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## **The Wilton Method®: Sugar Cookies** with Wilton Instructors

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### **Chapter 1 - Introduction**

#### Overview

Hi, everyone. I'm Emily from the Wilton Test Kitchen, and today, it's all about roll-out sugar cookies. I'm going to show you how to make the sugar cookies from scratch, and the I'm going to show you some tips and tricks on how to cut them and bake them to a beautiful golden brown. Something fun and different to add to your Easter baskets this year are sugar cookies made with royal icing. I'm going to show you one technique, using different pastel colors, to decorate your eggs and make them super special and super unique. I'm going to show you how to use pearl dust to create a shimmer and some other ways to use a toothpick and pull the designs for your cookies just to add a different look. And once you get these basic technique down, you can really do anything, bring them to a party. You can gift them. You can use them for a shower. It's really whatever you'd like to do. It's just elevating your cookie experience and making your cookies look that much more professional.

### **Chapter 2 - Materials**

#### Materials

Before I can start making all of my wonderful cookies, I have to pull together all of my ingredients and all of my tools. I'm going to start with the cookie ingredients. I have my foolproof roll-out sugar cookie recipe on hand. So please download yours-- your PDF version-- and follow along with me. I've got flour-- all-purpose flour-- salt, an egg, room temperature butter, granulated sugar, baking powder, imitation almond extract, clear vanilla extract. And I also have a large mixing bowl here with some silicon spatulas. I'm going to be using this to mix all my dry ingredients together. Then I'll move on to my royal icing recipe, which again, you will get in your PDF. I need some confectioner's sugar, some meringue powder, and a little bit of water. And that's going to make my royal icing. And if you just don't have time to make royal icing from scratch, we also have a wonderful product called cookie icing, which does almost the same exact thing. And it's just a time saver in case you just can't make the royal icing from scratch. A few more materials we'll need are pure lemon extract and some pearl dust. I have bronze, green, and blue. And these are going to be used to paint on my cookies. I also have a bunch of toothpicks on hand, because I'm going to use them to mix colors. But I'm also going to use them to pull designs through my icing-- my wet icing-- which I'll show you later. I have a few disposable decorating bags and some bag ties. I have a few tip number threes on hand. And I'll be using those to outline my cookie and create different designs inside my cookie. I also have a good pair of sharp scissors on hand to cut my bags. I have a variety of colors here. I have moss green, red-red, orange, teal, lemon yellow, ivory, violet, and rose. I know this looks like a lot of colors, but you have to remember that I'm also decorating eight or nine different cookies with all these colors, so you really do get to use all of them. But if it seems like a lot, just buy one or two at a time to match your event, and then you can further invest in more colors. I have a few more tools that you're going to need. You need some cookie cutters. I've got a variety here. These are all pretty basic just kind of everyday cutters. These are our basic metal cutters, and these are the comfort grip cutters. You can see the thick edge. Some food-safe paintbrushes, which I'm going to use with my pearl dust-- I have two nine-inch spatulas. One is angled, and one is straight. I also have a cookie spatula, a rolling pin. I've got some dry measuring cups, as well as some dry measuring

spoons. I have a cookie pan, a cooling grid, and then I also have my handy-dandy stand mixer. You can use a hand mixer if that's what you have at home, but I like to use my big stand mixer for projects like this. This does seem like a lot of materials. I understand that it looks a little overwhelming. But throughout the class you'll see what is a necessity and what you might be able to invest in a little later. And of course, like I said, especially with the colors, everything is going to be adaptable for whatever holiday or event you're making these cookies for.

