

# Mother's Day DIY Cookie Decorating Kit

## Tips and Techniques

Gather your supplies:



When you are ready to begin, massage each bag of icing. Color separation is normal. Once the color is consistent, use scissors to snip the very tip of the icing bag. Make sure the seam of the bag is facing up. This will ensure the hole that you are cutting will be circular and not flat. Only cut a very tiny bit. If the icing curls when you squeeze, cut a little more.

We are using a SINGLE CONSISTENCY icing which means there is no need to outline and flood your cookie separately. Begin by piping a thick border around your cookie. Leave some space between the border and the edge of the cookie. Do not fill the cookie completely yet.

Using the wooden skewer included in your kit, push the icing to the edge of the cookie using small circular motions. Once the icing is to the edge of the cookie, pipe more icing in the center to fill your cookie. Remember, a little royal icing goes a long way! The icing will begin to fill in the cookie on its own (flooding the cookie). Use the same circular motions to fill in any areas that need more icing. Gently shake the cookie to even out the icing. Use the skewer to pop any air bubbles. Work quickly. Royal Icing will begin to crust over quickly.

TIP: Place your cookie on a piece of paper towel when decorating it. It will be easier to rotate it during decorating.



## Mason Jar Step by Step

1. Flood your cookie with the pale turquoise icing.
2. Gently shake your cookie to even out the icing.
3. Set it aside for at least 20 minutes and let the icing crust over. Crusting over simply means the top of the icing has formed a “crust”. It is not dry, so handle it carefully!
4. After 20 minutes add details. If you do not wait for the icing to crust over, the details you pipe will blend into your base icing.

Tip for writing with Royal Icing: If you want to write “MOM” on the jar, using block letters will be easier. Pipe one line at a time, gently touching the piping bag tip to the cookie at the end of the line and stop squeezing. Lift up the piping bag and start on the next line.



## Leaf Step by Step

Flood your leaf cookie with the green icing. Again, let it sit for 20 before adding the veins of the leaf.



## Flower Step by Step

1. Using the pink, yellow and purple icing, flood each flower cookie.
2. I start by outlining the petals then I fill in with more icing and use my scribe (skewer) to push the icing around.
3. Gently shake your cookie to even out the icing.
4. Set it aside for at least 20 minutes and let the icing crust over, just like you did for the Mason jar.
5. After 20 minutes, outline each petal.

IMPORTANT! Let it sit for at least 20 more minutes before adding the center sprinkles. Do not rush it! I didn't wait and messed up my outline ☹️.

6. When the outline of the petals is dry, pipe a circle (of the same color) in the center of your flower. Dip the flower carefully into the sprinkles.





