

FRONT



RECIPE

Royal Icing

INGREDIENTS

3 tablespoons meringue powder
1 lb box confectioners' sugar
6 tablespoons water
1 tablespoon clear vanilla extract
Food coloring (optional)

TOOLS

Measuring cups and spoons
Large mixing bowl
Electric or hand mixer
Spatula
Squeeze bottle or piping bag

INSTRUCTIONS

1. Combine all ingredients in a large mixing bowl and beat for 8 to 11 minutes on medium speed, until icing is firm.
2. To adjust the consistency, add ½ teaspoon of water at a time.
3. Divide icing into as many colors as you prefer. Add one drop of food coloring at a time and mix until desired color is achieved.
4. Decorate cookies by using a spatula. For intricate designs, use a squeeze bottle or frosting bag. Wait for icing to set and harden before stacking (24 hours). Enjoy!

Tip: Try using a firmer icing to outline the shape and then fill the outline with a thinner icing. The results make you look like a professional baker!



Mermaid Frosting



INGREDIENTS

1 cup (8 ounces) cream cheese, softened
8 tablespoons (½ cup) butter, softened
2½ cups powdered sugar
2 teaspoons vanilla extract
Food coloring

TOOLS

Measuring cups and spoons
Large mixing bowl
3 to 4 Small bowls
Electric or hand mixer
Spatula
Frosting bag with tip

INSTRUCTIONS

1. Combine the cream cheese and butter in a large mixing bowl using the mixer on medium speed for about one minute, until smooth.
2. Add the powdered sugar and vanilla extract. Continue to beat for one minute, until frosting is fluffy.
3. To create the mermaid effect, divide frosting into small bowls. Add the amount of food coloring until desired color is achieved. Set the first bowl aside with no or very little coloring. For the second bowl, add 1-2 drops food coloring and mix well. For the third bowl, add 3-4 drops of food coloring for the strongest color.
4. When frosting, work with the lightest color first. Transfer the frosting into the frosting bottle and squeeze onto the cooled cake. Enjoy!

Frosting Tip: Play with the frosting tips for different effects! You can use the flower tip to create waves or round tip to make scales! To make scales, gently squeeze the bottle to make a dollop, then press down and quickly sweep away. Repeat.

Handstand Kitchen
Real Food Real Fun

Under the Sea
ULTIMATE BAKING PARTY SET

RECIPES

RECIPE

Under the Sea Sugar Cookies



INGREDIENTS

1½ cup butter, softened
2½ cups white sugar
4 eggs
5 cups all purpose flour
2 teaspoons vanilla extract
2 teaspoons baking powder
1 teaspoon salt

TOOLS

Measuring cups and spoons
2 Large mixing bowls
Electric or hand mixer
Sifter
Cookie sheet
Cookie cutters
Parchment paper or aluminum foil

INSTRUCTIONS

1. Preheat oven to 400°F. Line a cookie sheet with parchment paper or foil and set aside.
2. Combine the softened butter and sugar into a large mixing bowl. Cream using an electric or hand mixer on medium speed until smooth. Beat in eggs, one at a time, followed by vanilla. Set aside.
3. In a separate bowl, sift together the flour, baking powder and salt.
4. Add the wet and dry ingredients together, until combined. Cover and chill for at least an hour in the refrigerator.
5. When the dough is ready, prepare your workspace by lightly dusting with flour. Section off the dough and roll to ¼ inch thick. Use cookie cutters to shape the dough and place them an inch apart on the lined cookie sheet.
6. Bake for 6 to 8 minutes, until the edges are light, golden brown.
7. Let them cool and then frost them with royal icing or your favorite frosting.



RECIPE

Under the Sea Cupcakes

INGREDIENTS

1½ cups all-purpose flour
1¾ teaspoons baking powder
¼ teaspoon salt
½ cup milk
2 eggs
½ cup butter, softened
2 tablespoons melted butter to grease the mold
1 cup sugar
2 teaspoons vanilla extract

TOOLS

Measuring cups and spoons
1 Medium mixing bowl
1 Large mixing bowl
Electric or hand mixer
Spatula
Mixing spoon
Pastry brush
Cookie Sheet
Cake Mold

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Thoroughly grease the cake mold with butter using a pastry brush and place it on a cookie sheet.
3. In a medium bowl, stir together flour, baking powder and salt. Set aside.
4. In a large mixing bowl, use the mixer to beat together butter and sugar.
5. Beat in the eggs, then add the vanilla.
6. Once combined, alternate between adding the dry ingredients and milk.
7. Slowly pour batter into cake mold, filling about two-thirds full.
8. Bake cupcakes for 20 to 25 minutes, until cake springs back when lightly touched. Allow to cool to room temperature in the mold before removing.
9. Once cooled, carefully turn the cupcake over to remove from mold. Decorate with mermaid Frosting!

