a quality print and presentation. Seal cookies in a bag before snuggling into the box!



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SUMMER STRAWBERRY COOKIE SET

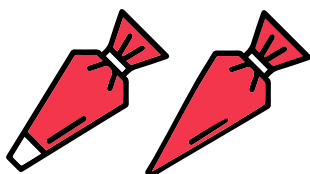
- 6 - [#2 Wilton Tips](#) or [#2 PME Tips](#)
- 1 - [#1 Wilton Tips](#) or [#1 PME Tips](#)
- [13 Decorating Icing Bags](#) 7 medium bags for piping, 6 large bags for flooding
- [7 Couplers](#)
- Toothpick (or [boo boo stick](#) or [scribe tool](#))
- 7 Food Gels (SA Red Rose, SA Turquoise Waters, SA Sunshine, SA Emerald, Chefmaster White, Chefmaster Black (see color guide below)
- Cookie Cutter: Pint of Strawberries, Cute Strawberry, and Mini Cone and Scoop (optional)



*Black icing bags not shown in photo.

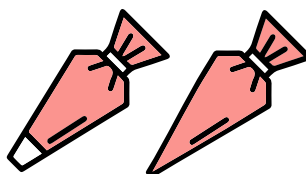
MAKING THE ICING COLORS

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



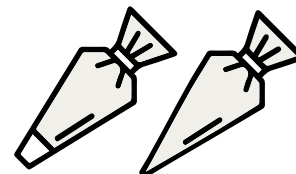
5 oz SA Red Rose

1 oz PIPE with tip #2
4 oz FLOOD



2 oz Pastel SA Red Rose

1 oz PIPE with tip #2
1 oz FLOOD



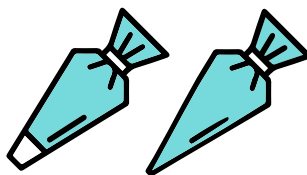
2 oz Bright White

1 oz PIPE with tip #2
1 oz FLOOD



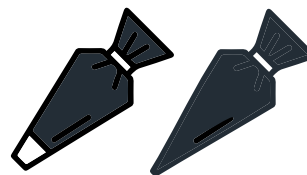
3 oz Emerald

1 oz PIPE with tip #2
2 oz FLOOD



5 oz Turquoise Waters

1 oz PIPE with tip #2
4 oz FLOOD



2 oz Black Diamond

1 oz PIPE with tip #1
1 oz FLOOD



1 oz SA Sunshine

1 oz PIPE ONLY with tip #2



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PINT OF STRAWBERRIES

Pint Outline and Flood

1. Use a scraper to spread a thin layer of red piping icing onto the bottom of the pint cookie.
 2. Outline the pint container using the Turquoise piping icing and tip #2.
 3. Outline the strawberries next. Start with the center strawberry, outlining the stem and berry. Then outline the side strawberries.
 4. Flood the pint base with turquoise flood. Flood the side berries and then center stem. Alternating the flood will add dimension to the cookie design and prevent color bleeding.
- DRY.**
5. Flood the center berry and the top lip of the pint container.

DRY.

Pint Details

6. Add the seeds to the berries using yellow icing and tip #2.
7. Outline the top of the pint container.
8. Add a small daisy to each berry. Five small teardrops of white icing with a yellow center.



CUTE STRAWBERRY



Cute Strawberry Details

1. Start the outline with the small white flower in the top left. Follow the shape of the cookie for the first two scallops and then work your way around completing 5 petals. Then outline the stem and two little curly vines.
2. Outline the red berry using piping icing and tip #2.
3. Start the flood with the red berry. **DRY.**
4. Then flood the green stem. **QUICK DRY.**
5. Finish the flooding with the white flower. **QUICK DRY.**



Cute Strawberry Details

6. Add the eyes using flood icing, a large dot of black and an itty bitty dot of white icing.
7. Add a smile using black piping icing and tip #1.
8. Add the seeds using yellow piping icing and tip #2.
9. Add the final details on the outline of the flower and stem using white, yellow, and green piping icing and tip #2.

