



September 26, 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

What we'll Cover.

Today, you'll be learning about the following:

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





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
- Cookie Cutters
- Cookies
- A good attitude :)



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

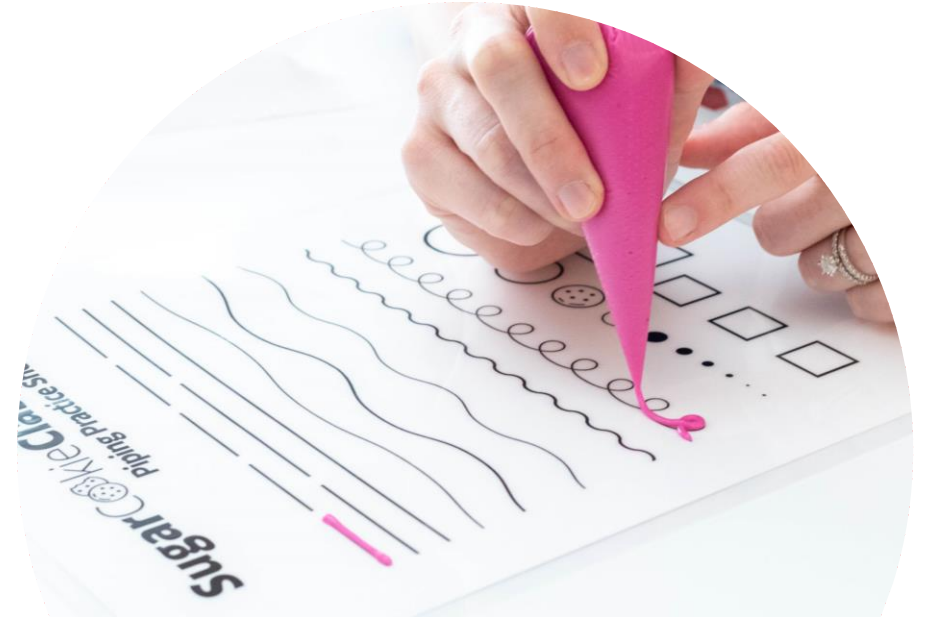
Tap the icing back onto the practice sheet and apply a small amount of pressure. Lift the line up and allow it to fall. Keep your piping bag off the sheet except to touch down to end the line.



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.**





Your Cookie Playlist

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6 Cookies + 1 Bonus Cookie

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

- #1 - I Love You a Pumpkin Spiced Latte (**Pumpkin Latte**)
- #2 - Acorn-y Pickup Line (**Acorn 1**)
- #3 - You Give me Pumpkin to Love (**Pumpkin 1**)
- #4 - You Give me Pumpkin 2 Dream About (**Pumpkin 2**)
- #5 - Goodness your Gourd-geous (**Gourd**)
- #6 - Never Leaf Me (**Leaf**)
- #7 - Oak-ay I Love You (**Acorn 2**) – not pictured



Cookie #1

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I Love You a Pumpkin Spiced Latte (**Pumpkin Latte**)

● Pumpkin Latte

Grab your cookie #1 – your coffee cup with the pumpkin coming out of the top.

● White Piping Bag

You'll be tracing then filling this cookie using your white 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

#1

Cookie #1

Pumpkin Latte

- Same Cookie – Pumpkin Latte

Don't put that guy down just yet. We're going to give him a handle.

- White 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. DON'T fill this side in.



Cookie #2

Acorn-y Pickup Line (**Acorn 1**)

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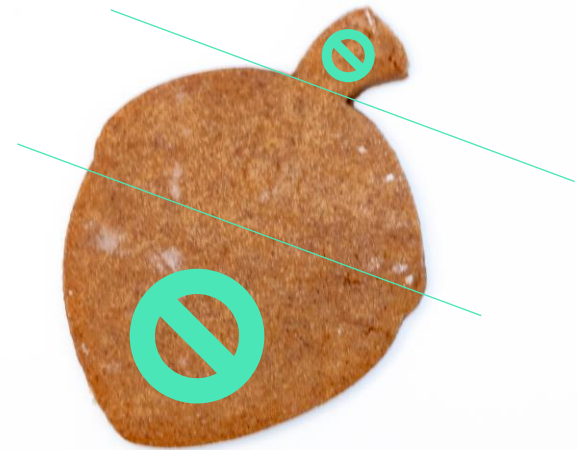
- Decorate just the cap of the Acorn

We're not going to touch the stem or the bottom of the acorn. We're just decorating the middle section – the cap.

