



BAKING SCHOOL

On-Demand

COOKIE DECORATING ESSENTIALS

SIMPLE TECHNIQUES WITH STUNNING RESULTS

Our Baking School

We love to bake and want to share our passion with you. Whether you're a beginner or a bakery professional, let us help you take your baking to the next level. Explore our hands-on classes. Relax and take in a seated demonstration. Bake with kids. Enjoy our special guest instructors. Whatever you wish, you're invited to come bake with us.

Baking for a better world.

Our mission is to share the pure joy of baking nationwide. But that's not all; our 227-year-old employee-owned Vermont company is a certified B Corporation, dedicated to environmental stewardship and helping those in need – because after all, baked goods and doing good go hand in hand.

100% EMPLOYEE OWNED.
COMMITTED TO QUALITY.





Baking School On-Demand

**COOKIE DECORATING ESSENTIALS:
SIMPLE TECHNIQUES WITH STUNNING RESULTS**

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TOOLS CHECKLIST

GENERAL TOOLS

- SCALE
- STAND MIXER
- PARING KNIFE
- SPATULA
- OFFSET SPATULA
- ROLLING PIN
- RULER
- BOWLS
- BOWL SCRAPER
- MEASURING SPOONS
- PASTRY BRUSH
- COOKIE CUTTERS
- COOKIE SHEET
- WIRE COOLING RACK
- PARCHMENT PAPER

TOOLS FOR ROYAL ICING

- SIFTER
- FOOD COLOR
- PASTRY BAGS
- TWIST TIES
- PIPING TIPS
- SCISSORS

TOOLS FOR DECORATING

- TOOTHPICKS OR COOKIE SCRIBES
- PARCHMENT CORNETS
- COLORFUL SUGARS AND SPRINKLES
- EDIBLE INK MARKERS



Classic Decorating Sugar Cookies

YIELD: ABOUT TWENTY 3" COOKIES

BAKER'S TIPS

- For an even bake, take care to roll the dough to a consistent thickness. If this doesn't come easily, consider using a ¼" uniform pastry pin, which rolls dough to a specific height.
- Personalize the flavor of your cookies by adding ½ to 1 teaspoon almond, lemon, rum, or another extract in addition to the vanilla.

INGREDIENTS

12 tablespoons (170g) unsalted butter, at room temperature
½ cup plus 1 tablespoon (112g) granulated sugar
1 teaspoon baking powder
½ teaspoon table salt
1 teaspoon pure vanilla extract
1 large egg, at room temperature
2 ½ cups (300g) King Arthur Unbleached All-Purpose Flour

INSTRUCTIONS

1. In the bowl of an electric mixer fitted with the flat beater attachment, mix the butter, sugar, baking powder, salt, and vanilla on medium speed until well combined, 1 to 2 minutes.
2. Add the egg, mixing to combine.
3. Scrape down the beater and the sides and bottom of the bowl well, then add the flour and mix on low speed until a cohesive dough forms and starts to stick to the beater.
4. Transfer the dough to a lightly floured sheet of parchment and divide it into 2 pieces (about 320g each). Flatten each piece of dough to about 1" thick.
5. Transfer one piece to a second lightly floured sheet of parchment, then roll out each piece of dough to ¼" thick, sprinkling lightly with flour as needed to prevent sticking. Stack the slabs of dough, separated by parchment, on a baking sheet and refrigerate until chilled and firm, at least 30 minutes and up to 2 days. (Wrap well if refrigerating for longer than 30 minutes.)
6. When you're ready to bake, preheat the oven to 375°F with a rack in the center. Line 3 baking sheets with parchment paper.
7. Use a floured cutter to cut out shapes, dividing the cookies evenly between the baking sheets with 1" between each. Re-roll scraps to make more cut-outs. If the dough becomes too soft, refrigerate until firm.
8. Refrigerate the cut-outs until firm, about 10 to 15 minutes. This will prevent the cookies from spreading as they bake.
9. Bake one baking sheet of cookies for 10 to 12 minutes, or until the edges just begin to turn a light golden brown and the bottoms are golden brown. (Leave the other baking sheets in the refrigerator.)
10. Remove the cookies from the oven and let cool for 5 minutes on the baking sheets, then transfer to a wire rack to cool completely. Bake the remaining cookies, one baking sheet at a time.
11. Once cool, decorate with royal icing as desired.
12. Store undecorated cookies in an airtight container at room temperature for up to 2 weeks or freeze up to 3 weeks. Do not freeze decorated cookies.

Classic Royal Icing

YIELD: ABOUT 4 ½ CUPS (986g)

BAKER'S TIPS

- Before starting, make sure your tools are very clean. Butter and other fats will keep the meringue powder in this icing from whipping properly.
- Day-old icing will sometimes separate. A quick stir should reincorporate everything. Or, if the icing is already in a pastry bag, you can often massage the bag as a mess-free option.

INGREDIENTS

¾ cup (178g) water, cold
½ cup (43g) meringue powder
6 ¾ cups (765g) confectioners' sugar, sifted
food coloring, optional

INSTRUCTIONS

1. In the bowl of an electric mixer fitted with the whisk attachment, mix the water and meringue powder on medium speed until combined. Then, increase the speed to high and beat the meringue to medium-stiff peaks, 1 to 2 minutes.
2. Add the confectioners' sugar to the bowl, then mix, starting on low speed and increasing to medium-low, until smooth. This thicker icing should have the consistency of toothpaste and may be used for outlining and decorative work.
3. Tint with food coloring, if desired.
4. Adjust the thickness of the icing with water as needed to create different consistencies. If you are using one consistency for both outlining and flooding, the icing needs to be on the thicker side: When dripped from a spatula into the bowl below, it should disappear into the mixture after 7 seconds. Icing for flooding, which is meant to fill in a bordered space, should be slightly thinner — it should disappear after 5 seconds.
5. Store the royal icing in a covered container with a piece of plastic wrap pressed directly against its surface for up to 1 day at room temperature; refrigerate up to 1 week. Freezing is not recommended. Stir icing well before using.

Techniques You'll Learn

LESSONS 5, 6, AND 7 TEACH A VARIETY OF DECORATING TECHNIQUES THAT BUILD ON EACH OTHER AND CAN BE USED WITH ANY COMBINATION OF SHAPES AND COLORS.

> Lesson 5

WET-ON-WET TECHNIQUES

Using a pastry bag, outlining, flooding, and wet-on-wet designs

> Lesson 6

QUILTING & FLOCKING

Outlining, flooding, quilting, flocking, and wet-on-dry techniques

> Lesson 7

COMBINING TECHNIQUES

Outlining, flooding, quilting, wet-on-dry layering, making and using a cornet, and proper storage of finished cookies

