



Yummy

COLLECTION

vanille 
couture

DECORATION BOOKLET

vanille 
couture

lili ←

willie →



THANK YOU FOR PURCHASING YOUR ENCO YUMMY KIT IN COLLABORATION WITH VANILLECOUTURE!

It fills us with tremendous excitement that this beautiful project has arrived to your hands. This Kit has been designed to help you achieve beautiful colors with the highest quality that ENCO Foods has been renowned for in Mexico.

Cake decoration for us, Lili and Willie, is a fun blend of textures, colors and emotions that create the perfect environment where you can express the artist within you. Our Yummy Collection is inspired by delectable ingredients and soft pastel colors that will make you smile every time you use them. We are confident that these colors will become your favorite allies when decorating.

Inside you will also find simple and cute cookie decorating tutorials made specially for you. We hope these tutorials will help you unleash your imagination and inspire you to bring to life your own unique ideas.

Welcome to our **#YUMMYWORLD**.

With love... Lili and Willie from VanilleCouture

**INTRODUCING YOUR NEW AND
FUN YUMMY ALLIES!**



SWEET PEACH
3302



AVOCADO HEART
3303



CREAMY IVORY
3304



GINGERBREAD MAN
3305



MINTY MARSHMALLOW
3306



BUBBLEGUM PINK
3307



LAVENDER
3308



WATERMELON RED
3309



BLUEBERRY
3310

USE YOUR YUMMY COLORS IN:



FROSTING



ROYAL ICING



FONDANT



MACARONS



CAKE BATTER



COOKIE DOUGH

ENJOY OUR SPECIAL SUGAR COOKIE RECIPE!

Ingredients:

- ♥ 7.05 oz of butter
- ♥ 5.30 oz of icing sugar
- ♥ 1 egg
- ♥ 1 tbsp vanilla extract
- ♥ 14 oz of flour
- ♥ A pinch of salt



**WATCH THE RECIPE
PROCEDURE BY SCANNING
THE QR CODE WITH YOUR
PHONE!**



Procedure:

1. Beat the butter at medium speed for 1 minute with the paddle attachment.
2. Add icing sugar to your butter and mix for 2 minutes at medium speed.
3. Reduce the speed and add one egg, then add the vanilla gradually while it continues to mix. Avoid adding all of it at once.
4. Finally, add the flour at a low speed. After adding it, increase to medium speed to ensure the dough cleanly pulls away from the sides of the bowl.

Refrigerate for one hour before using.

MASTER THE ART OF ROYAL ICING WITH VANILLECOUTURE!



JOIN VANILLECOUTURE'S COOKIE DECORATING ONLINE CLASS AT DOMĚSTIKA

Get ready to master the art of decorating cookies with Royal Icing from scratch, guided by the pros themselves – **Lili Cuéllar and Willie Soto**.

Throughout these fun lessons, they will share their expertise on Royal Icing, including its various textures and useful tips, plus a variety of techniques to add personality and charm to your creations.

Bon appétit and let the creativity flow!



Scan this QR code
and enroll today!



@vanillecouture

ENCO'S ROYAL ICING MIX



HOW TO USE IT

We've included a practical video below where we guide you through the process of preparing ENCO's Royal Icing Mix and achieving its three different consistencies:



Stiff consistency



Medium consistency



Flood consistency



Scan the QR code with your camera to watch the video along with the PDF for making cookie silhouettes.

RAINBOW COOKIE

Colors: Pink Bubblegum, Minty Marshmallow, Lavender, Blueberry and White.



Required materials: “Rainbow” cookie, tiptless piping bag, #2 tip, edible rainbow glitter and toothpick.



Outline your division lines by color and the clouds with White, using **medium consistency**.



Using **flood consistency**, fill your rainbow cookie spaces with its respective colors, alternating and leaving one empty space between them. Let it rest for a few minutes.



Cover the empty areas and wait a few minutes for them to dry.



Fill your clouds with **medium consistency**, while making more pressure on the circled areas to give more volume to the clouds.

CURLY FLOWER COOKIE

Colors: Sweet Peach and Avocado Heart



Required materials: “Curly flower” cookie, tiptless piping bag, #104 and #352 tip, and toothpick.



Outer petals: Take your piping bag with **stiff consistency** and the #104 tip at 45°, with the bigger part of it sticking to the cookie. Make a slight movement from up to down, as an arch, to give your petal more texture.



For the next layer of petals, take your piping bag to the center and lift the thin part of the tip to protect the previous petals you made.



Repeat the steps as you get closer to the center, until you finish your flower.



Add Royal Icing leaves using **stiff consistency** in *Avocado Heart* color and a #352 tip.

GINGERBREAD MAN COOKIE

Colors: Gingerbread Man, Pink Bubblegum, Lavender, Minty Marshmallow and White



Required materials: “Gingerbread man” cookie, tipless piping bags, #2 tip, edible black marker, 3mm black pearls, “Lilibow” silicone mold, caster sugar and toothpick.



Outline your contour with **medium consistency** and fill it with **flood consistency**. Let it dry for a few minutes.