- Brown Piping Bag

Grab your brown piping bag and start on the left side. Fill in JUST the cap - don't touch the stem or the bottom of the acorn yet. We'll get back to the later.

#2



Cookie #2

Acorn-y Pickup Line (**Acorn 1**)

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Cookie #3

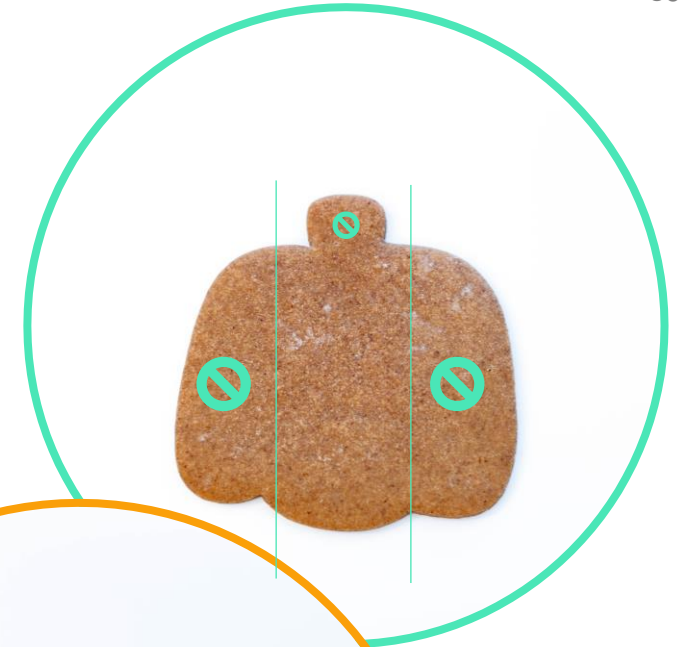
You Give me Pumpkin to Love (**Pumpkin 1**)

- Grab your First Pumpkin (you have 2 identical pumpkins)

Okay, now we are doing our first pumpkin which is always a fall staple! First, we need to flood the middle part of our pumpkin.

- White Piping Bag

See the photo? This is all we are going to do to this guy and then we are going to let him crust over before adding anymore to him.



#3

#4

- Grab your Second Pumpkin

You know what we just did to the white pumpkin? Well, get ready because we are going to do it again

- Orange Piping Bag

Grab your orange piping bag and do what we just did and leave the room at the top for the stem.



You Give me Pumpkin 2 Dream About (Pumpkin 2)

Cookie #4

Cookie #5

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Goodness your Gourd-geous (**Gourd**)

- Gourd (Job, Guys!)

Now we are grabbing our gourd! Just when you thought we were switching things up - we aren't. We are going to do the inside of this guy just like we did with our pumpkins.

- Green Piping Bag

It is shaped differently so if you look at my example, you will see how we are going to bring his sides in just a little bit to give him a little characteristic. You know, some of those Kardashian curves.



#5

#5

Cookie #5

Goodness your Gourd-geous (**Gourd**)

- Right back to the same Gourd
- Orange Piping Bag

Grab your orange piping bag and give this little gourd dude 3 dots right at the bottom right and then take your scribe and ever so gently wiggle that icing to be level with the green.



Cookie #6

Never Leaf Me (**Leaf**)

#6

- Decorating the top of the Leaf

Let's grab our leaf! Since this class is called "Falling for You," we need a leaf.

- Orange Piping Bag

We are going to outline and fill this cookie, but we do not want to over-fill him because we are going to add our "leaf vein" (doesn't that sound appetizing) right after this step.





- Decorating the top of the Leaf

Now that we have our leaf base, let's add our leaf vein (I feel like there has to be a better word for that).

- Brown Piping Bag

Grab your brown piping bag and we are going to pipe a line right up the middle and then little lines coming out of our main stem. Use your scribe to draw out your lines to points just like we used it on our gourds.

#6

Cookie #1

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Pumpkin Latte

- Pumpkin Latte

Now we are going back to our Orange Pumpkin and doing the right side.

