

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:

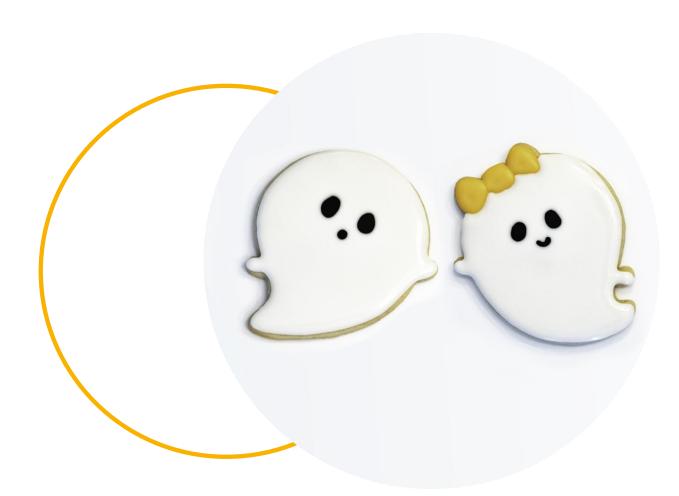
Your Name
Where You're Driving From
Your Experience with Cookies

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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:



Piping Bags
Cookie Cutters
Cookies
A good attitude :)



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.

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Tap and Drag

PC Spine Practice Stree

lean

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.

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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

-

6 Cookies

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

- **•** #1 Ghost with Bow
- #2 Pumpkin Bucket
- #3 Spooky Spider
- #4 Potion Bottle
- #5 Spider Web
- #6 **Boy Ghost**

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Ghost with Bow

Ghost with Bow

This is the bow with the two "Devil horns" at the top – this is not a devil ghost.

Neon Orange Piping Bag

We are going to put two sideways triangles and make sure they aren't touching (because we don't want a blob). Use your scribe to help pull the edges out so we can have a cute bow in the end!



Step 1



Pumpkin Bucket

Cookie #2 – Pumpkin Bucket

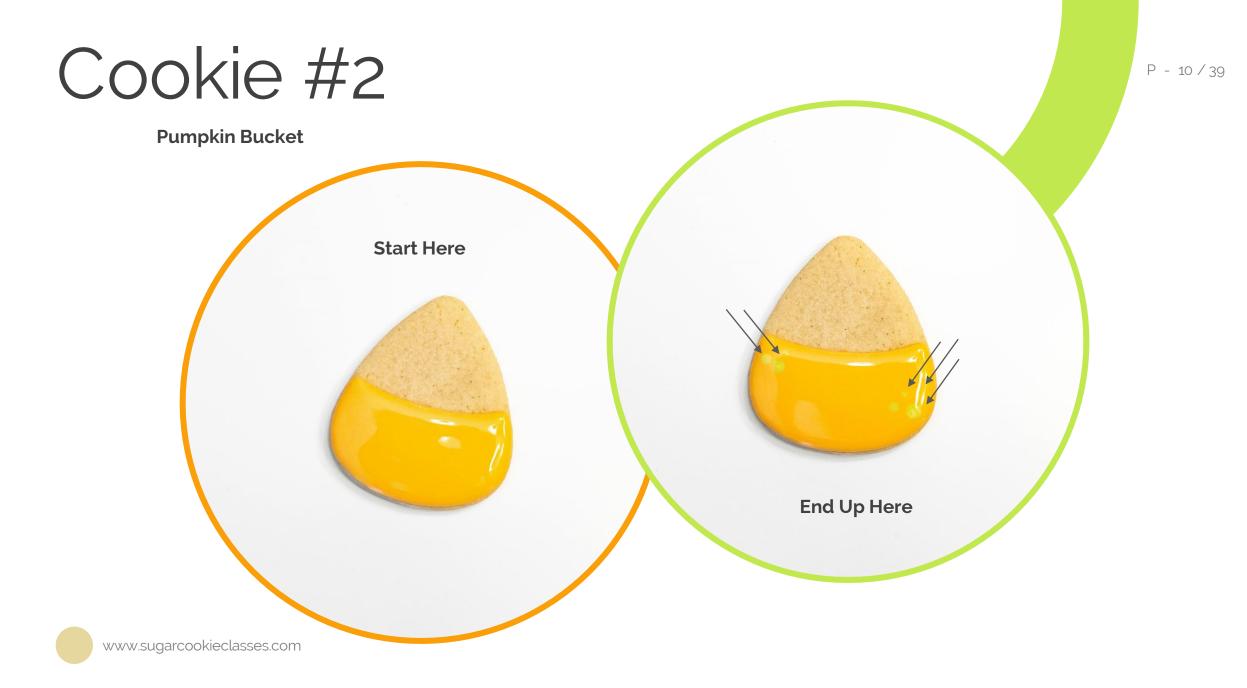
Your acorn / candy corn / triangle lookin' cookie is going to be a bucket – trust us.

