



Winter 2023 Club Cookies

Cookie Prep Guide



Hello Club Members!

I hope you had so much fun unpacking your Winter 2023 box. This season's theme is **SPARKLE!** The cutters in the box make **FOUR** cute cookie projects to keep you decorating throughout the winter season: a Winter

in the City set, the Mini Build-a-Snowman set, a Fancy Snow Globe, and the Penguins 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 the winter

box 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



Thank you for decorating with me! Tag [@theflourboxshop](https://www.instagram.com/theflourboxshop)

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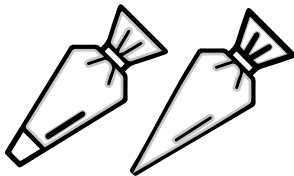
WINTER IN THE CITY SET MATERIALS LIST

- 10 - [#2 Wilton Tips](#) or [#2 PME Tips](#)
- [19 Decorating Icing Bags](#) 9 medium bags for piping, 8 large bags for flooding
- [10 Couplers](#)
- [2 - Tip #1.5 \(for window detail and text\)](#)
- Toothpick (or [boo boo stick](#) or [scribe tool](#))
- 8 Food Gels (White, Mint Green, Sugar Art Sage, Christmas Red, Black (x2), Turquoise, Rose Pink (x2) see color guide below)
- Cookie Cutters: Tall Building
- White nonpareils, white sanding sugar, Rainbow DiamondDust
- Yellow Marker + Templates

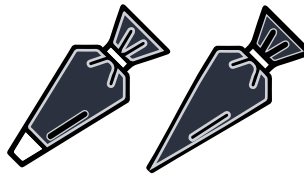


MAKING THE ICING COLORS

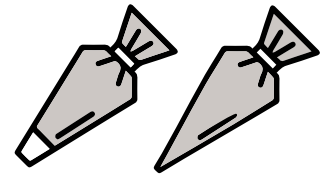
The amount of icing needed is based on 1 batch of cookies. Due to the number of icing colors, I suggest making 1 1/2 batches of icing. It's important to note that I used the same icing colors for all the Winter Club Box cookies sets so that icing colors can be shared!



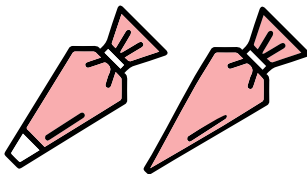
2 oz Chefmaster White
1 1/2 oz PIPE w/ tip #2
1/2 oz FLOOD



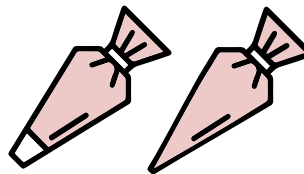
3 oz Black Diamond
1 oz PIPE with tip #2
2 oz FLOOD



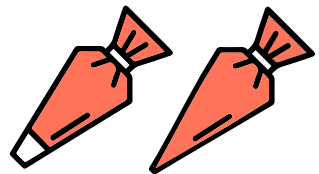
5 oz Gray (using black)
1 oz PIPE with tip #2
4 oz FLOOD



2 oz Chefmaster Rose Pink
1 oz PIPE with tip #2
1 oz FLOOD



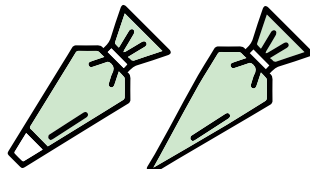
4 oz Chefmaster Light Rose Pink
1 oz PIPE with tip #2
3 oz FLOOD



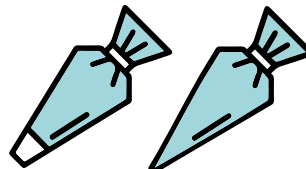
2 oz Chefmaster Christmas Red
1 oz PIPE with tip #2
1 oz FLOOD



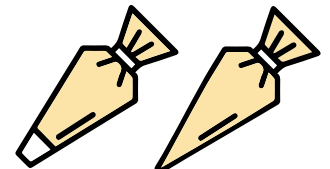
1 oz Sugar Art Sage
1 oz PIPE with tip #2



5 oz Chefmaster Mint
1 oz PIPE with tip #2
4 oz FLOOD



2 oz Turquoise
1 oz PIPE with tip #2
1 oz FLOOD



1 oz Chefmaster Gold
1/2 oz PIPE with tip #2
1/2 oz FLOOD



WINTER IN THE CITY COOKIE SET DECORATING

PREPPING THE COOKIES

1. PLAN FOR EACH BUILDING.

The neatest part of making this cityscape is that 1 cutter makes each of the building shapes. Before baking, plan your shapes. I created 3 different building shapes very simply using the tall building cookie cutter.

