

Cookie Decorating

Objective: Learn to flow-in, wet-on-wet and dragging techniques using royal icing to create beautiful designs

Recommended Ages: 9 and up (9-15 must have an adult taking the course with them)

Time Required: 1 session, 2 hours

Overview: You will learn how to:

Thin royal icing for flowing-in cookies

Flow-in cookies

Use wet-on-wet and dragging techniques to create designs

Supply List:

Round or Heart shaped cookie cutter (approximately 3 to 3-1/2" wide)

Piping Tips: #1 round tip (Qty 1), #2 round tip (Qty 2), #16 star tip (Qty 1), #67 leaf tip (Qty 1)

Piping bags and couplers

Icing Colors: Pink, Blue, Yellow, Green

Items from Home:

1 dozen flat cookies, approx. 3" wide. Recipe provided.

1 recipe of Royal Icing. Recipe provided. **MUST BE KEPT IN AIR TIGHT CONTAINER**

Toothpicks

1 gallon size plastic bag (for cleanup)

Disposable cloth or paper towels

Small bottle of water

Rubber bands or bag ties

Parchment Paper

Disposable plate or cake board

Container to transport decorated cookies. (Must be large enough to lay the cookies flat without stacking as the icing will be wet)

Several small (not midget size) air tight containers to mix icing and store