Neon Orange Piping Bag

What we want to do first is fill in just the lower portion of this cookie and fill fast because we are going to add a few details to our pumpkin to make him extra spooky this Halloween green dots to make him pop.



End Up Here



Spooky Spider

Cookie #3 - Giving our Spidey a Butt

So, let's grab out spider guy and give him a toosh that I could only dream about.

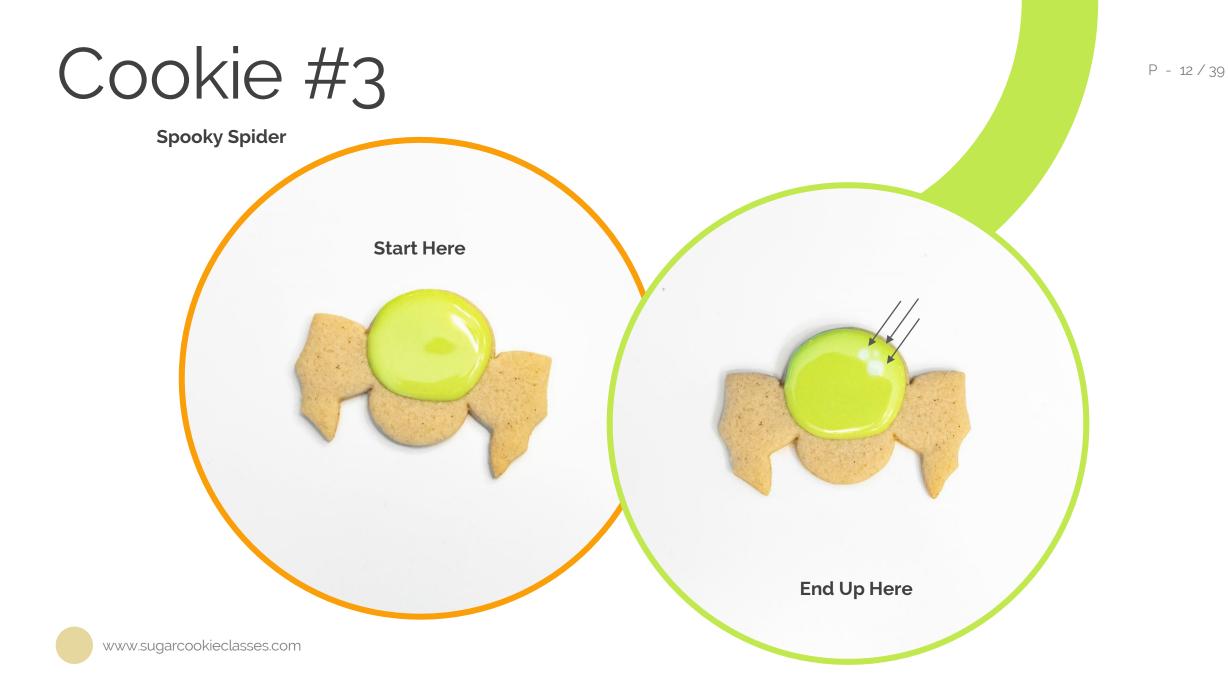
Neon Green Piping Bag

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Fill him in and work fast because we are add some wet-on-wet details to finish his cute little buns. Once you have him filled in, use your scribe to fill in the gaps and then give him a little shake. Start Here

End Up Here

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Cookie #4

Potion Bottle

Cookie #4 – Pouring our Potion

Potion bottles are a hands down essential when it comes to being spooky! So what we are going to do is similar to what we have done with a little twist (aka bubbles).

