



# Uncle Sam & Gnome Cookies



## Let's Decorate Uncle Sam and Gnome Cookies for July 4th!

Summer celebrations are made easy with the red, white and blue icing palette. I designed this cookie cutter! It can be used to create both Uncle Sam and a Patriotic Gnome. I created this guide to show you how to decorate both cookies step-by-step!

### About this Decorating Guide:

Each cookie is broken down by each step of decorating. Use the photos and written instructions to learn how to decorate each design. 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 Uncle Sam and Gnome cookies!

**Happy Decorating!**

**Anne**



## MATERIALS LIST

(click the tool title to view in shop)

I love the simplified color palette of red, white, and blue. Both of these designs also require sienna and black.

- 5 - #2 Wilton Tips or #2 PME Tips
- 1 - #18 Wilton Tip
- [9](#) Decorating Icing Bags for piping and flooding
- [5](#) Couplers
- Toothpick (or boo boo stick or scribe tool)
- 5 Food Gels (Super Red, Royal Blue, Bright White, Sienna, and Black - see color guide on page 3)



## Uncle Sam Cookie Cutter



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# MAKING THE ICING COLORS

## ICING COLORS

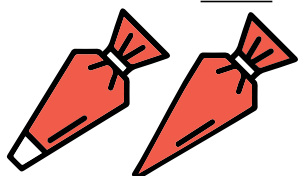
On this project I used ChefMaster food gels.

**\*\*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.

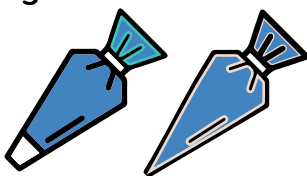
**Colors by the Ounce** (a single batch is ~18-20 oz, You do not have to measure exactly, just estimate!)



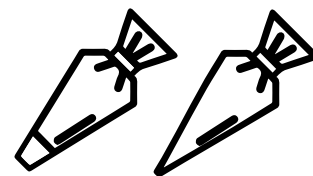
You'll need **PIPE AND FLOOD** icing consistencies for these colors:



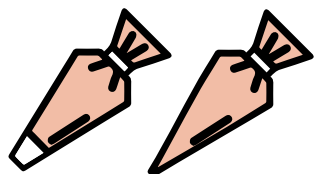
**4 oz Super Red**  
1 oz PIPE with tip #2  
3 oz FLOOD



**4 oz Royal Blue**  
1 oz PIPE with tip #2  
3 oz FLOOD



**4 oz White**  
1 oz PIPE with tip #2  
3 oz FLOOD



**5 oz Sienna**  
1 oz PIPE with tip #2  
4 oz FLOOD

You only need **PIPE** icing for the following colors (bag, coupler, and #2 tip)



**1 oz Black**  
1 oz PIPE with tip #2



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# UNCLE SAM COOKIE DECORATING STEPS

## UNCLE SAM

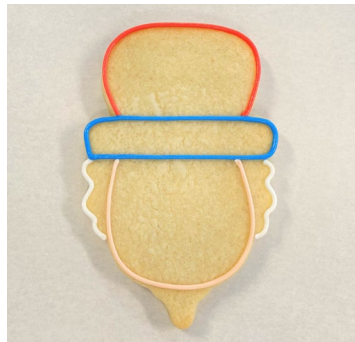
### Uncle Sam Outline & Flood

1. Outline the hat brim using royal blue piping icing and tip #2. Outline the top of the hat with red piping icing and tip #2. Outline the face using sienna piping icing and tip #2. Outline the hair using white piping icing and tip #2
2. Start filling in the hat using red and white flood icing. Use the red flood icing to create 4 stripes of color. Then flood 3 sections of white.
3. Flood in the face with sienna flood icing. **DRY.**
4. Flood the hair with white flood icing. Flood in the brim with blue flood icing. **DRY.**



### Uncle Sam Details

5. Using tip #18 pipe a teardrop shape for Uncle Sam's facial hair. Then pipe 2 horizontal teardrop shapes of icing for the mustache, again with tip #18. This star tip gives that fun texture to the icing.
6. Switch the tip on the white to #2 and add loops for hair, 2 eyebrows, and stars on the brim of the hat (pipe the stars the same way you would draw them with a pencil).
7. Pipe two small eyes using black piping icing and tip #2.
8. Add a large dot of sienna piping icing and tip #2 for the nose.



# GNOME



## Gnome Outline & Flood

1. Outline the gnome's hat with red piping icing and tip #2. Outline the beard using white piping icing and tip #2. Outline the body using blue piping icing and tip #2.
2. Flood the hat with red flood icing. While the icing is still wet, add drops of white icing to the hat to create the polka dot design. This is a wet-on-wet technique and the white will melt into the red base. Then flood the gnome's body with blue flood. **DRY.**
3. Fill in the beard using white flood icing. **DRY.**



## Gnome Boy Details

4. Add the large nose and hands using the sienna FLOOD icing (to keep these details rounded).
5. Pipe two small feet using black piping icing and tip #2. Add the side smile in black, too.
6. Pipe an outline on the base of the hat using red piping icing and tip #2.
7. Add a piped detail around the beard using white piping icing and tip #2.







# 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-



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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 air-tight 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.

