

Cookie Decorating Guide

BEFORE YOU BEGIN:

- Have your cutout cookies baked and ready. They should be cooled completely before you begin to decorate. Brush off any loose crumbs or flour from your cookies.
- Make your favorite icing recipe and decide on the colors you'd like to use. For the following techniques, we use a glaze that's a bit thicker than molasses – it creates fine lines and also smooths out nicely when filling in large areas. You may choose to put the glaze in a pastry bag with a coupler so you can control the flow by using different size pastry tips, or use just a pastry bag (no coupler, no tip) with a small hole cut from the end. Alternatively, if you don't have a pastry bag, you can cut a small hole in the corner of a resealable freezer bag.

Flooding

Flooding is one of the most basic techniques and can look great on its own, as well as combined with other techniques. This creates a nice smooth base for the rest of your cookie designs.



1 Pipe an outline of icing around the shape to flood.

Let dry for a few minutes. This will act as a “dam” for the “flood” of icing you’ll add in the next step. You may pipe a few cookies at a time while the icing sets a bit.



2 Generously pipe icing inside your outline.

Start from one side and slowly work across the cookie. It helps reduce air bubbles, which can leave dark spots and pits in your icing. Use a toothpick to help guide the icing into tight spaces and to pop any air bubbles.



3 Admire your flooded cookie!

You can let it dry for several hours and add designs on top, or you can move on to the marbling or flocking techniques while the icing is still wet.

Marbling

It's important to work quickly while the icing is wet, so make sure you have all of your icing and tools ready before you begin.



1 Outline and flood the area of your cookie that you want to marble.

We recommend doing one area at a time until you get the hang of it.



2 While the flooded area is wet, pipe on dots of icing in a contrasting color all in a row to make snowflakes.

Using a toothpick or skewer, drag from the center of the dots out into the flooded area. Wipe the pick, then repeat from the center of the dot creating the six points of the snowflake. Do the same for each dot.



3 Pipe rows of color onto the cookie for zigzags.

Pipe thick straight lines of color next to one another into the icing of the wet flooded space. Drag your pick from one end of your flooded area to the other; then the opposite direction, continue across the flooded area, alternating directions with each pass.

Flocking

This technique allows you to add raised texture to your design using sugars, nonpareils, or sprinkles.



1 Place your cookie on a clean piece of parchment.

Make sure the area of the cookie that you don't want sugar on is completely dry!



2 Pipe icing on the areas you want sugar to stick to.

You can achieve different results by coordinating the icing with your sugar or using a contrasting combination. We like the way our Sparkling Sugar allows the icing color to show through.



3 Generously sprinkle the cookie with sparkling sugar.

Don't be stingy, you want to completely cover the wet icing. Gently tap the cookie on the work surface to remove any excess. Use parchment to funnel the excess sugar back into the jar.



4 Let the icing dry and proceed with your design.

Quilting

Quilting uses the flooding technique to create a three-dimensional design that looks like it's pieced together, instead of a smooth flat surface.



1 Sketch a guide onto the cookie.

If you have a complicated design, it may help to use a food-safe pen to sketch a guide onto the cookie.



2 Outline and flood non-adjacent areas of the design.

Let dry to the touch.



3 Once dry, outline and flood the next areas of your design.

Repeat with each color of your design, letting each dry before you begin the next so that they will not flow together.



4 Once dry, pipe on finishing touches.

Pipe on any additional details to finish your design.

Once you get the hang of these simple techniques, you can mix and match to your heart's content. There are endless possibilities in sugar and sprinkles for your holiday gifts or parties. For additional ideas, visit KingArthurBaking.com.

Happy baking!



* 2 1 1 9 2 7 *