### **Chapter 3 - Make Dough and Bake Cookies**

#### Making the dough

I have all of my recipe ingredients and tools ready to make my roll-out sugar cookie dough. But before I can do that, I need to preheat my oven to 350 degrees. So now, we can start mixing up our dough. There are two different types of ingredients. We have dry ingredients and we have what's called wet ingredients. The dry ingredients for this recipe will be all-purpose flour, baking powder, and salt. And the wet ingredients for this recipe are going to be the butter, an egg, our sugar-- our granulated sugar-- and our extracts. So I'm going to need two and 3/4 cup of flour. I've got my dry measuring cups here, and there's a specific way that you want to measure out flour. I'm going to take a spoon and spoon the flour directly into the dry measuring cup. I measure it this way because you want the natural aeration of the flour. You don't want to pack down your flour, because you'll get more than you actually need. So there's a cup. I'm just going to measure my other cup and 3/4. I spoon it in and then I take a straight spatula and I just level it off, and that will give me exactly one cup. So now, switching to my quarter-cup measuring cup, I'm going to need three of these. So leveling it off. And like I said, flour is specific, but if you were just doing something like sugar, you wouldn't have to spoon the sugar into your cup. But I would still recommend taking a spatula and leveling off your measuring cup. So there is two and 3/4 cups of flour. To the flour, I'm going to add one teaspoon of salt. And then, I have one teaspoon of baking powder. I'm going to show you how to measure that taking my one teaspoon. I'm just going in and I'm going to use the lip on the baking powder to scrape it, like I did the flour. And that goes in my dry ingredients bowl. This is all my dry ingredients. I just want to give it a nice mix to make sure I don't get a clump of salt or baking powder in with all my flour. So here's my dry. Let's move on to my wet. I'm going to start with my room-temperature butter. That's going to go into my mixing bowl. And then, to my butter, I'm going to add my sugar. So this is one and 1/2 cups of granulated sugar, goes right into the bowl. And I'm going to use my paddle attachment, not my whisk attachment. That's mainly used to whisk or whip cream. So I'm just adding it to my mixer. I'm going to mix it for about one to two minutes, or until it's nice and combined and light and fluffy. Periodically during mixing, you're going to want to stop your mixer and scrape the sides of your bowl. As you can see, there's a lot of butter and sugar on the sides that aren't getting mixed in. So just taking my silicone spatula, I'm going to scrape the sides down and scrape the bottom. That looks good. I'm going to turn it on low and add my egg. It's important to have all of your ingredients at room temperature. That way, they evenly incorporate inside your dough. So you can see that the egg is mixing in nicely. I'm going to add my two extracts. I need one and 1/2 teaspoons of vanilla extract. This is clear vanilla extract, so it won't affect the color of my cookies. So I've got one and 1/2 teaspoons. And then, my favorite part of the recipe is the almond extract, and we need 1/2 a teaspoon of almond extract. This is my favorite part of this recipe, because I love the flavor of almond extract. It just adds something different to your sugar cookies. But note that you can really add any type of extract to your cookies. If you want to make a lemon cookie or maybe a hazelnut cookie, any type of extract you have on hand, you can adjust it

for your event. So my butter and sugar and all my wet ingredients look great. I'm going to start incorporating my dry ingredients. And I'm going to add this on low speed using a one-cup measuring cup, just so I have more control adding my dry ingredients. Putting my mixer on low speed, I'm going to add about a quarter cup, 1/2 a cup at a time. Sprinkle it in. And you can see how quickly the dough starts to dry out and clump together. That's exactly what we're looking for. I'm going to add one more scoop, and then I'm going to turn my mixer off and scrape down the sides like I did before. I don't want any unmixed butter or sugar in the bottom of my mixer. It smells so good. I love the smell of almond extract. I wish I could add it to everything. Back on low speed, I'm going to add the rest of my dry. All right. A little bit left, going right into the bowl. That last little bit, perfect. My dough looks great. It's all combined all together. I don't see any clumps of sugar or flour, so I'm all set and ready to move on to my next step.

### Rolling out dough and cutting shapes

My roll-out sugar cookie dough is all ready to go. I'm going to work with 1/2 the dough at a time. That way, you don't get too overwhelmed. So just eyeballing about 1/2 the dough, I'm going to put it on my surface. And to roll, you always want to have flour underneath your dough, because it is a little sticky, so you don't want it to stick to your surface and you want to be able to get it up cleanly. Make sure your tabletop is clean, just so you don't get anything you don't want your cookies. So I'm also going to flour my rolling pin. That way, my rolling pin doesn't stick to my cookie dough. So taking a little more flour just right on my rolling pin. And as you would roll pie dough or fondant or anything, even pizza dough, I want to try to use even pressure and periodically rotate my dough. That's why it's important to have flour underneath. And I want to keep this as circular as possible, but again, it's not a necessity if it gets a little oblong. And see that it's getting a little large for me to turn, so now, I'm just going to turn my rolling pin. And I don't know if you caught right there, but a little bit of cookie did stick to my rolling pin, so I'm just going to re-flour and continue rolling. In case something comes up and you don't want to use your dough right away, you can wrap it in plastic wrap and place it in the refrigerator. But make sure to bring it back to room temperature. That way, it's easy to roll out. So I'm about 1/8 of an inch all the way around. And you just want to get down at eye level, just to make sure that you don't have any uneven surfaces or any area that still has to be rolled. This looks pretty good, so I'm going to start cutting. I've got a variety of cutters here. These are the basic metal cutters, and then these are comfort-grip cutters that have the rubber ridge. These cutters right here that are about three inches, you'll get, give or take, three dozen cookies. And for these larger cutters, you're going to get about two dozen cookies. So I'm just going to show cutting with both of them. I wouldn't recommend baking this size cookie and this size cookie on the same pan, just because they will have a different bake time. Just for demonstration purposes, I'm going to show you and put both of them on the same pan. So using our metal cutter, I like to dip my cutters in the flour every time I press them into the dough. That way, it makes a very clean cut and nothing sticks. So back into the flour-- and if you notice, I'm trying to get them as close together as possible and as close to the edge. That way, you get as many cookies as possible. So I've done two of those. Let's switch our shape. I'll do some of these geometric shape, geometric diamonds. And again, I'm just using these shapes because they're very versatile, but it's really easy to change your cookie cutters for whatever occasion or holiday you are baking for. Just show a few more of these. And you'll notice that none of the dough is sticking to my cutters. And again, it's because we're using a decent amount of flour on each cutter. I'm going to use the comfort grip. Go right in the middle. It's not as easy to do with some of these cutters that have all the ridges. But something like

