



Welcome!

August 15<sup>th</sup>, 2020

# Introduction



Welcome to class! We're your instructors for today – Heather and Corrie Miracle. We'd like to go around the room and learn three things about you:

- Your **Name**
- Where You're **Driving** From
- Your **Experience** with Cookies

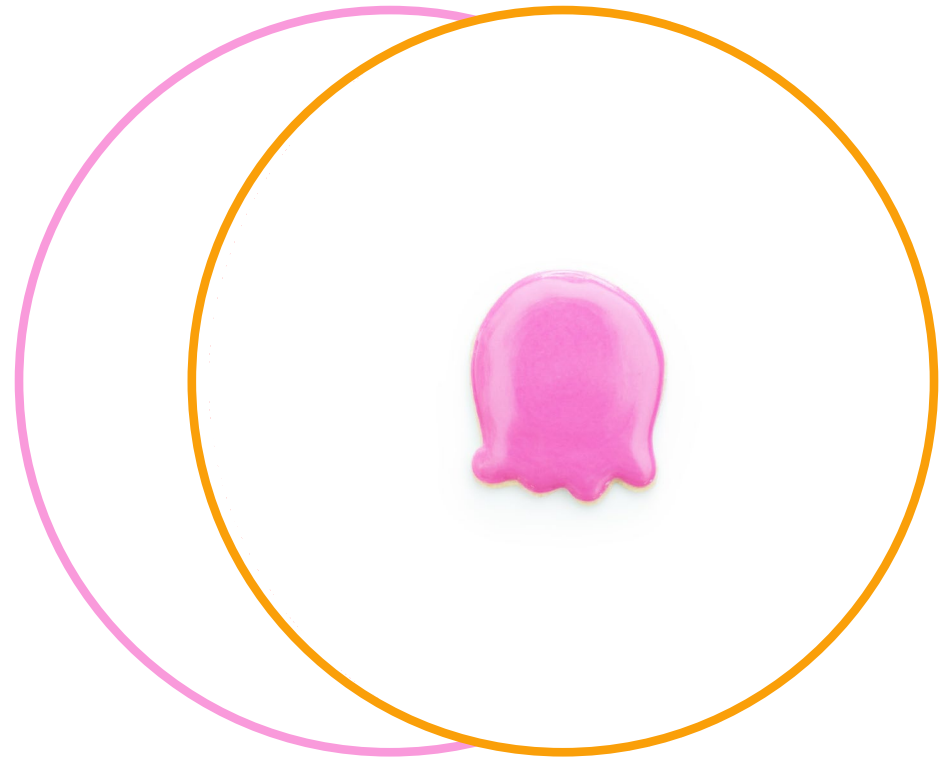
# Class Itinerary



# What we'll Cover.

Today, you'll be learning about the following:

- Tools you'll be using
- Piping Practice!
- The Deal with Dough.
- Icing Consistencies.
- Your Cookie Playlist.
- Techniques.
- Ready – Set – Decorate!





# Your Tools.

Your tools are the difference between having a fun time with cookies and being eternally frustrated.

Here's the tools every cookier needs to be successful:

- Scribes
- Sprinkles
- Parchment Paper
- Royal Icing
- Piping Bags
- Cookies (of course!)
- A good attitude :)
- \* Cookie Cutters



# Piping Practice



## ● Massaging the Piping Bag

Place two fingers on the open, small end of your bag to use as a cork. Massage the bag to mix the icing.

## ● Tap and Drag

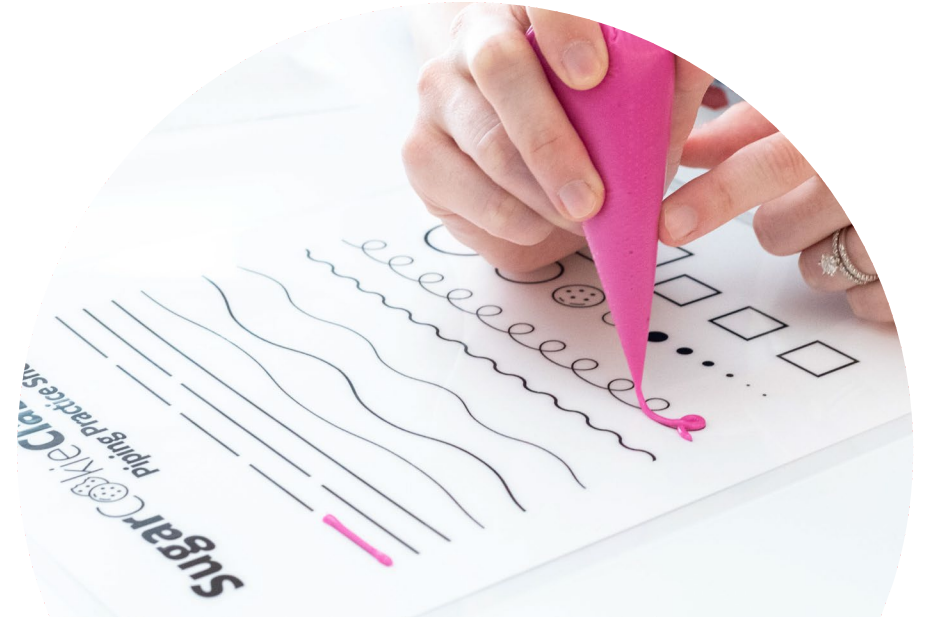
Tap the icing back onto the practice sheet and apply a small amount of pressure. Lift the line up and allow it to fall. Keep your piping bag off the sheet except to touch down to end the line.



