



# All you need to know about working with COOKIE ICING

Satin Ice Cookie Icing adds a colorful finish and delicious sweet taste to your cookies. Use for outlining and flooding. Dries hard for stacking!



## THE BASICS

### WHAT COLORS ARE AVAILABLE?

Red, Orange, Yellow, Green, Blue, Pink  
Purple, White, Black

### NUTRITION:

Vegetarian, Nut Free

### HOW LONG DOES IT TAKE TO DRY?

Cookie Icing will begin setting as it is exposed to air. It will take 12-24 hours in open air to dry completely.

### WHAT IS THE CONSISTENCY OF THE ICING ONCE DRIED?

Cookie Icing will dry hard so you are able to stack decorated cookies. The end consistency is a firm crunch similar to a sprinkle.

### WHAT FLAVOR IS THE ICING?

Subtle vanilla

### HOW MANY COOKIES DOES ONE BOTTLE COVER?

With one bottle of Cookie Icing, you can cover 15-18 three inch cookies.

## HANDLING

### FOR BEST RESULTS:

- Shake well before use since icing will naturally separate during shipping & storage.
- Remove food safety seal completely.
- Remove cap from nozzle and cut straight across at the top line.
- If a thinner consistency is desired, remove cap and microwave in 10 second intervals.
- Shake again before use.

### STORAGE:

After opening, store upright at room temperature, away from direct sunlight for up to 30 days. Ensure cap is wiped clean and sealed properly to avoid drying of the icing.

### WHAT IS THE RECOMMENDED STORAGE FOR DECORATED COOKIES?

Allow the decorated cookies to air dry for at least 12 hours. The cookies

## TECHNIQUES FOR ICING COOKIES

### OUTLINE/FLOOD

1. Outline the shape of the cookie 1/8" away from the outer edge. This will allow the icing to spread without spilling off the edge.
2. Flood the center of the cookie with the icing.
3. Use a toothpick or scribe tool to spread the Cookie Icing and release any air bubbles.

### DIPPING

1. Pour Cookie Icing into a bowl.
2. Dip the top of the cookie straight onto the top of the Cookie Icing. Pull straight up and shake off the excess icing.
3. Flip the cookie over and place on a drying rack. If any icing runs off the edge of the cookie, just wipe it away.
4. Use a toothpick or scribe tool to release any air bubbles.