

COOKIE DECORATING KIT

what you've got

- cookies
- frosting mix
- sprinkles
- craft sticks
- natural food dyes
- parchment paper
- piping bags
- toothpicks



what you need

- 2 small bowls
- medium mixing bowl
- measuring cups
- water
- 3 spoons
- tall glass
- measuring spoons
- scissors



Tip!

Royal frosting sets hard, keep covered when not using and stir frequently. Make ahead and refrigerate in air-tight container.

Making the frosting

The key to beautifully decorated cookies is getting the frosting consistency right.



1 Reserve 1/2 cup frosting mix. Transfer remaining frosting mix into a medium bowl.

Add 3 Tbsp water and mix to form a smooth but thick mixture. It should drizzle off your spoon in thick 'ribbons'.



2 If needed, add additional water 1/2 tsp at a time. (It's easy to add too much water, so add slowly!)

If it gets too loose, stir in a little reserved frosting mix.



3 Drizzle frosting in 'ribbons' across frosting in bowl. The 'ribbons' should go flat in 5 - 10 secs. If 'ribbons' stay distinct for longer, add drops of water. If they dissolve immediately, stir in reserved frosting mix to thicken.

COLORING FROSTING & DIPPING COOKIES

color ratios

Mix powders to make the following colors.

Red 1 tsp pink + 1/4 tsp yellow
Orange 1 tsp yellow + 1/4 tsp pink
Yellow 1/2 tsp yellow
Pink 1/2 tsp pink

Green 1/2 tsp blue + 1 tsp yellow
Blue 3/4 tsp blue
Purple 1/2 tsp pink + 1/2 tsp blue

mixing colors

Colors will deepen as they sit. For darker colors, use more powder, or less frosting.



for pink & blue

Combine colors with **1/3 cup prepared frosting**. Use back of spoon to break up any lumps and add drops of water to return to 'ribbon' consistency.



dipping cookies

Excess frosting will drip off sides of cookies. To avoid, remove before flipping cookie.

1 Stir frosting. Use fingertips to hold sides of cookie gently but firmly with the bottom of cookie facing upwards. Place top side of cookie directly into bowl of frosting. Lightly press around outer rim of cookie to evenly coat in frosting.

2 Gently twist cookie side to side as you lift to release from frosting. Keep cookie upside down use spoon to remove excess 'tail' of frosting. Quickly flip cookie and place on work surface. Gently tap and shimmy cookie on work surface to help settle frosting.

3 Use toothpick to pop air pockets and fill in any gaps. Repeat step with 1 red and 1 green cookie, and set aside. Frosting dripping off sides of cookie? Stir more frosting mix into icing. Not smooth? Add a few drops of water to icing.



FILLING & HOLDING PIPING BAGS



Place piping bag tip in a tall glass and **fold edges down** over rim.



Open the bag wide to clear space inside the bag.



Spoon **1 Tbsp frosting** into bag (leave the rest in the bowl).



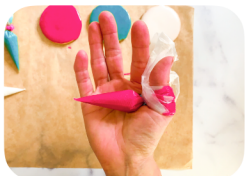
Unfold the bag and **squeeze frosting down** to the bottom.



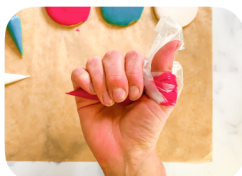
Twist bag tightly (so bag feels full, not loose), and secure with twist tie.



Cut off the tip (no more than 1/8-in).



Place bag in **palm of your writing hand**. Wrap top of bag around your thumb and press to hold.



Wrap fingers around bag. To pipe, **squeeze fingers to palm**.

Let's Pipe!

Hold piping bag vertically 1/4-in. above parchment and practice squeezing lines onto parchment.

A good visual is to imagine laying ropes. Stop squeezing the bag 3/4 of the way across to stop flow of frosting and touch down the tip on side of cookie or parchment paper to complete.

Zig-Zags



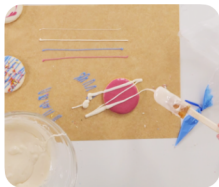
Tip!

Designs applied to wet frosting will set flat into cookie. For a more distinct/3D look, wait for dipped cookie to set firm before decorating.

Dip a cookie in color of choice. Using even and continuous pressure, zig-zag frosting back and forth over cookie.

Alternatively, use back of spoon or fork to drizzle frosting back and forth over cookie.

Elevate this simple design by **placing sprinkles** in a distinct line perpendicular to stripes.



Heart Wreath



Tip!

Before piping, pinch end of piping tip where frosting may have formed a crust and clogged the bag.

Dip a cookie in color of choice. Immediately squeeze dots of frosting in an evenly spaced ring.

Touch down piping tip on each dot, to stop flow of frosting.

Drag toothpick through the center of each dot in one large circle to connect them.

Idea: Make into a wreath by adding dots to embellish.



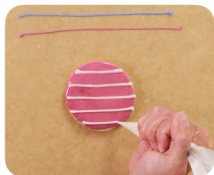


Tip!

Keep things neat, clean off toothpick in between dragging each line.

Dip cookie to coat. Immediately pipe lines across cookie.

Tip! Play around with spacing between lines and add additional colors for more unique designs.



Drag toothpick through stripes in 1/2-in. increments. Add sprinkles if desired.

Argyle Sweater



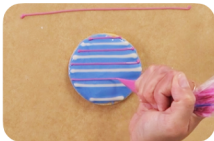
Tip!

Toothpick designs can only be created on just-dipped cookies. For best results, only drag the toothpick through the top layer of frosting without scraping the cookie itself.

Dip cookie to coat in color of choice. **Immediately** pipe stripes across cookie, alternating colors.

Starting at one side, drag toothpick through lines in 1/2-in. increments.

Rotate cookie, drag toothpick in opposite direction in between gaps.





Tip!

Broken lines? Make sure piping bag feels full and apply even pressure as you squeeze the bag.

Dip cookie to coat in color of choice and set aside to dry for at least 15 mins.

Mark the letters with dots, starting with center letter. Connect the dots.

Once letters are dry, add embellishments such as dots covered in sprinkles.



Flower or Spider's Web



Tip!

Play around with spacing between rings to create more unique flowers.

Dip cookie to coat in color of choice. **Immediately** pipe a bullseye, with double thickness for outer rings, using one or more colors.

Starting in center, drag toothpick through rings to edge of cookie to create 'pie slices.' Stop here for a spider web design!

In between 'pie slices' reverse direction, dragging toothpick from outside-in.



Lollipop



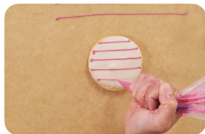
Tip!

If frosting is dripping off cookie, clean up sides with a toothpick.

Dip cookie to coat in color of choice. Immediately pipe evenly spaced lines of frosting across cookie.

If desired, add a second color of stripes in between the first ones.

Place toothpick point in center of cookie and drag through lines in a spiral pattern all the way to outer edge.



Tie Dye



Drizzle colored frosting over leftover white frosting in a bowl.

Drag toothpick through drizzles to create patterns.

Dip cookie as normal, removing excess frosting.



Tip!

Create a sprinkle border by carefully dipping edge of frosting in sprinkles.