a round, if you press and twist a little bit, you'll get a cleaner cut. So I will do that again just to show you. Press and give it a nice little twist. Then, the last one, the big flower. Go right here. One more-- so as you can see, I have both sizes of the smaller cutters and the larger cutters in this dough. But again, just for demonstration purposes, I'm going to put down onto one tray so you can see how I transfer them. But again, make sure to bake them separately because they'll have different bake times. So I'm going to use my cookie spatula. And I like to remove all the excess dough around my cookies and then add the actual cookies to my cookie sheet. So just using the cookie spatula, I'm taking away all the excess. I like using the cookie spatula for this, just because it's going to be easy to lift this entire cookie up in one easy motion. I'm going to transfer this onto an ungreased cookie sheet. That's important to note. There's enough butter in this recipe that you will not need to grease your cookie sheet. And I'm going to place my cookies about an inch to 1/2 an inch apart on the pan. And it's great to just always have flour on hand, in case your cookies stick. So I'm going to add my other big flower here. And again, you don't want them touching. You want the cookies to have room to expand in the oven, so I'm going to give them some space. And don't overcrowd your pan. If you have to use more than one pan, that's OK. Or if we have to do this multiple times, just in between baking, make sure to bring your pan back to room temperature so you're not putting cookies on a hot pan. So I'm going to keep adding the rest of my cookies. So I'm going to place my last cookie on my cookie sheet. Again, I don't want to crowd my cookie sheet, so I'm just going to grab another one quick. And I'm going to add the rest of my cookies to this sheet. I've got two more that I'm going to add. And then, any leftover scraps, I am going to combine them all together again and re-roll. You only want to re-roll your scraps once. The more times you re-roll your dough, the tougher the dough is going to get. So just re-roll them once and then repeat with the remaining dough that you have. The larger cookies are going to bake for about 10 to 12 minutes give or take, maybe 10 to 13. You just want to keep an eye on them and watch for a ring of golden brown around your cookie. And the smaller cookies are going to bake for about eight to 11 minutes in the oven. Again, the same indicator, just watch for the golden brown ring. Don't open and close your oven when you're watching. Just turn your oven light on, because the more you open and close your oven, you're going to lose heat. And it's going to change the bake time.

## **Chapter 4 - Decorate Cookies**

### Royal icing basics

My cookies are baked and cooling on a cooling grid. I let the cookies cool on a cookie sheet for five minutes, and then I remove them to the cooling grid. You want to make sure that all of your cookies are completely room temperature, because once I start decorating, if they're even a little bit warm, the icing is going to melt off. So let me move on to making royal icing. It's super easy. You only need three ingredients. Unlike the cookie recipe, we can just add everything straight into the bowl at one time. So I have four cups sifted confectioner's sugar. I'll go right in. Whoops. Perfect. I've got five tablespoons of water, and then three tablespoons of meringue powder. I'm going to measure it just like I did the baking powder. So with my tablespoon, I'm going to just level it off. So I need three of these. One, two, and my last tablespoon going in. And I am going to again use my paddle attachment, not my whip attachment, and I'm just going to beat all of my ingredients on a medium speed for about 7 to 10 minutes until it forms medium peaks and it starts lose its sheen. So locking my mixer, and medium speed. So my royal has been mixing for about seven minutes. It looks great. It's very nice and thick, and it's forming the medium peaks, which is exactly what we want. If you are using a hand mixer rather than a stand mixer, you're going to have to mix it a little longer to reach

