

## Class 2 – Decorating Cookies

What you will need:

- You will need to bring 8 flat cookies about 2-1/2 to 3 inches wide. Cookies with chunks like chips, nuts, etc are not good for decorating. Sugar cookies work best.
- Make sure the container you bring them in will allow you to carry the cookies lying flat without overlapping when you transport them home.
- You will need Royal Icing and the recipe is below. Icing colors should be black, blue, purple, green, red, pink and white.
- 12" decorator bags
- Tip #2
- Tapered spatula
- Toothpicks (round type not flat)
- Cups and spoons
- Plastic wrap
- Table cover to work on
- Gallon size plastic bag for clean up
- Plastic water bottle for adding drops of water to icing

### Royal Icing Recipe

1 lb 10X Confectioner's Sugar

3 TBSP Meringue Powder

5 TBSP Warm Water

#### Instructions:

Mix on low until all sugar is wet then turn mixer to medium high speed and beat for 7 to 10 minutes. (This is very important. I usually stop at 9 minutes).

Divide the icing into 7 small airtight bowls as quickly as possible as follows:

**Royal icing dries extremely quickly so do not leave it exposed to air.**

- ¾ cup colored black
- ¾ cup colored white
- ½ cup colored blue
- ½ cup colored purple
- ½ cup colored pink
- ¼ cup colored red
- ¼ cup colored green

**Do not refrigerate. The icing needs to be room temp.**