

supplies

cut-out cookie dough..... recipes at [theDecoratedCookie.com](http://TheDecoratedCookie.com)

royal icing

12-inch disposable decorating bags..... find the **Wilton** brand in the craft store

couplers.....

tips sizes 2, 3, 4, and 5..... **Americolor Soft Gel Paste** sug-

gested, found online. Bright White, Super

Black, Chocolate Brown, Red Red, Orange,

Egg Yellow, Electric and Leaf Greens,

Royal and Sky Blues, Electric Purple and

Electric Pink are my preferred.



assemble icing bag



A coupler lets you change the tips on the bag. Remove the ring from the coupler. Insert the coupler, narrower end first, into the bag. Snip the tip of the bag just past the end of the coupler so the coupler is totally in the bag. Attach a tip and screw the ring back on. Fold the top of the bag to form a cuff, fill the bag with 1/2 cup to 3/4 cup of icing, twist the bag above the icing and close tightly with a rubber band.

pipe an outline

To pipe icing, hold the bag in your dominant hand as though you were holding a glass of water. Rest your other hand on top of your dominant hand to steady the bag. Squeeze with steady, consistent pressure to pipe the icing, letting the decorating tip hover about 1/4 inch above the surface. To stop, quickly press the decorating bag down, then pull away. Outline your cookies and let them set about ten minutes.



fill the cookie

To fill the cookie by flooding (so you don't see the lines of icing and you have a smooth surface), spoon some of the same color icing as the outline in a bowl and add water, 1/4 teaspoon at a time, stirring well after each addition, until the icing is of flooding consistency. Take a spoonful and pour the icing over the bowl. The icing should disappear into itself in ten seconds. If unsure, it's better to have a too thick icing than too thin. Fill an empty decorating bag with the thinned icing, snip 1/8 to 1/4 inch from the tip and loosely "pipe" the icing on the cookie back and forth. Let the icing flood to the piped outline, encouraging as needed with the back of a spoon or with a toothpick.

To fill by piping, use the outline-consistency of icing to pipe back and forth to fill the cookie completely. If desired, make your original icing consistency for the outline a little bit thinner than usual to avoid seeing really defined lines.

TIP: Unclog tips with toothpicks.



cut out cookies

Make sure dough is well-chilled but still pliable. Roll out 1/4-inch thick (3/8-inch if inserting sticks). Cut out shapes and bake according to the recipe on parchment paper-lined baking sheets. Let cool.

prepare + color icing

Prepare icing according to recipe. To test consistency, take a spoonful and overturn it above the bowl. It should cling to the spoon for a few seconds before slowly falling into the bowl. To color icing, add a drop or two of coloring. Stir well and continue to add drops of color until desired shade is achieved.



add details

Let the cookies set. For flooded cookies, this may take a couple hours. For piped cookies, this may take about 30 minutes. Pipe details on top with the thicker icing.



what tip to use

Round decorating tips: 2, 3, 4, 5

Size 2: For small details, such as smiley faces, dots, and swirls on top of an iced cookie.

Size 3: To outline cookies and to add details.

Size 4: To outline cookies and to fill by piping.

Size 5: To fill by piping.

drying + packaging

Let cookies sit at room temperature overnight before serving and packaging. Cookies should set well enough to package in cellophane bags for giving. If shipping cookies, stack tightly or place in single layers between bubble wrap. Surround cookies with popcorn and tissue paper. When the box is sealed, shake it. You should hear NO movement.

make ahead tips

My icing recipe (as is, or colored and in bags) will last for a couple weeks at room temperature. Cookies should be consumed within one week of making. OR, freeze cookie dough, cut-out and baked cookies, or even decorated cookies. To freeze decorated cookies, place in single layer in freezer ziplock. To thaw, remove from freezer but keep in the bag, and let sit at room temperature. Thaw completely in the bag before opening!