this consistency, so plan for about at least 10 minutes. I am going to color little bit and talk to you about coloring. But before that, I want to talk about storage for royal icing. This kind of icing dries out very quickly. That's what's so great about royal, is it dries super hard. But you always want to keep it covered with a damp cloth at all times. That way, it doesn't dry out. You can also store it in an airtight container for up to two weeks. Just know that before you use it again, you want to put it back in your mixer and beat it. That way, it's soft. I just want to make sure to color enough icing for my entire project. It's always harder to go back and match a color that you've previously colored, especially if it's a custom one like I'm going to show you. So just try to keep that in mind and try to always color a little extra. It's always better to have a little more than a little less. Cover up the rest of my royal with a damp towel like so. And now on to coloring. I'm going to show you a custom color which we'll be mixing two icing colors together, and then I'm just going to show you a straight icing color. I'm going to start with my teal color right here. And it's very simple to do. I have all of these toothpicks, and I'm just going to dip my toothpick straight into my icing color and run it into my royal icing. I always want to use a new toothpick. You don't want to incorporate any royal icing into your icing color. So new toothpick, just dip it in and run it through. And just using a straight spatula or a silicon spatula, whatever you're comfortable using, I'm just going to mix this until all the icing color is distributed. As you can see, this is stiff consistency icing, which is what the PDF recipe that you will have for royal icing makes. I'm going to get more in depth with what the difference between stiff consistency and thin consistency is a little later once we start decorating. Don't be alarmed if it's a little stiff when you're mixing in your color. That's totally normal. This teal color looks beautiful and bright. I'm going to cover it while I'm mixing my other color. And this one is going to be kind of a limey green color, so I'm going to mix two colors together. I'm going to mix the lemon yellow and the moss green together. And to get all the color combinations that I'm using in class, you can refer to the PDF online. But you can really just kind of do whatever colors you have on hand, or whatever colors will match your event or your holiday. So I'm going to use a little bit of lemon yellow. I'm just going back in. You can always add more icing colors. So try to start with less, and then you can add more. And something to note with royal icing is as it dries, it does try a little darker than the original color. So just always air on the lighter side. So I've got my moss green, my yellow. Start mixing it together. And I want this bright, vibrant limey green. It is looking a little dark, so I'm probably going to add a little more lemon yellow right into my royal. Mixing some more. Our icing colors are super concentrated, so you can see that little addition of the extra lemon yellow completely changed my color. It's a lot more vibrant. I love this color. So now I want you to go ahead and color the rest of the royal icing you'll need for your cookies. Keep them covered so there's no exposure to air. And then I'm going to go ahead and show you how to thin it out, and we're going to start decorating all of our cookies.

### Outlining and flooding with royal icing

Now we're ready to decorate. I have my cooled cookies all ready to go and I have all of my equipment. And I'm going to walk you through the process of creating a border and then filling it in, or flowing it in, with thin consistency royal icing. So the royal icing PDF recipe that you have is technically thick consistency icing that is used to create a border all the way around your cookie. And that is going to keep the thin consistency icing inside. Then I'm going to use a teaspoon measurement and thin down the thick consistency royal icing to fill it in. And I'm also going to show you how to use cookie icing, just in case you don't have time to make the royal icing from scratch. This is a great product to use in a pinch. So the first thing I'm going to do is fill a disposable