- Orange Piping Bag

Gently touch the tip of your icing to the middle and then outline the right side and connect your icing at the bottom. Carefully start filling it in. Don't worry, if you don't get the icing to touch, you can always use your scribe to fill it in at the end.



#1

Cookie #1

I Love You a Pumpkin Spiced Latte (**Pumpkin Latte**)

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Cookie #5

Acorn-y Pickup Line (**Acorn 1**)

- Adding the Bottom of the Acorn

Our acorn top with the sprinkles should be nice and crusted over so now we are going to fill in the bottom of the acorn with our brown icing.

- Brown Piping Bag

Starting from the left and moving to the right- I want you to outline and then start to fill just like we have done before.



#5

Cookie #5

Acorn-y Pickup Line (**Acorn 1**)



#5

Cookie #3

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You Give me Pumpkin to Love (**Pumpkin 1**)

- White Pumpkin

Now to the left side of our white pumpkin, we are going to do what we did before and outline and fill.

- White Piping Bag

Just be careful to make sure you aren't overfilling or touching our middle ring- it is drying by it is definitely far from dry and the tip of the piping bag can poke and break out icing.



#3

Cookie #3

You Give me Pumpkin to Love (**Pumpkin 1**)

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Cookie #1

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Pumpkin Latte

- Pumpkin Latte

We didn't forget this guy - we are going to finish the orange on our pumpkin spice latte.

- Orange Piping Bag

So grab your orange piping bag and fill in the grab between our two pumpkin slices. Don't touch the top yet - we'll get there.



#1

Cookie #4

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You Give me Pumpkin 2 Dream About (**Pumpkin 2**)

- Filling in the other side

Same thing we did in the latte – we're going to do on our Pumpkin 2. Be careful – that middle icing isn't dry just yet.



Cookie #5

Goodness your Gourd-geous (**Gourd**)

- Filling in both sides of our Gourd
- One more time! Start on the left side and jump immediately over to the right.



Cookie #5

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Goodness your Gourd-geous (**Gourd**)

- Gourd

Last part of our gourd is filling in the stem and we will have one cute gourd on our hands.

- Brown Piping Bag

Grab your brown piping bag and fill it in (just make sure to not overfill) and then use your scribe to settle the icing in nice and evenly.



#5

Cookie #1

Pumpkin Latte



- Adding our Stem to the Pumpkin Latte

Careful with that icing that's drying. Remember – leave the right side empty. That's our leaf.

- Brown Piping Bag

Let's make our PSL look like an actual pumpkin with a stem by grabbing your brown piping bag and making sure we don't overlap on our orange icing.

#3

Cookie #3

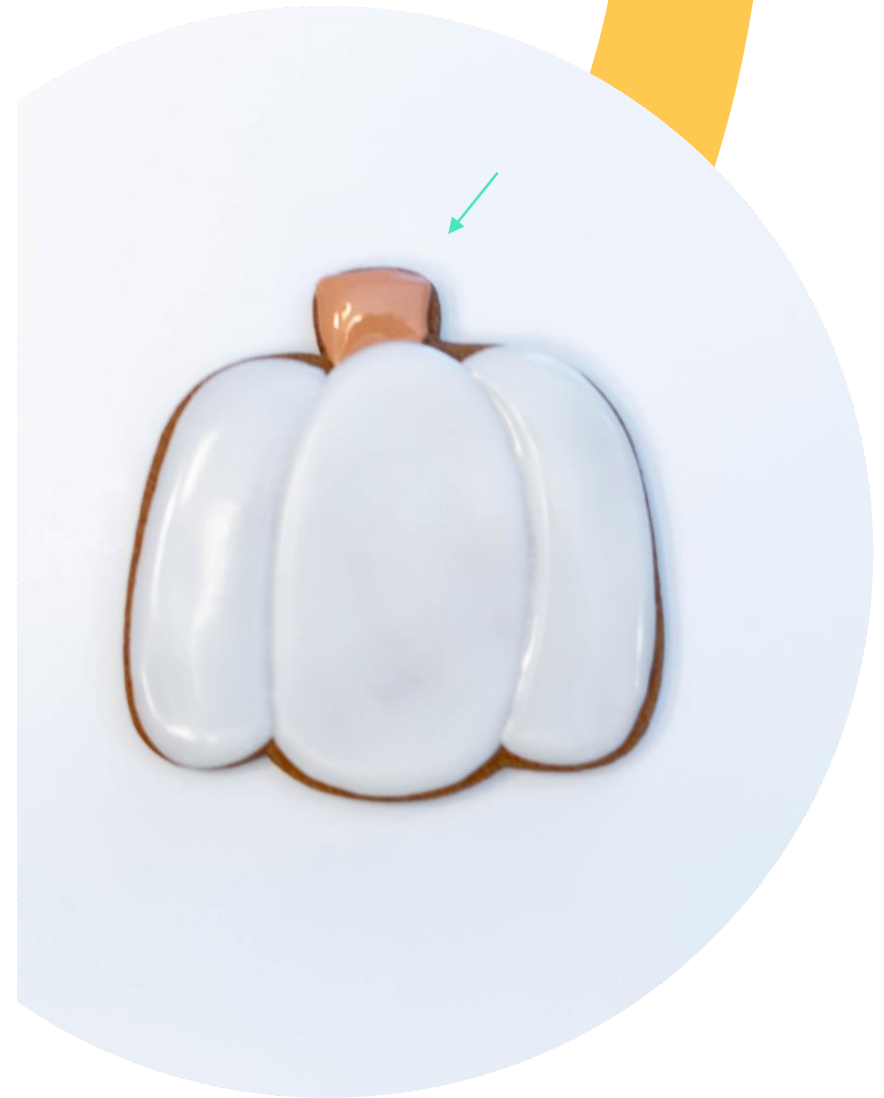
You Give me Pumpkin to Love (**Pumpkin 1**)