Make some curvy lines on its hands, legs and head using **medium consistency** in white color.



Place chocolate or sugar pearls for the eyes below half of the head for a cuter look. Add a small mouth with edible black marker and add his cheeks using **medium consistency**.



Add final details, attach your fondant ribbon, gummy buttons and eyebrows with royal icing.

BABY BEAR PAJAMA COOKIE

Colors: Blueberry, Gingerbread Man, Creamy Ivory and White.



Required materials: “Baby bear pajama” cookie, tipless piping bags, black edible marker, gold highlighter, lemon extract, liner brush, #1 tip and toothpick.



Outline half of your cookie with *Blueberry* gel food color and the other half with White, while also filling your *Blueberry* area using **flood consistency**. Let it rest for a few minutes.



As soon as you finish the first area, start filling the other side immediately with White color using **flood consistency**.



While your icing is still fresh, create 3 simple circles with *Gingerbread Man* gel food color in **flood consistency**. If you do it fast enough, the bear shapes should sink in the white icing.



While your icing is still fresh, add small *Creamy Ivory* circles using **flood consistency**. Lastly, once dry, add small details like eyes and buttons.

BABY MONSTER COOKIE

Colors: Minty Marshmallow, White and Super Black.



Required materials: “Baby Monster” cookie, tipless piping bag, #2 tip and toothpick.



Outline your monster cookie with *Minty Marshmallow's* icing in **medium consistency**.



While it's still fresh, apply a few *Minty Marshmallow* icing stains in **flood consistency** for them to blend into the underlying icing. Allow it to dry for a few minutes.



Add a white circle using **medium consistency** to make the eye, and before it dries, place a smaller circle using *Super Black* icing as the iris. Add small details such as a mouth and an extra hand to make it look cuter.

WATERMELON LOLLY COOKIE

Colors: Watermelon Red, Neon Green, Leaf Green, Avocado Heart and Super Black.



Required materials: “Watermelon Lolly” Cookie, a small ice cream stick, #2 tip and toothpick.



Before baking your pre-cut dough, attach an ice cream stick to your cookie using a small amount of the same dough. Secure it by pressing with your finger and applying a bit of milk. Once it's firmly in place, bake the cookie and allow it to cool.



Outline your cookie with **medium consistency** while leaving a small space between both colors.



Fill your cookie with *Watermelon Red* in **flood consistency**.



Fill the base of the watermelon using *Avocado Heart* in **flood consistency**. And before the green section dries, add a zigzag effect using *Neon Green* in **flood consistency**.



Finally, fill the empty section between both areas with **medium consistency** White icing. Add detailed seeds with *Super Black* in **medium consistency**.

MERMAID COOKIE

Colors: Creamy Ivory, Bubblegum Pink, Minty Marshmallow and Lavender.



Required materials: “Mermaid” cookie, #2 tip, small black pearls, blush petal dust, mob painbrush, black edible marker, rainbow glitter and toothpick.



Outline and fill the face section with *Creamy Ivory* icing in **flood consistency**. Repeat the process for the Mermaid tail, using *Minty Marshmallow* icing in **medium consistency**. Allow it to rest for a few minutes.



Outline the mermaid's hair with *Bubblegum Pink* and *Lavender* to create the bangs. Outline and fill the mermaid's body. Add the tail's accents with **stiff consistency** and wait for it to dry.



Fill the hair sections previously outlined with **flood consistency**. You can also play with different hair colors.



Add her eyes with chocolate or sugar pearls and glue them with *Creamy Ivory* icing. Also draw a mouth with edible black marker. Make detailed seashells on her chest.

BABY YODA COOKIE

Colors: Avocado Heart, Creamy Ivory and Gingerbread Man.



Required materials: “Baby Yoda” cookie, tipless piping bag, #1 or #2 tip, 3mm small black pearls and toothpick.



Outline the character's principal sections to begin separating your colors in **medium consistency**.



Fill the areas that are not connected with **medium consistency**, like the head with *Avocado Heart* color and the clothes with *Gingerbread Man* color. Let it rest for a few minutes.



Fill the inner section of its ears, sleeves and clothes with *Creamy Ivory* color in **flood consistency**.



Fill the center of its clothes and the upper section of its ears with **stiff consistency** using *Avocado Heart* color. Wait for it to dry.



Add small details: the wrinkles on its forehead and nose with *Avocado Heart* icing in **medium consistency** and the mouth with edible black marker.

DON'T FORGET TO SHARE AND TAG US IN YOUR EDIBLE CREATIONS!



@VanilleCouture



@ENCOFoods

You can also use the following hashtags:

#YUMMYWORLD #ENCOFoods #VANILLECOUTURE

We will be very happy to see your wonderful creations. And stay tuned on all our social media for more inspiration and free classes.



WELCOME TO OUR
#YUMMYWORLD!

A handwritten signature in black ink, appearing to be "Shelby", is located in the upper left area of the image.

A handwritten signature in black ink, appearing to be "Zach", is located in the upper right area of the image.