decorating back with thick consistency royal icing. Again, this is the royal icing that we made earlier with the recipe from the PDF. All I'm going to do is take my disposable decorating bag and fold it down over my hand and drop my tip in. You can use either a tip number three or, if you're a little new at decorating or you're using thick consistency royal icing, you may want to go to a tip five or even a tip eight. It'll just be easier on your hand, so use whatever you're comfortable with. I want to look and line up and cut about halfway up my tip. So just kind of eyeball where that'll be. Move your tip down. And using sharp kitchen scissors, just trim the tip off. Disposable decorating bags are great because they're easy cleanup. All you have to do is cut your tip out, put it in some water, and you can throw the bag away. I only want to use a small portion of the royal icing for the outline because you're going to need more royal icing to thin out and flood your cookies, so just kind of keep that in mind. I'm going to take a little bit with my offset spatula and you want to go into the bag and kind of scrape it along the side. And then do that one more time in the bag and scrape it along the side. And this is really all you'll need. Of course, this will vary depending on how many cookies you are decorating and how large the cookies are, but you can always refill your bag with thick consistency icing and just kind of have it on hand. So I'm going to close off the top of my bag, or I can actually even use a bag tie. These are great, because as I squeeze and decorate, this will stop any icing from coming up the top of my bag. So to use a bag tie, it's just like a rubber band. I'm going to go around my bag and, using this little tab, I'm just going to loop it in. And this will keep all of my icing in my bag and not coming up the top. And like I mentioned earlier, royal dries out very quickly, so always have your tip underneath a damp washcloth. I'm going to take my little star here and I'm just going to create a dam or border all the way around the edge of my cookie, so trying to keep even pressure. I'm going to pipe as smooth as a line as possible. And I really don't want to start and stop with this, because I want the thin consistency icing to stay inside this border. And if the royal icing ever moves like that, you can always take a pin or even the backside of your paintbrush-- you can move it and stretch it if you have to. And this will also be great if you have any little holes. You can just re-patch them. So that looks great. I'm going to let that dry. I'm going to put my thick consistency icing under my cloth. I'm going to thin out the rest of my royal icing. So the general rule of thumb is to thin out one cup of royal icing. Use two teaspoons of water. So make sure to adjust that accordingly, even if you have a little less royal icing or a little more royal icing. So I have about a cup right here. I'm going to do two teaspoons of water. And then using my angled spatula, I'm just going to mix it together. And this is going to create a nice pourable and smooth consistency icing. Let's see. It's getting closer. You can see that it's starting to flow off my spatula, but it is still a little thick, so I'm going to do one more teaspoon and I think we'll be right there. The general rule with thin consistency icing is, as you let the icing flow off of your spatula, if you can count to 10 and everything is evenly combined, then it is thin consistency icing. So this looks great. I'm going to add this to a disposable decorating bag that I've not trimmed. And then I will show you how to flow in your cookie. So just as I did before, I'm going to fold down the bag. But we don't need a tip this time. It can just be as is. And using my spatula, I'm just going to kind of spoon some thin consistency icing in my bag. I'm just going to add a little more and fold my bag down. And like I said, there's no tip in here, so all I'm going to do is twist off my bag or use a bag tie. Again, this is just extra security so icing doesn't come out of the top of your bag. And using sharp scissors, I'm just going to cut the tip off my bag. Just like that. And now I'm ready to flood in my cookie. I like to kind of just get in all the edges and all the little cracks and then fill in the center. And because this is thin consistency, it will flood into all the little corners, but you can use the tip of your bag or a toothpick if you need to spread it. I'm going to let this cookie dry completely, which will take about

8 to 12 hours, so it's great to do this a day ahead of time. And then I will paint it with pearl dust. Luckily, I did a few ahead of time. So I have some completely dry cookies ready to decorate. I'm going to be using pearl dust on these. So to mix up pearl dust, you need equal amount lemon extract and whatever color pearl dust you're going to use. So we're going to be using bronze, we're going to be using blue, and we're going to be using green. So a little bit goes a long way with pearl dust, so I always do an eighth of a teaspoon of each. I'm going to be using bronze. I'm going to be using green and blue. I use lemon extract because it has a high alcohol content, but you could also use vodka. You just don't want to use something like vanilla extract, because the alcohol content is not as high. So equal parts. So an eighth of a teaspoon of lemon extract right into my bowl. And then an eighth of a teaspoon of my pearl dust. I love painting with pearl dust. It has this beautiful shimmer in it and it just adds something special to your cookies. And note that pearl dust isn't just used for cookies. You can use it to dry dust flowers or you can use it to paint on the side of a fondant cake. Once you get comfortable with it, you can really use it for anything. So using a food safe paint brush, I'm just going to mix the lemon extract and the pearl dust together. I'm just going to create a zigzag pattern or a chevron pattern on my cookie. Just take your time. And I chose chevron just because it's very universal and very versatile, but just imagine all the different possibilities and different things you can paint on your cookies. You can make it very holiday specific. You can even write little messages on your cookies if it's for a party or a special event. It's really however you want your cookies to look. Last little line here. There you go. And like I said, you don't have to be an artist to create something so beautiful. I have a few other variations here doing the same exact chevron pattern, but the cookies look completely different. This one here, I just made the lines a little farther apart. And you can see just how different both of these look. Or you can use two different colors like I did here with the green and the bronze, and it just adds another different look to the same pattern. The great thing is, they all look great on one plate. And I just wanted to briefly talk about cookie icing because I realize we almost got to the end and I didn't talk about cookie icing. This is a great alternative to using royal icing. It is a little different. It won't get as hard as royal icing will, but just in case you're in a pinch or you just don't have time to make royal icing, this is a great product to use. You just microwave it in the microwave at 50% power for 10 to 20 seconds and it shake it vigorously, so the heat in the product gets nice and evenly distributed. And I'm going to do exactly what I did with royal, just with cookie icing. First I'm going to create the border. And I do want to keep a small ridge-- I don't want to go all the way to the edge with the cookie icing-- just as I did with the royal. There's my outline, and then I can just fill it in. And again, using a toothpick or even the tip of the cookie icing bottle, I can just fill in any gaps. And just using the tip of my bottle, I'm just going to fill in any gaps. Cookie icing will take about four hours to dry. And then once it's dry, you can use the pearl dust, just like we did on the royal, to decorate your cookies. From here, we're going to move on to other ways to drag and draw with royal icing.