# Piping Practice Continued.

After you've completed the lines, move down to the circles. We won't be covering the entire sheet today. We'll be working on the following (but feel free to do whatever you want):

- **Straight line** stop and starts
- **Tracing a Circle** then **Filling a Circle.**
- **Curly Q's** – overlapping lines.
- **Tracing a Square** then **Filling a Traced Square.**





# The Deal with Dough

- Your Recipe Matters.

Not all recipes are created equally. Find one that works for you, your location, your oven, and your preferences in taste.

- What's Spreading?

It is when your dough puffs outward in the oven. Too much spreading and your cookie hearts go from looking like cute hearts to atomically correct hearts.





# Icing Consistency

- There are 2 main icing consistencies.

That is flood and stiff. Today we'll only be using flooding. Stiff icing is more of an intermediate class where we discuss detail work.

- Social Distance those edges.

When flooding, keep your lines a few centimeters from the edge. Gravity will allow the icing to setting – too close and you've got it dripping over the sides.



## 7 Cookies + 1 Bonus Cookie

We'll be decorating the following cookies today (don't worry - we'll number them).

- #1 - Bottom of Cone
- #2 - Top Scoop
- #3 - Cherry Ice Cream Cone
- #4 - Popsicle (no bite)
- #5 - Popsicle (bite)
- #6 - Middle Scoop
- #7 - Bottom Scoop
- #8 - Bonus Popsicle (bite)



# Your Cookie Playlist



## ● Bottom of Cone

Grab your cookie #1 – the bottom of the cone (with no scoops on it).

## ● Off-White / Tan Piping Bag

You'll be tracing then filling this cookie using your tan piping bag. Remember tap down, lift, and maintain pressure as you slowly drag. Trace the edges and tap down when you've completed the line. Immediately go back in a trace a thicker line that touches the outline. Repeat until filled.



# #1



## #2

## Cookie #2

Top Scoop (no cone)

- Top Scoop (no cone)

Grab your cookie #2 – the top of the stackable ice cream cone. It will have no attached cone.

- Pink Piping Bag

Remember - the more pressure you apply to your bag, the thicker the line. This isn't a bad thing! The thicker the line, the less work you have to do when working on the inside of the cookie.



# Cookie #3

Cone with a Cherry on Top

P - 13 / 30

- Complete Cone with a Cherry on Top

Cookie #3 is the complete cone *with* a cherry cutout on top.  
We'll be just decorating the bottom cone right now.

- Off-White / Tan Piping Bag

The **bottom** of the cherry cone is going to be very similar to the other cone except we are going to stop halfway up because that is where our “ice cream” starts. We are NOT touching the top yet.