2. Cut out the building on the right, no changes needed!
3. Cut out the building on the left, no physical changes needed, but flip the cookie upside down before baking to get the chimney on the left.
4. Cut out the middle building. For the shorter building in the middle, trim the chimney and 3/4" off the bottom of the cookie. This will make a new shape and shorter cookie.
5. These small changes can make a unique skyline. How many ways can you use this same cutter to create different building shapes?



Join Anne and Topher at 11am (EST) on Dec 15th for Coffee and Cookies and watch a live tutorial for two more designs using this cookie cutter! You can register for this fun club event using the link in your Nov 20th club email.



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GREEN BUILDING

Green Building Outline and Flood

1. Trace the windows and door. This is optional, these cookies can be freehanded.
2. Outline the roof first using black piping icing and tip #2. Outline the building and windows using mint piping icing and tip #2. Outline the doorstep using gray piping icing and tip #2. Outline the steps using gold piping icing and tip #2.
3. Scantly flood the windows using the turquoise icing. Tap icing into corners. Flood the building mint. **DRY**
4. Flood the roof black, the door gray and the steps gold. Add the top and bottom snowball of the snowman. **DRY**
5. Add the middle snowball of the snowman. **DRY**



Green Building Details

6. Outline the roof and windows using black and tip #1.5.
7. Add sage green scalloped lines for the 'cedar shakes'. Add outlines around the doors and steps. Add a piped mint line to separate the three stories of the building.
8. Add the details on the snowman, eyes, scarf, and coal buttons.
9. The details must **DRY** before the SNOW is added. Create a mixture of white sanding sugar, white nonpareils, and rainbow DiamonDust (see photo on pg. 5).
10. Pipe white piping icing on the tops of the roofs, windows, door, and steps. Shake the mixture onto the wet icing. Brush the excess 'snow' using a paint brush.



PINK BUILDING

Pink Building Outline and Flood

1. Trace the windows and door. This is optional, these cookies can be freehanded.
2. Outline the roof first using black piping icing and tip #2. Outline the building, door, and windows using light rose pink piping icing and tip #2. Outline the awning using dark rose pink piping icing and tip #2.
3. Scantly flood the windows using the turquoise icing. Tap icing into corners.
4. Flood the building light pink. **DRY**
5. Flood the roof black, the door mint and the awning pink. **DRY**

Pink Building Details

6. Add dark pink bricks. I randomly spaced small rectangles of dark pink flood icing. **DRY**
7. Outline the roof and windows using black and tip #1.5.
8. Add outlines around the doors and awning. **DRY**
9. The details must **DRY** before the SNOW is added. Create a mixture of white sanding sugar, white nonpareils, and rainbow DiamonDust (see photo on pg. 5).
10. Pipe white piping icing on the tops of the roofs, windows, and door. Shake the mixture onto the wet icing. Brush the excess 'snow' using a paint brush.



GRAY BUILDING

Gray Building Outline and Flood

1. Trace the windows and door. This is optional, these cookies can be freehanded.
2. Outline the roof first using black piping icing and tip #2. Outline the building and windows using gray piping icing and tip #2. Outline the door using gray and red piping icing and tip #2.
3. Scantly flood the windows using the turquoise icing. Tap icing into corners. Flood the building gray. **DRY**
4. Outline the black trim on the top window, and the red sign. Add a roof line on the top of the door using black flood.
5. Flood the roof and window trim black. Flood the sign and the door red. **DRY**



Gray Building Details

6. Outline the roof and windows using black and tip #1.5. Add the black sign holder using the black.
7. Add zig zag 'timber frame' detail using black icing and tip #2. Use 3 icing guide dots to help with spacing.
8. Pipe Toy Store on the sign using gold piping icing and tip #1.5.
9. The details must **DRY** before the SNOW is added. Create a mixture of white sanding sugar, white nonpareils, and rainbow DiamonDust (see photo on pg. 5).
10. Pipe white piping icing on the tops of the roofs, windows, door, and sign. Shake the mixture onto the wet icing. Brush the excess 'snow' using a paint brush.