### Chevron and marbled designs

Now that you know the basics of how to flood a cookie I'm going to show you two more techniques that just create a different look. One is a flood in cookie and one is a pulled cookie. So I'm going to start with the flood in. I'm going to do it with this beautiful violet pink color which I actually made with rose and violet icing color. Like before I did not trim the tip of my bag so the icing wouldn't flow out. This is thin consistency icing. So using some scissors I'm just going to trim my bag. And I already piped the outline of this cookie with thick consistency icing. And now I'm just going to fill it in with thin consistency icing. And just as I did before, I like to go around the cookie and then go in

the center. And when you're flowing in your cookie or flooding in your cookie you want to make sure that you don't go higher than the border, because then the icing will just flood out. All right, and then using a toothpick I'm just going to push the icing into all the little corners. I would have let this sit and dry completely but that's what's so great about these new designs that you can do them right away. And it's just another way to create the professional look that royal icing cookies really give. It just kind of ups your game, so to speak. So like before, I'm going to create the chevron pattern, but this time it's going to be done with more thin consistency icing. This I tinted with a little bit of orange and a little bit of red. Again, you can reference your PDF for all these color combinations. So I'm going to snip the tip. And I just want to snip all the way towards the top because this one I want a little more precise of a line, rather than flooding you just kind of go all over the place. Starting in the center I'm going to pipe my chevron. And you can see how the icing just floods together so beautifully. And you really don't have to be a pro when doing that is, it just takes practice. And the more you work with thin consistency icing the better you're going to get and it's just pressure control. So I'm trying to keep even pressure control and just making straight lines up and down. And I just love decorating cookies with royal, because again, people think it's so beautiful and oh, it must have taken you forever. But look how fast I just decorated that cookie. And you can do 10 more like, let them dry overnight and then you're all set. And as well as doing the purple cookie I also did a white cookie, it's the same thing just a completely different look on a different shaped cookie. So this is the one design I'm going to show you and now I'm going to show you the pull technique which is similar, but rather than using the icing to create the chevron pattern you're going to be pulling the icing through with a toothpick to create that chevron pattern. I have my green thin consistency icing all ready to go. I'm just going to snip the tip and flood in the cookie like I did before. It looks like I didn't cut enough so I'm just going to re-cut. There we go. So I'm flooding in the cookie. Using the toothpick I'm just going to spread everything to make sure it's nice and even. And you saw that I didn't go above my border. Just something to keep in mind as you're doing this. And again, it'll become second nature the more you practice. I'm going to grab my teal and I'm just going to snip the tip and create my pulled pattern. So the difference here is rather than doing the zigzag pattern I'm just going to make straight across lines. And you can do as many or as few as you like. And you can make them thicker. I'm making them pretty thin. But this will just change the look of the cookie. Taking a clean toothpick I'm going to pull from the center and just pull the icing out. So it's going to create little lines. And if your toothpick starts to get a little gunked up just clean it off. And then I will flip and just pull out. And again, look how fast this is. It looks super impressive, but that took me 30 seconds to pull that cookie. And people are going to be super impressed and wonder how you did that. So I'm going to let that dry completely again for eight to 12 hours. And I want to show you one more pulled technique. It's very similar, but it's going to create a different pattern. I have my flower cookie that I've already outlined in white. And then I'm just going to flow it in with white icing. Grabbing my teal that I used before I'm going to alternate color so I'm going to use my teal and my pinky purple. First is a line of teal. And I'll leave a space for my pink and I'll do teal again. OK, I'm going to pull up, wipe off my toothpick, and then pull down, wipe off my toothpick, pull up, pull down. So it's the same technique, the same pull through technique, but you can see how different it looks. And this actually creates the chevron pattern that we did earlier, but earlier we piped it, this is pulled. So there you have it. There's three different ways for you to use thin consistency royal icing to flood, you can paint, you can pull through, or you can just flood in using a zigzag pattern or really any other kind of pattern that would fit for your event. Remember, all these cookies are going to take at least eight to 12 hours to



dry so it's great to do them ahead of time and then bring them to your party the next day.