Neon Orange Piping Bag

First fill in our bottom portion of our bottle with orange icing and give it a little shake and set it back down and we will add our bubbles!



Start Here

0-



Cookie #4 – Bubblin' Up

We are going to add a few white bubbles and then I want you to grab your orange icing and put a dot right into the white bubbles.

White Piping Bag then Neon Orange Piping Bag After adding the white bubbles, go in an add smaller, orange bubbles at the bottom of the white circles. This gives direction.

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Potion Bottle



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Back to our Boo

Now let's finish our bow- we need to add just a little plop of icing to connect the sides of our bow together to make it one cute bow!

Neon Orange Piping Bag

Just make sure that your middle circle touches both sides and use your scribe to even it out if you need to!

	COOKI	e #1	
		Ghost with Bow	
$\sum_{i=1}^{n}$			
End Up Here			
		Start Here	





Spider Web

Cookie #5 – Spider Web

White Piping Bag

We gotta work fast with this one, but we are going to cover this bad boy with white, and then we are going to add some black and pull our scribe through to make some webs!





Cookie #5 – Spider Web

Quickly add three black circles (doesn't have to be perfect) because we are going to use our scribe and pull it through the circles.

Black Piping Bag + Scribe

We want to light drag our scribe through the icing, so we don't disrupt the bottom layer. WIPE OFF YOUR SCRIBE after each pull.

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Spider Web



Boy Ghost

Cookie #6 – Boy Ghost

This is a straight white ghost so do as we do, boo, and trace then flood.

White Piping Bag

Use the scribe and then give him a little shake but don't put him away because we gotta give him some facial features! Again – wet on wet.

P - 18/39 **Start Here** End Up Here



• Adding some Spooky Features

Black Piping Bag

Now use your black icing and give him some eyes and a little mouth! Get creative or follow what we did in the PowerPoint!



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Spooky Spider

Okay, get ready to give this spidey some spidey features.

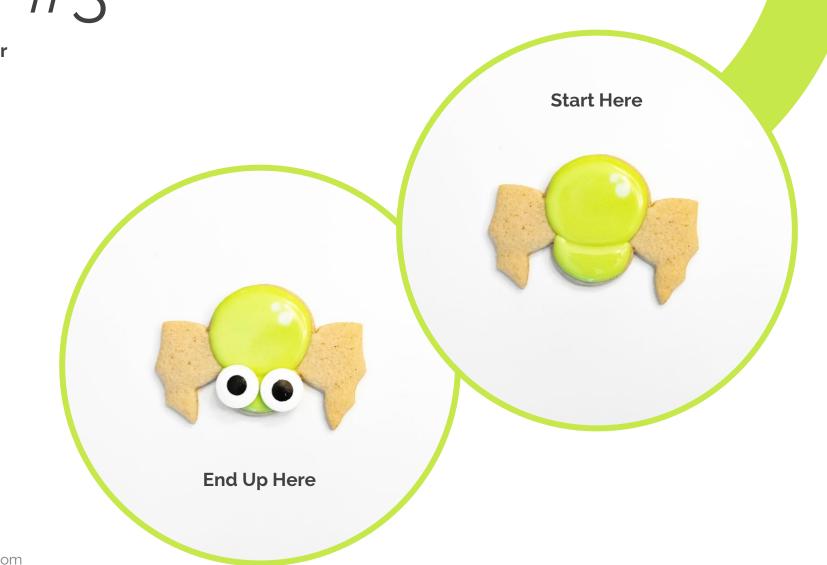
Neon Green Piping Bag + Eyes

Have your green icing bag and your 2 large eyes that are in the cups in front of you!