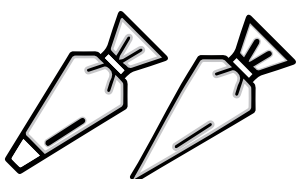
PENGUIN MATERIALS LIST

- 6 - [#2 Wilton Tips](#) or [#2 PME Tips](#)
- [10 Decorating Icing Bags](#) 6 medium bags for piping, 4 large bags for flooding
- [6 Couplers](#)
- [2 - Tip #13](#)
- [1 - Tip #1](#)
- Toothpick (or [boo boo stick](#) or [scribe tool](#))
- 7 Food Gels (White, Mint Green, Sugar Art Sage, Christmas Red, Black, Rose Pink, and Orange - see color guide below)
- Cookie Cutters: Penguin with Hat and Penguin with Muff.
- White nonpareils and Rainbow DiamonDust
- Yellow Marker + Templates



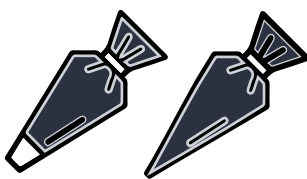
MAKING THE ICING COLORS

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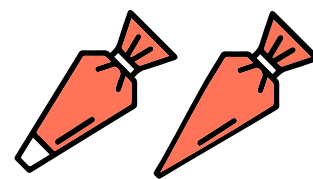
6 oz Chefmaster White

1 oz PIPE w/ tip #2
5 oz FLOOD



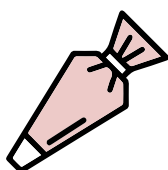
6 oz Black Diamond

1 oz PIPE with tip #2
5 oz FLOOD



3 oz Chefmaster Christmas Red

1 oz PIPE with tip #2
2 oz FLOOD



1 oz Chefmaster Rose Pink

1 oz PIPE ONLY with tip #2



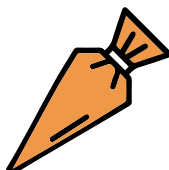
1 oz Chefmaster Mint

1 oz PIPE ONLY with tip #2



1 oz Sugar Art Sage

1 oz PIPE ONLY with tip #2



1 oz Chefmaster Orange

1 oz FLOOD ONLY



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WINTER PENGUIN COOKIE SET

PENGUIN WITH HAT

Penguin with Hat Outline and Flood

1. Trace the template onto the cookie using a yellow food marker.
2. Outline the hat using red piping icing with tip #2. Outline the penguin using black icing and tip #2.
3. Flood the base of the hat using red icing. Flood the black body using flood icing. **DRY**
4. After those first areas dry, flood the white body and the top of the hat. **DRY**



Penguin with Hat Details

5. Add the pom pom on the hat using white piping icing. Then dip the pom pom into the white non-pareils.
6. Add two curved lines for the laughing eyes. Add the beak using orange flood icing.
7. Add the scarf using tip #13, a strong wiggly line. Don't forget the fringe in two colors using tip #2.





PENGUIN WITH EARMUFFS

Penguin with Earmuffs Outline and Flood

1. Trace the template onto the cookie using a yellow food marker.
2. Outline the penguin using black icing and tip #2.
3. Flood the black body using flood icing. **DRY**
4. After those first areas dry, flood the white body and the top of the hat. **DRY**

Penguin with Earmuffs Details

5. Size down to tip #1 on the black piping bag. Add a piped line for the headband on the earmuffs.
6. Add two large dots of sage icing for the ears muffs. Use a brush and dust the wet icing with diamondust.
7. Add two simple dots for black eyes.
8. Add the beak using orange flood icing.
9. Add the scarf using tip #13, a strong wiggly line. Don't forget the fringe in two colors using tip #2.



PACKAGING COOKIES



Download **FREE** cookie tags on the Club Dashboard!
(or purchase printed tags in the shop!)



PACKAGING TIPS!

Pictured above is the snowman bag.
Pictured below is the 3 x 10 snow backer in the 3 x 10 clear box. The Snow Globe is in a 5" box. The Penguin set is in the 4 x 7 clear box. And the Winter in the City set is in the 5 x 8 Clear Box. I used the Snow Backers in every set!