## **Chapter 5 - Year Round Cookie Designs**

### Decorating Christmas tree cookies

- Nothing says Christmas more like sugar cookies, but I'm gonna show you how to amplify your cookies by using royal icing and making them look just a little bit more special. I'm gonna show you two different ways of decorating these and, realistically you can use these two techniques to make four different variations which I'll show you later. I already baked my sugar cookies, but rather than using a more traditional tree cutter, I choose one that had very straight sides keeping my cookies a little more modern and I also have a different Christmas color palette than you might think. There's the red and green that is, of course, very, very traditional, but then I did a lime green made with moss and lemon yellow icing color and I also did this light blue which I used a little bit of royal blue to make this color. Make sure to check your pdf to get these color combinations, but you can use any holiday color combinations you'd like. I'm gonna start by using my light green royal icing that is thin consistency. I've already outlined my cookies with thick consistency icing and I'm just gonna flood with the thin consistency. So, trimming my bag, I'm just going to flood the inside of the cookie and either using the tip of the bag or a toothpick, I'm going to spread the icing to the edges. The first design I'm going to show you is kind of a swirled pattern and I'm gonna do that with this dark green icing. Make dots all over my tree, no rhyme or reason because all these are going to get swirled in and taking a clean toothpick, I'm just going to swirl the color in. Again, no rhyme or reason to this. If, for instance, you're done swirling and you think you wish you could have a little more green, make a few more dots, and I really like the way this cookie looks right now, but just to add a little more color to it, since all trees need some ornaments, I'm going to take my red icing and, doing the same thing, just creating dots, but this time being a little more aware of where I'm placing them. So these are like my ornaments and you can change the colors, you don't need to use red. I just like red because I think it pops nicely against the greens. That looks great. I'm gonna show you one more design. So again, starting with my light green icing, I'm going to fill in the tree, I'm gonna flood in the tree completely and then, grabbing my dark green, I'm going to make straight up and down lines. So starting at the bottom... I like to start in the center. Go straight up. These don't have to be 100 percent straight, so if you have a shaky hand, don't worry. Okay, and then taking my toothpick, I'm going to start towards the center and pull out to the side. This is very similar to a cookie we have already done. I'm gonna flip it. Pulling away, and just like I said before, I feel like every tree needs a little bling, so I'm gonna add some red dots, but then I'm also gonna pull in the blue icing as well, and you can make them different sizes that way there's some differentiation there. Add one up here and maybe one down here and there you have it. There's another variation. Same cookie cutter, same color palette. I also have two other variations here. The base is using my dark green, but this one is just polka dots and this one is using horizontal lines and then pulling my toothpick vertically to make the chevron pattern. These cookies are just four variations of what you can do. You can change up your cutter, you can change up your colors, but it's just so great that now that you know the technique you could take it to any gathering, any cookie exchange, any holiday part, and it will always be a hit.

### Decorating Valentine's Day cookies

Valentine's Day is one of my favorite holidays for gifting. I love making sweet treats for my loved ones and giving them at work, at home, to anyone that I just want to give something special to. So I

have two different cookies that I'm going to show you how to make some beautiful designs using royal icing. I used my heart cookie cutter and already baked out my sugar cookies. They are cool and ready to decorate. I also colored three different icings. I left one as-is. I colored one kind of this coral-y pink color, and then the other one is a darker red. Refer to your PDF to get these color combinations. But of course, you can use whatever you want. I'm going to start with my darkest red. This is a dark red thin-consistency icing. I already outlined my cookies with thick-consistency red icing, so they're ready to flood. And either using the tip of the disposable decorating bag or a toothpick, I'm just going to spread the icing to the edges. I'm going to make dots all over my cookie. Doesn't matter, rhyme or reason, where they are. And since I made my white dots pretty large, I'm going to make my pink ones a little smaller. So this looks so cute as-is. But I could easily just change up this design and take a toothpick, and swirl all these colors together, and just create a different pattern. And if I want to add more color, I can grab my white or my pink again and add some more dots. So let's add some pink. And using a brand new toothpick, just swirling all the colors together. So this is just a fun variation on the heart. Like I said, you can keep it as polka dots, or you can swirl all the colors together. And then lastly, I'm going to show you another cookie. I'm going to make a striped kind of geometric pattern. It's super simple to do. I like to kind of start in the center. And they don't have to be straight, since this is going to be pulled. And so they show up-- I'm actually going to make them a little thicker. And by doing this, all I'm doing is just going over my lines twice, so the lines are little thicker. Taking a clean toothpick, going up, then going down. Then going up. And continuing the pattern all the way throughout. There you have it. So there's your kind of zigzag pattern. So I have some other variations here ready to go. And you can see that it's all done with the same cookie cutter, the same color palette, but they all look a little different. So these cookies are going to take anywhere from 8 to 12 hours to dry. It's great to give them the day ahead of time. That way they're all set and ready to give out to the people that you love.