# Cookie #4 and #5

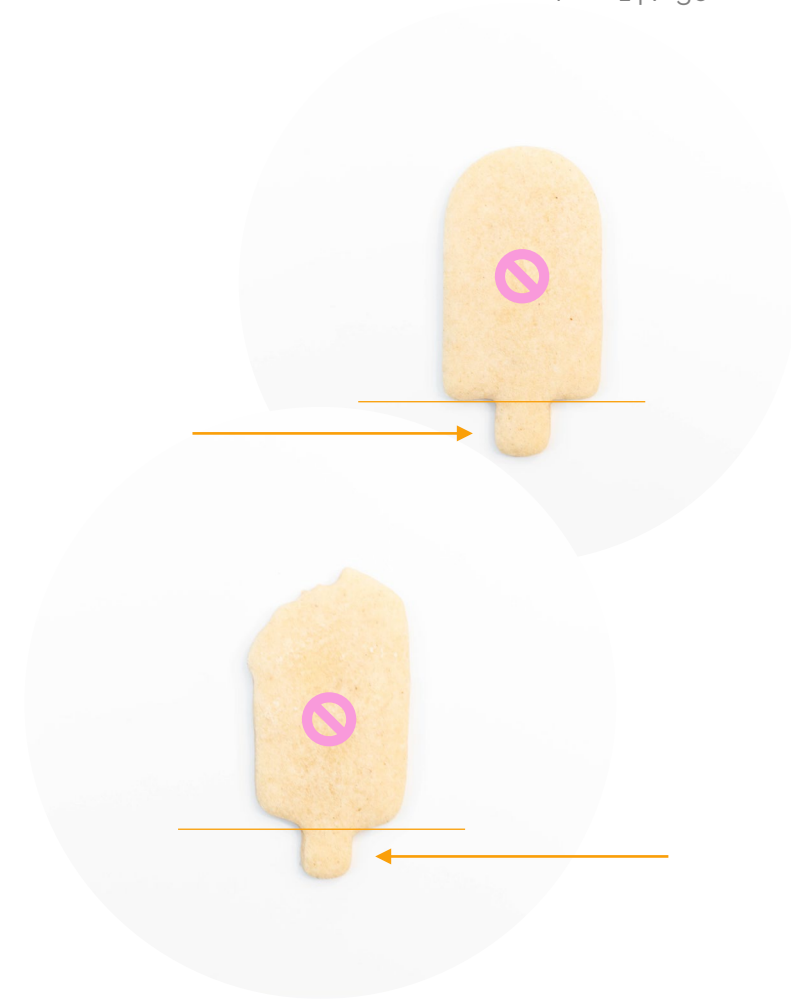
Popsicles – (with bite and without bite)

- 2 Popsicles (one with a bite, one whole)

You actually have three popsicles (2 bites and 1 non-bitten) – but we're going to be working with just two (1 bite, 1 non-bitten).

- Off-White / Tan Piping Bag

The **bottom** of our two popsicles. Basically making a small square on each and then setting the cookie aside. We'll come back to fill in the top once the bottom has dried.



#4  
and #5

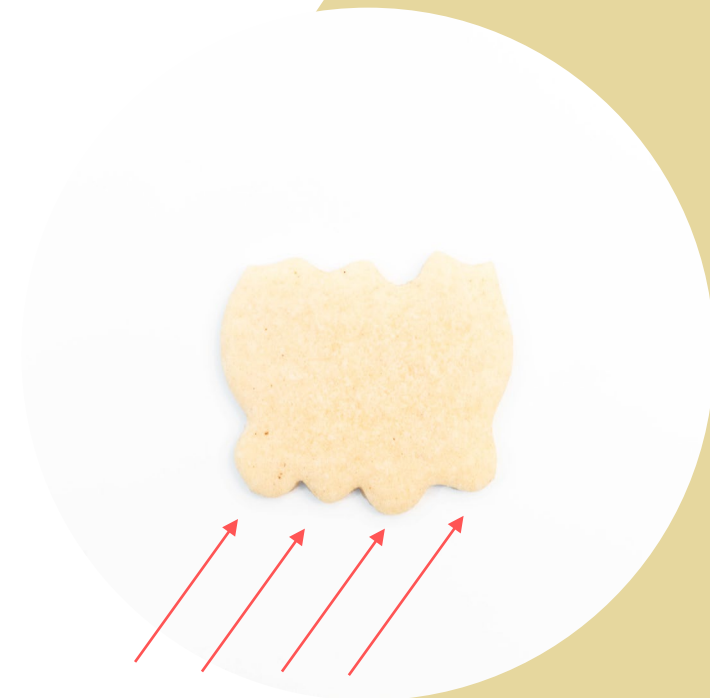
# #6

- Grab your Middle Scoop (no cone)

The middle scoop has **FOUR** drips on the bottom. The bottom scoop has 3.

- Orange Piping Bag

This is going to be just like the top scoop we just did. I want you to outline it with your orange icing bag and then trace that til you get all the way to the middle and give it a little shake to settle the icing.