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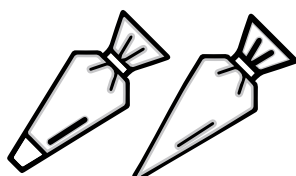
BUILD A SNOWMAN MINI SET MATERIALS LIST

- 6 - [#2 Wilton Tips](#) or [#2 PME Tips](#) and Mini Top Hat.
- [14 Decorating Icing Bags](#) 6 medium bags for piping, 8 large bags for flooding
- [6 Couplers](#)
- [1 - Tip #1](#)
- Toothpick (or [boo boo stick](#) or [scribe tool](#))
- 7 Food Gels (White, Mint Green, Sugar Art Sage, Christmas Red, Black, Rose Pink, and Orange - see color guide below)
- Cookie Cutters: Mini Snowball, Mini Scarf,



MAKING THE ICING COLORS

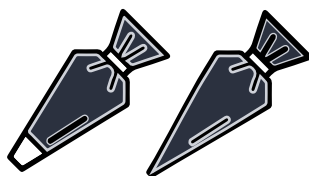
The amount of icing needed is based on 1 batch of cookies. It's important to note that I used the same icing colors for all the Winter Club Box cookies sets so that icing colors can be shared!



10 oz Chefmaster

White

1 oz PIPE w/ tip #2
9 oz FLOOD



2 oz Black Diamond

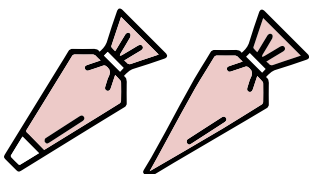
1 oz PIPE with tip #2
1 oz FLOOD



1 oz Chefmaster

Christmas Red

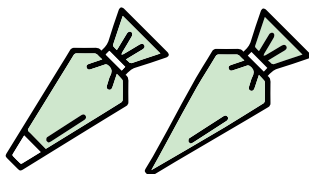
1 oz FLOOD



3 oz Chefmaster Rose

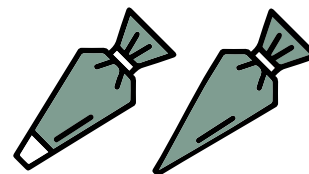
Pink

1 oz PIPE w/ tip #2
2 oz FLOOD



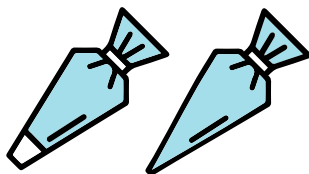
2 oz Chefmaster Mint

1 oz PIPE w/ tip #2
1 oz FLOOD



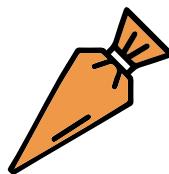
2 oz Sugar Art Sage

1 oz PIPE w/ tip #2
1 oz FLOOD



3 oz Chefmaster Tur- quoise

1 oz PIPE w/ tip #2
2 oz FLOOD



1 oz Chefmaster Orange

1 oz FLOOD ONLY

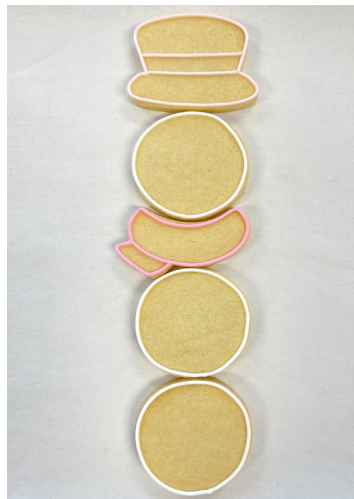


BUILD-A-SNOWMAN COOKIE SET

Build-A-Snowman Cookie Set Outline and Flood

1. Outline the hat using light pink piping icing and tip #2. Outline each snowball using white piping icing and tip #2. Outline the scarf using dark pink piping icing and tip #2.
2. Flood the snowballs using white flood icing. Add sanding sugar to two snowballs.
3. Flood the light pink sections of the hat.
4. Flood the scarf using dark pink flood icing. Add short lines of white flood icing. Run the tip of a scribe through the lines to marble and create a 'knit' texture. **DRY all 5 cookies.**
5. Flood the dark pink section of the hat. And flood in the small remaining section on the scarf.

Continued on next page.



BUILD-A-SNOWMAN COOKIE SET CONTINUED



Snowman Details

1. Add a snowflake sprinkle to the top hat.
2. The eyes are a large black dot of flood icing with a small white dot of flood icing.
3. Add the nose using orange flood icing.
4. And pipe a smile using black piping icing and tip #1.5.
5. On the middle snowball, add three black piped dots for coal.