### Decorating Easter Cookies

Something fun and different to add to your Easter basket this year are sugar cookies made with royal icing. I'm going to show you one technique using different pastel colors to decorate your eggs and make them super special and super unique. I have my sugar cookies already made. I use the egg cookie cutter, but you can use a rabbit or anything you have on hand. And these cookies are cooled and ready to decorate. I've got them already outlined with white thick consistency icing. And I have white thin consistency icing that I'm going to flood inside. And either using the tip of my decorating bag, or a toothpick, I'm going to spread this icing smooth. And you want to only add enough icing so you don't go over your border. That's very important. And the colors I'm using today are a beautiful pastel pink. I have a teal blue, a nice green, and a purple. You can look at the PDF to get all the color combinations I used on my eggs. But you can use any pastel colors you'd like to use. And to create this design, it's going to be horizontal lines, but they're just going to be different thickness and different variations of color. So I'm going to start with my green. I'm going to make a straight line on top. And I'm going to make this line kind it thin. It's a little too thin, so I'll go over that again. Next, I'm going to grab my purple and do another thin line like I did the green. And you don't have to do this color order. You can really do any colors you'd like. And next I will make a thick line using my teal. Make a nice thick line here, going back and forth. And then I'm going to finish with a thin line of my pink. And I'm just going to continue this pattern all the way down my egg. And then I will show you how to drag the toothpick through to make the design. So this cookie looks very cute striped as is, and you can leave it just like this. But I'm going to show you how to use a toothpick

and pull the design through. I like to turn my cookie, and I'm going to make a line going this way, and then I'm going to drag through going this way. So just alternating. Pull this way. Clean off my tip. Just one more all the way at the edge. Beautiful. You can give a shake and the icing will smooth out, and you can really see your design. Well my cookie looks wonderful. It's all done. I also have some other color variations here using almost the same colors, but I brought in a beautiful pale yellow. All of these cookies have to dry for at least eight to 12 hours. And then they're ready to wrap up and put in your Easter baskets.

### Decorating Halloween Cookies

- Halloween is my all time favorite holiday, hands down. And I love making these cookies because everyone is super impressed by them, they're adorable, and they're perfect to bring to either a kid's Halloween party or even an adult Halloween party. I have all my cookies baked and cooled. I have a large spiderweb cookie and then this adorable little spider cookie. Just to note, as I said before, you wanna make sure to bake these on different baking pans, in the same oven, but for different times. This is gonna take anywhere between 10 to 13 minutes and these little spiders are only gonna take anywhere from six to eight minutes. So keep an eye on them and make sure they don't burn. So I've got my cookies outlined with thick consistency white Royal Icing. Got my thin consistency white icing here. I also have purple to make my little spiders. I have thick consistency to outline and thin consistency to flood. And then I have black icing to make my spiderwebs. For all the color combinations, look at the PDF, it'll give you all the amounts. And either using the tip of your bag, or a toothpick, you can spread into all the little nooks and crannies. And you can see as the icing sits, it just kinda floods into all the different parts. So I'm really just helping the icing get to where it has to go. You shouldn't have to push the icing. If you do, you might not have the right consistency. Grabbing my black, thin consistency icing, I'm going to make a bullseye pattern on here. Gonna start with a circle in the center and then just make a bullseye pattern all the way around. It's okay if it's not perfectly centered. You just wanna get the general idea. Perfect. Grabbing a clean toothpick, I'm gonna start in the center and pull out towards each tip. Just one straight line. And you can clean in between each pull. You can see how quickly that turns into a spiderweb. It was so easy even though it looks a little complicated. Here's my spiderweb cookie, all ready, set to go. And now I'm gonna start on my little spiders. Since they're so small, I'm just going to outline and flood them at the same time. Using a bag with thick consistency icing, I'm going to pipe around my spider. Then I'm actually gonna pipe his little legs. 'Kay. And then filling in with my thin consistency icing, same color, same purple. And you can make your spider any color. You can make him green or orange, but I just thought purple looked adorable. I'm gonna fill him in with some purple icing. And then to finish him off, I'm gonna take some candy eyeballs and just place them right on. These are little sprinkles. So they're perfect for my little spider. There you have it. So these cookies are ready to go. They look adorable, I love them. They're gonna take anywhere from eight to 12 hours to dry, so it's great to make them a day ahead. And if you wanted to add your little spider to his web, you can just put a little dollop of Royal Icing and stick him to the web. These cookies are set and ready to go for your Halloween party.