

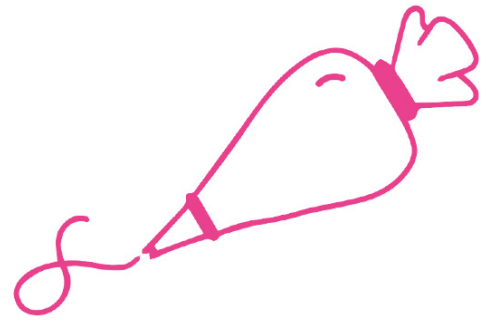
BAKED BY
STEPH
HANDMADE IN EAST LONDON

WINTER WONDERLAND DIY ICING KIT



INSTRUCTIONS & TIPS

LET'S DECORATE SOME WINTER WONDERLAND COOKIES!



- Allow your icing to come to room temperature. This will make it easier to work with.
- Decant a large tablespoon of icing from each pot into a piping bag and tie securely at the end. This will be your **LINE** icing.
- Line icing will be used to outline the edge of your cookies and to add details on top because it's a thick consistency and will hold its shape nicely.
- Next, add about half a teaspoon of water to the remaining icing in your pots. Stir and add more water if needed until it takes approx. 8 seconds for the surface of your icing to go completely smooth again after you stir it. Pop this runnier icing into a piping bag and secure the ends. This will be your **FLOOD** icing.
- Flood icing will be used to fill in the outlined edge of your cookies to give us a smooth, professional finish. Details can be added on top with Line icing once it has dried, or you can try out a flood-in-flood technique by adding a different colour of flood icing to your flooded bases. Check out our video to see how we achieved this with the snowflake cookie. ❄️
- Snip the tip of your icing bags with a pair of scissors. We recommend approx. 2mm wide. You can always cut off more for a thicker line if needed.
- Before you decorate your cookies, have a go at piping over the lines on your practice icing sheet with your **LINE** icing to perfect your technique!
- When you're ready, decorate each of your Winter Wonderland cookie bases however you like - take inspiration from our video or let your inner Picasso run free! 🎨 And don't forget to add your sprinkle sugar while your icing is still a little wet.
- If you make a mistake, don't worry! Just scrape off your icing with a knife and start again. No one will ever know the difference! 😊
- Cracked cookie base? "Glue" it back together with a little icing. Once you've decorated the cookie, the crack won't be visible.
- Dry your icing by popping your iced cookies in the oven at a low heat (40-50°C) for 30-40 mins and allow to cool for further 20 mins before adding any detail on top or before serving.

Scan the QR code to watch a video of our Winter Wonderland cookies being decorated



Not ready to decorate? No problem. Your icing will keep in the fridge for up to 7 days, or in the freezer for up to 2 months, and your cookie bases will keep for 1 month in an airtight container.



WE WANT TO SEE WHAT YOU CREATE! SHARE YOUR COOKIE MASTERPIECE WITH TAG #BAKEDBYSTEPH