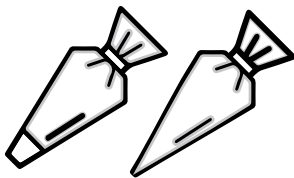
FANCY SNOW GLOBE MATERIALS LIST

- 6 - [#2 Wilton Tips](#) or [#2 PME Tips](#)
- [13 Decorating Icing Bags](#) 6 medium bags for piping, 7 large bags for flooding
- [6 Couplers](#)
- [1 - Tip #1](#)
- Toothpick (or [boo boo stick](#) or [scribe tool](#))
- 7 Food Gels (White, Mint Green, Sugar Art Sage, Black (x2) , Rose Pink (x2), and Orange, Turquoise - see color guide below)
- Cookie Cutters: Fancy Snow Globe
- White nonpareils, Sanding Sugar, and Rainbow DiamonDust
- Yellow Marker + Templates



MAKING THE ICING COLORS

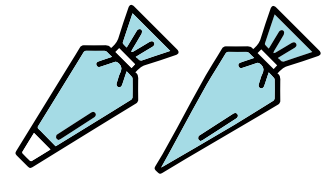
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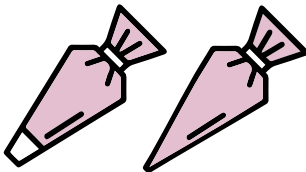
4 oz Chefmaster White
1 oz PIPE w/ tip #2
3 oz FLOOD



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



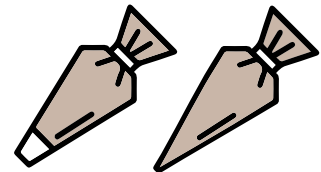
5 oz Chefmaster Turquoise
1 oz PIPE with tip #2
4 oz FLOOD



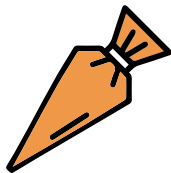
6 oz Chefmaster Light Rose Pink
1 oz PIPE w/ tip #2
5 oz FLOOD



3 oz Gray using Chefmaster Black
1 oz PIPE ONLY with tip #2



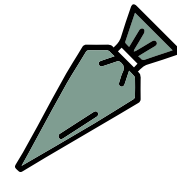
3 oz Gray using Chefmaster Black
1 oz PIPE w/ tip #2
2 oz FLOOD



1 oz Chefmaster Orange
1 oz FLOOD ONLY



1 oz Chefmaster Mint
1 oz FLOOD ONLY



1 oz Sugar Art Sage
1 oz FLOOD ONLY

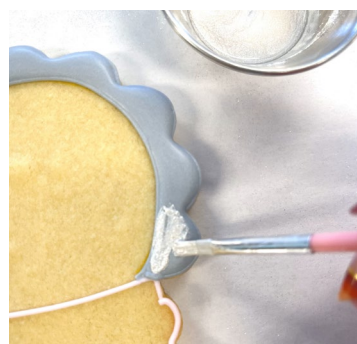
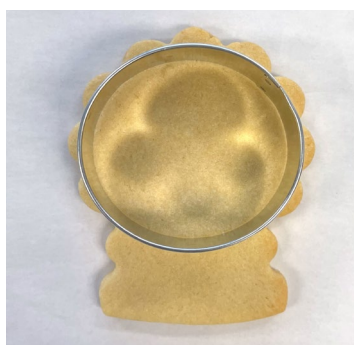


FANCY SNOW GLOBE COOKIE

Snow Globe Outline and Flood

1. Trace a 3" circle onto the snow globe to help pipe the circle.
2. Pipe the scalloped outline and the circle using gray piping icing and tip #2. Pipe the base of the snow globe using light pink piping icing and tip #2.
3. Flood the scallop first. **DRY**
4. Mix Crystal Color Bright Silver with Color Solution, an alcohol, a clear extract, or water to a thin paste. Paint the gold onto the dry gray icing. While the silver is still wet, pump an even coating of the rainbow DiamonDust.

Continued on next page.





FANCY SNOW GLOBE

Snow Globe Flood Continued...

1. Flood in a small white patch of snow. Cover with the Snow Mixture (white sanding sugar, white nonpareils, and rainbow DiamonDust). Flood the turquoise 'sky'. Add small drops of white flood for snow flurries. Pump some DiamonDust dust on the wet icing. **DRY**
2. Flood the base of the snow globe pink. Add one snowball of the snowman. **DRY**
3. Add the 2nd snowball of the snowman. Add two little trees on either side (option). **DRY**

Snow Globe Details

4. Add the details on the snow globe base using piping icing and tip #2. I added dots, lines and scallops, but if this is a special gift this area is large enough to add personalization.
5. Add the details on the snowman. Add the arms, eyes, smile and coal using black piping icing and tip #1.5.
6. Add a scarf using the dark pink piping icing and tip #2.



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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-



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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