Middle Scoop (no cone)

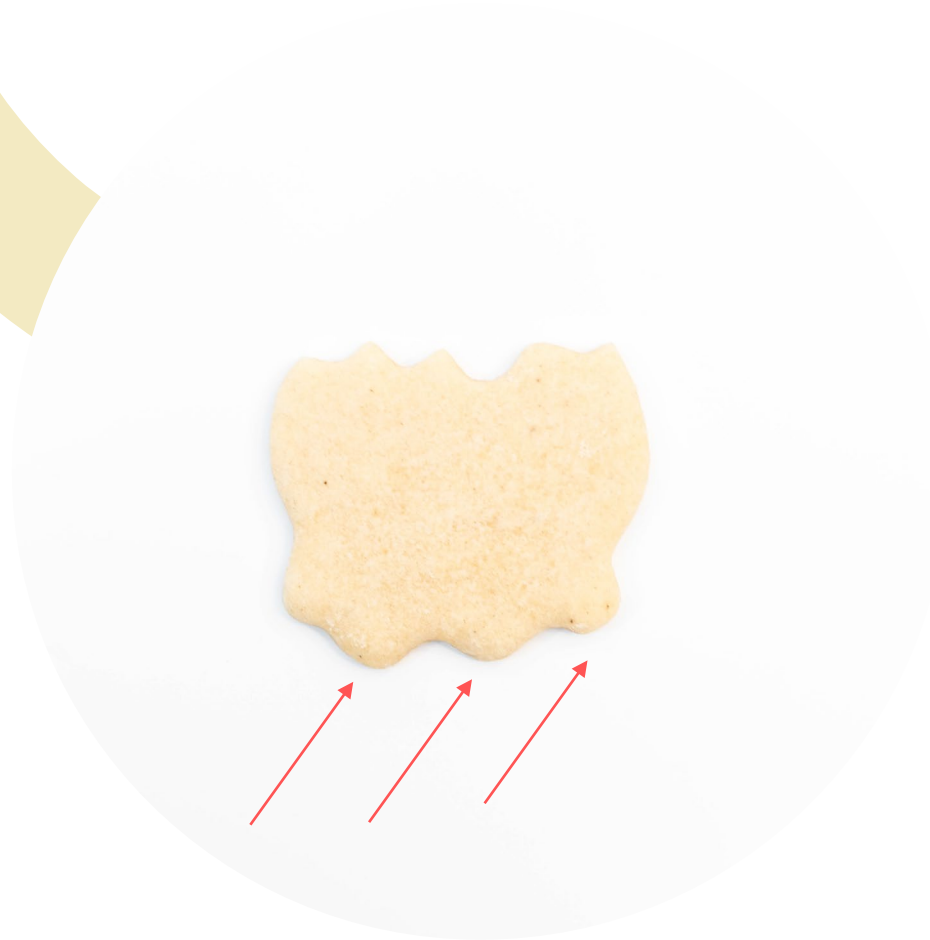


- Bottom Scoop (no cone)

This cookie has only THREE large drips unlike your middle scoop.

- White Piping Bag

Now let's do the bottom scoop. I want you to grab your white icing bag and outline and then trace it. Remember, if you have gaps, you can fill those in with your scribe and then finish it off with a little shake.





## #3

# Cookie #3

Ice Cream Cone with Cherry

- Top of the Cherry Cone

- Pink Piping Bag

Now we are going to do the top of your cherry cone. I want you to grab your little cherry that's in your little plastic tin plus get ready to choose the sprinkles you want to use because as soon as you finish flooding your cookie, you will want to add the sprinkles and cherry to it before the icing dries.

- Cherry Icing Transfer (red)

It is simply royal icing that has dried completely and you can use them as toppings or sprinkles or florals



# Cookie #4

Popsicle without Bite

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# #4

- Popsicles (no bite)

Back to our popsicles. We're going to be finishing the popsicle with NO bite that has the stick already colored tan. (remember – you have 2 of these)

- Orange Piping Bag

I want you to outline your popsicle, and I want you to make sure you bring the icing down to the popsicle stick. Don't put the orange on top of the tan icing, but instead make sure your icings touch.



# Cookie #5

Popsicle with Bite

- Popsicle (with bite)

We're going to be finishing the popsicle with a bite

- Pink Piping Bag

We need you to OVER EXAGGERATE your lines around the bite mark. The more you indent the line, the more realistic it will look. So really bring in those bite lines, and you'll see a much more crisp effect once the icing starts to settle.



# #5

- Top Scoop

- Sprinkles

Before we get to piping, we need to setup our sprinkles. This icing dries FAST so we need to apply the sprinkles as soon as we pipe the icing.

- Pink Piping Bag

Start at the bottom of the drips and then circle around to the top and close the icing loop. Then, like we've been doing, fill it in. But be light on the icing this time. We don't want it to flow over the icing layer we've already created or break the icing layer underneath.

# Cookie #2



# #2

## #1

# Cookie #1

Bottom of your Cone

- Bottom of your Cone

Back to the bottom of our cone – cookie #1!

- Tan / Off-White Piping Bag

Now we are going to add detail to our first cone so grab the bottom cone of our tall ice cream and we are going to outline it without filling it in this time. Then we are going to add diagonal lines to create that look of a waffle cone!