- Back to the White Pumpkin to Finish Him Up!

We're actually not 100% done with this guy. We'll come back to add some texture in a minute.

- Brown Piping Bag

Now let's add the final icing detail to our white pumpkin and do the stem on this guy with our brown icing!



Cookie #5

Acorn-y Pickup Line (**Acorn 1**)

- Adding the Three Decorative Dots

Okay, grab your white piping bag and we are going to add three dots just like you see in the photo.

- White Piping Bag

These are going to sit on top of the icing - but just give it a fun little detail to match our gourd.



#5

Cookie #6

Never Leaf Me (**Leaf**)

#6



- Decorating the Stem

Now let's finish our leaf up by adding the stem!

- Brown Piping Bag

Grab your brown icing bag and we are going to give it a small outline and just one line to fill it in. Use your scribe to bring it all together and give it a little shake.

#4

- Grab your Second Pumpkin

Now we are going to finish the stem of our orange pumpkin really quick!

- Brown Piping Bag

You know the drill- tap and fill!



You Give me Pumpkin 2 Dream About (Pumpkin 2)

Cookie #4

Cookie #1

Pumpkin Latte

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Cookie #3

You Give me Pumpkin to Love (**Pumpkin 1**)



#3

Cookie #4

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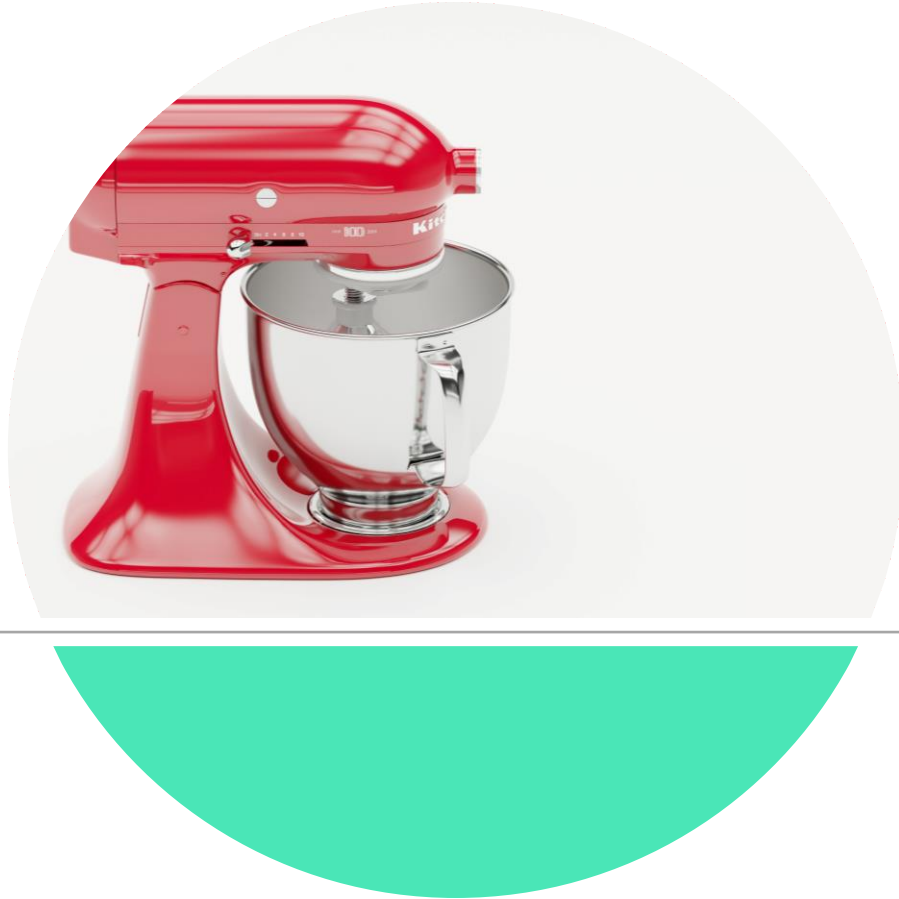
You Give me Pumpkin 2 Dream About (**Pumpkin 2**)

