

## Cookie Decorating Tips and Techniques

Begin by gently kneading the piping bags to blend the Royal Icing. The icing will begin to separate after sitting. This is normal. We are using a SINGLE CONSISTENCY icing which means there is no need to outline and flood your cookie separately. Once your icing is fully incorporated, hold the piping bag with the seam facing UP. Cut the tip off of the bag. Only cut a very little bit. You can always cut more. Royal Icing flows freely, so you'll only need a small opening to pipe through.

### Flooding Your Cookies



When we cover a cookie with Royal Icing, it is called "Flooding". Royal Icing is runny so a little goes a long way! To keep the icing from flowing off the edge pipe the icing on to the cookie but leave a little border between the edge of the icing and the edge of the cookie. Then using your decorating tool, make little circular motions to move the icing to the edge of the cookie. Work quickly because the icing will start to dry.

### Decorating your Turkey's Body



Begin by flooding your turkey's body with brown. Let it sit for about 30 minutes while you decorate the feathers.

Once the icing is no longer sticky, attach the candy eyes. Pipe two small brown dots where the eyes will be.

Pipe an orange triangle (pointing down) for the beak.

Pipe a red line running from the top of the triangle down the side for the gobble.

Using orange icing, pipe two upside down "V"s with a line in the middle for the feet.

### Decorating Using Wet on Wet Techniques

The technique we're using for our turkey feathers is called WET ON WET. That means you'll be applying wet icing next to or on top of wet icing.

## Herringbone Design



Begin by flooding the feather in one color. Then add alternating lines of color horizontally across the cookie.



When you've added all of the lines, place the sharp point of your decorating tool at the top of the cookie and drag it through the cookie without lifting it up. Continue dragging the icing downward until you have 3 lines. Wipe off your skewer between each pass through to minimize color blending.



Now place your skewer at the bottom and drag the icing in the opposite direction. Remember to wipe off your skewer between each pass through.

## Dots



Begin by flooding the feather in one color then add small dots. Pipe one color at a time.



Pipe the dots in varying sizes to make it look more interesting.

## Heart Border



Begin by feather. Pipe small dots around the edge.



When dots are piped, place the sharp point of your decorating tool at the top of the first dot and drag it through each dot without lifting it up. Wipe off the skewer and do the same on the other side.

## Applying Sprinkles

If you are only applying sprinkles to a portion of your cookie, pipe the icing onto the portion you want the sprinkles to be.



After opening your sprinkle pack, pour them into a plate with an edge (so they don't roll out).

If you are only applying sprinkles to a portion of your cookie, let the cookie dry for 30 minutes then pipe the icing onto the portion you want the sprinkles to be.



Place the cookie upside down onto the plate of sprinkles. The sprinkles will stick to the wet icing.

## Tie Dye I



Begin by outlining the feather in one color, then another, and another, etc. Make sure the colors are next to each other and leave some space between the first color and the edge of the cookie.



When you've added all of the lines, place the sharp point of your decorating tool at the center of the cookie and drag it through the cookie to the edge without lifting it up. Continue dragging the icing outward. Wipe off your skewer between each pass through to minimize color blending.

## Tie Dye II



Begin by flooding the cookie in one color. Then add 1 thick line of color.



Drag your skewer through the line into the flooded cookie. Continue until you're happy with your design. Remember to wipe off your skewer between each pass through to minimize color blending.

## Finishing your turkey



Pipe a dot of icing onto the cake board where you want the feathers to be. The icing will hold the feathers in place. The feathers will fit together best if the pointed end is in the center.



Place your turkey body on top of the feathers. He will stay in place because the icing on the feathers is still wet.

Decorate and attach the wings to the turkey's body using a little bit of icing.

And you're done!

Let the cookies sit out in the open (not in a closed container) for a few hours to dry completely. Or you can eat them immediately. They will stay fresh, once dried, in a closed container for up to a week. If you have leftover icing, you can put the piping bags in a baggie and throw them in the freezer. Icing will be ok to use for weeks! Just let it come to room temperature when you're ready to use it. HAVE FUN!