Download FREE 'Thank you BERRY much' cookie tags on the Club Dashboard!



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MINI ICE CREAM COOKIE SET

- 5 - [#2 Wilton Tips](#) or [#2 PME Tips](#)
- [5 - #1.5 PME Tip](#)
- [12 Decorating Icing Bags](#) 5 medium bags for piping, 7 large bags for flooding
- [5 Couplers](#)
- Toothpick (or [boo boo stick](#) or [scribe tool](#))
- Food Gels (I used SA Orange, SA Sunshine, SA Lime Green, SA Turquoise)

Waters, SA Red Rose, SA True Brown, and Chef White.

- Cutters: Mini Cone and Mini Scoop

**The icing colors and amounts will vary depending on the palette you choose for your project. I based this guide on the center rainbow ice cream cone stack.

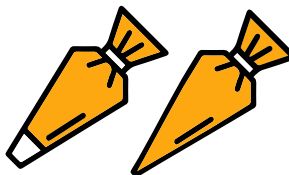


MAKING THE ICING COLORS

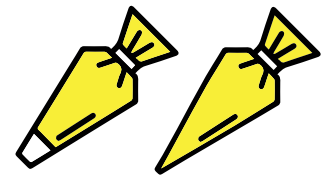
On this project I used Sugar Art and Chefmaster food gels. The amount of icing needed is based on 1 batch of cookies.



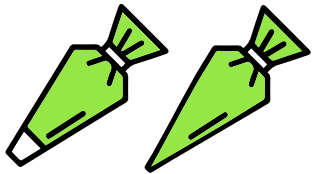
1 oz SA Red Rose
1 oz FLOOD ONLY



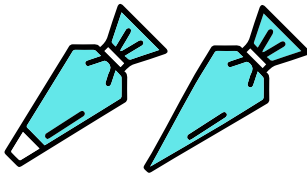
3 oz SA Orange
1 oz PIPE with tip #2
2 oz FLOOD



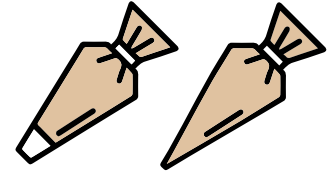
3 oz SA Sunshine
1 oz PIPE with tip #2
2 oz FLOOD



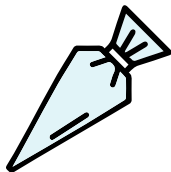
3 oz SA Lime
1 oz PIPE with tip #2
2 oz FLOOD



3 oz SA Turquoise Waters
1 oz PIPE with tip #2
2 oz FLOOD



3 oz SA True Brown
1 oz PIPE with tip #2
2 oz FLOOD



1 oz Chef White
1 oz FLOOD ONLY



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ICE CREAM COOKIE SET

Mini Ice Cream Set Outline and Flood

1. Outline the cone and each scoop using piping icing and tip #2.
2. Flood the scoops and cone with the coordinating flood icing. **DRY.** Since these icing areas are so small, dry time is 30 mins.

Mini Ice Cream Set Details

3. Pipe the loops on each scoop using tip #1.5.
4. Add the texture to the ice cream cone using tip #1.5.
5. Add the cherry using red and white flood icing.

This cookie set (1 cone and 4 scoops) fits in the 3 x 10 clear box!

Bonus Ice Cream Cookie Inspiration Continued on next page...



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MINI ICE CREAM COOKIES CONTINUED



Create a full sized cookie by baking multiple minis together!

Cut a mini cone out from your dough.

Then line up the scoop and cut a scalloped edge into the mini cone.

Cut a mini scoop from the dough.

Place the mini scoop next to the mini cone on the baking sheet.

Continue cutting the cookie dough until you have the desired number of scoops on your ice cream.



Use your finger to gently press the dough together.

Bake this big cookie. The dough will melt together during the baking and create one solid, fun cookie!

Decorate!



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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.