- Grab your Second Pumpkin

Now we are going to finish the stem of our orange pumpkin really quick!



#4



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.



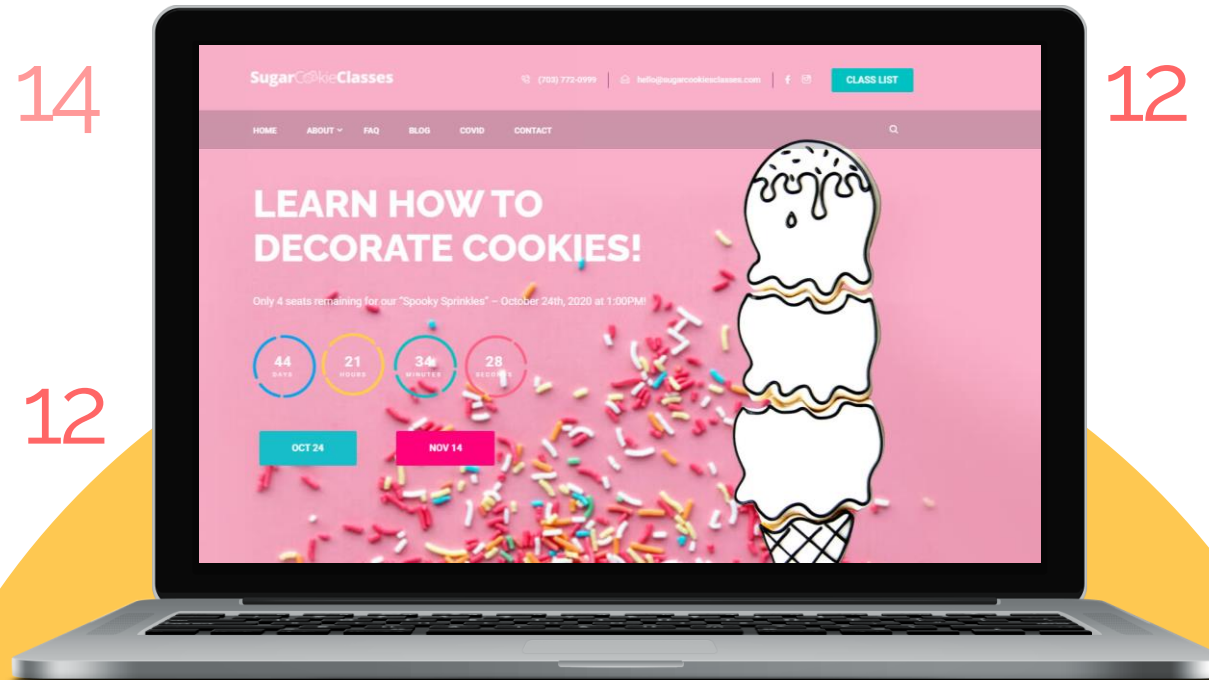
Check out our Classes

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

14

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

12



12

December 12 @ 3:00 PM
Sugar and Santa
– 2 Seats Remaining

Thanks Guys!

Questions?