# Cookie #3

Cone with a Cherry on Top

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# #3

- Complete Cone with a Cherry on Top

We're going to do the same type of waffle cone detailing to the bottom of this cone.

- Off-White / Tan Piping Bag

Same as the last cone! Create as many diagonal lines as you'd like. Whatever feels "cone-like" to you is what will work.



# Cookie #4

Popsicle without Bite

- Popsicle (without bite)

Now we're switching back to the other popsicle – the one with a bite. We're going to be doing another melted look this time with white on orange.

- White Piping Bag

Reminder - be light on the icing. We have two layers on top of each other so less is more. Also we don't want the icing to spill over the side. We also don't want too much icing on the top layer so it doesn't break the layer below it.

- Sprinkles

Have your sprinkles ready!



# #4

# #5

- Back to the Popsicle with a Bite

Back to our remaining popsicle with a bite (you'll still have one completely blank one – we'll get to him later).

- Orange Piping Bag

Grab your icing bag (whichever color you want) and get your sprinkles ready because we will want to work fast as our icing dries.



Popsicle (with bite)

## Cookie #5





- Bonus Blank Cookie

Now to wrap it up! Take your blank cookie and go to town on it.

- Whatever you want!

Use what we taught in class or go off on your own and try something new. Whatever you want – this is your cookie to do with as you please!



#8



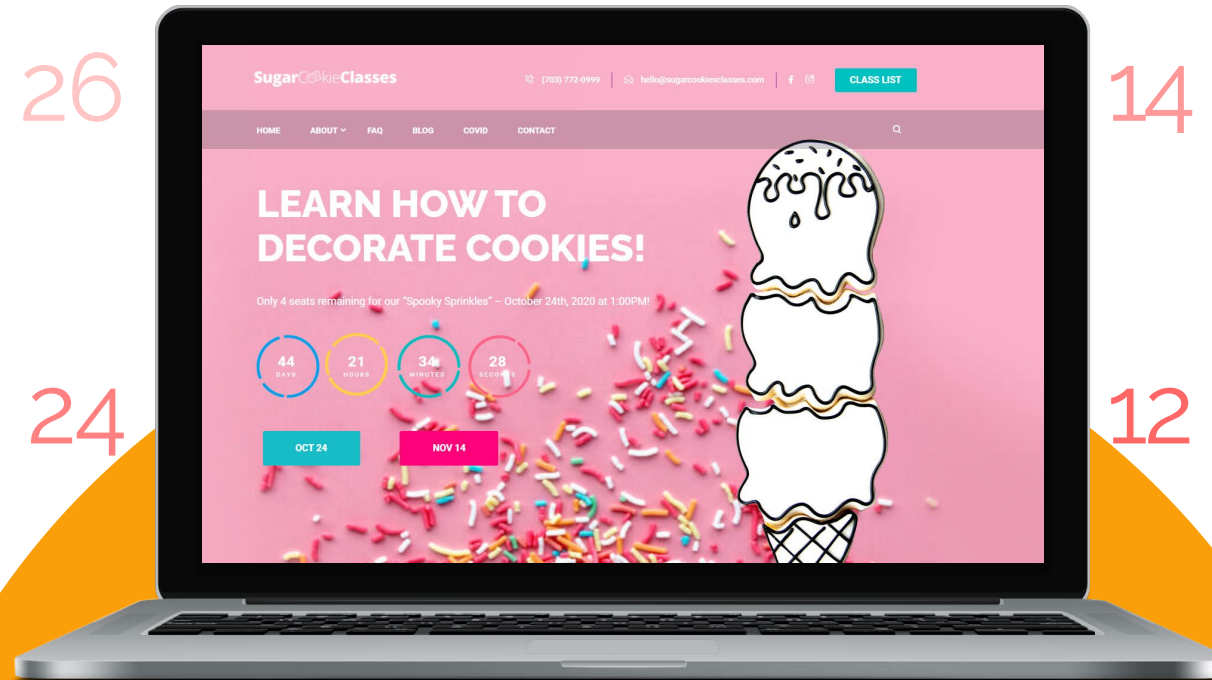
# Check out our Classes

September 26 – Falling for You  
(class is full)

26

October 24 @ 1:00 PM  
Spooky Sprinkles!  
– 4 Seats Remaining

24



14

November 14 @ 1:00 PM  
Pumpkin Pie & Sugar High  
– 5 Seats Remaining

12

December 12 @ 1:00 PM  
Sugar and Santa  
– 2 Seats Remaining

# Thanks Guys!

Questions?