Spooky Spider End Up Here **Start Here**



Spooky Spider



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Spooky Spider

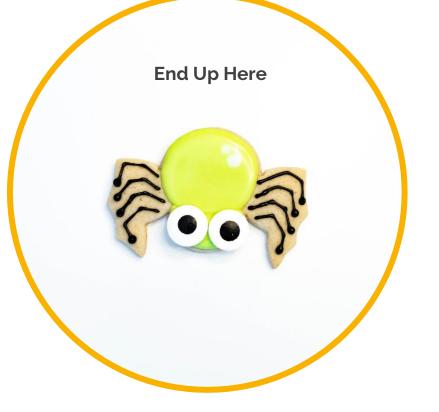
Finishing our Spidey Friend

Take your black icing and we are going to give our spider some legs.

Black Piping Bag

Start Here

You can give him any type of legs you want but if you wanna be more scientific, there are 3 bends in a typical spidey leg and 8 total legs!





Cookie #2

End Up Here

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Pumpkin Bucket

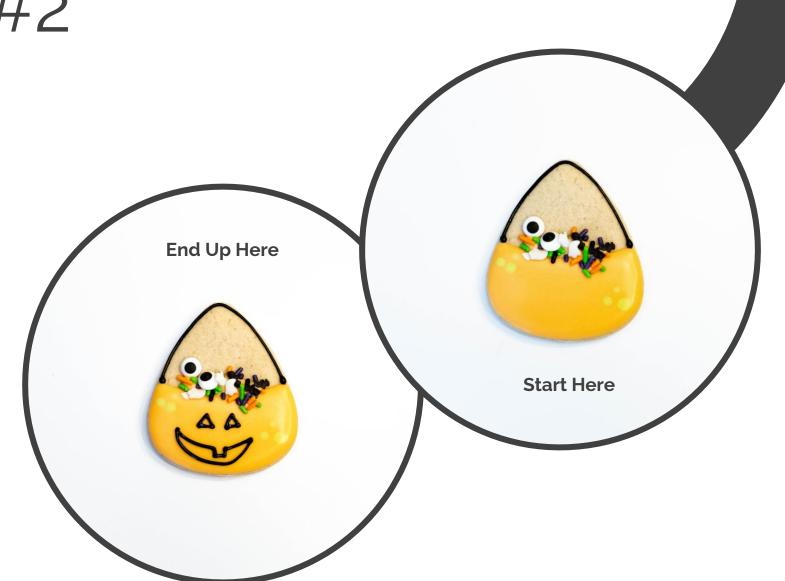
Adding a Handle

Black Piping Bag

Use your black icing and we are going to add a handle and then we will be done with this guy minus his little face!

Start Here

Pumpkin Bucket





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Start Here

Potion Bottle

Now we are going to give our potion bottle a top and fill in just this middle area with white.

White Piping Bag

Use your scribe and give it a little shake to level it out. We made this a little crooked - but you can make it straight - it's whatever you like.

	Potion Bottle
End Up Here	

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Ghost with Bow

Flooding our Bow Ghost with White Okay, now we want to give our other ghost a body!

White Piping Bag

Just like before, we are going to outline and fill and work fast because this ghost is getting a face next!





Ghost with Bow

Making her Boo-tiful

Now grab your black icing bag and give her a cute little face! Use your scribe to help guide your icing!



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Potion Bottle

Bonus Step – Adding a Bow to your Bottle

Now we can add our finishing touch to our potion bottle!

Black Piping Bag

Take your black and do two separate lines and then a little bow in the center to finish it off!

Congrats!

Take 24 – 48 Hours to Dry

Your cookies have already started drying (as you know) but they won't completely dry for 24-48 hours depending on how warm your house is and where you store them.

Leave Box Cracked Open

You want to give them a little air so they can dry, and you want to make sure to put them on a paper towel so you can avoid butter bleeding.

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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.

lcing Consistency

• There are 2 main icing consistencies.

That is flood and stiff. Stiff icing is more of an intermediate class where we discuss detail work.

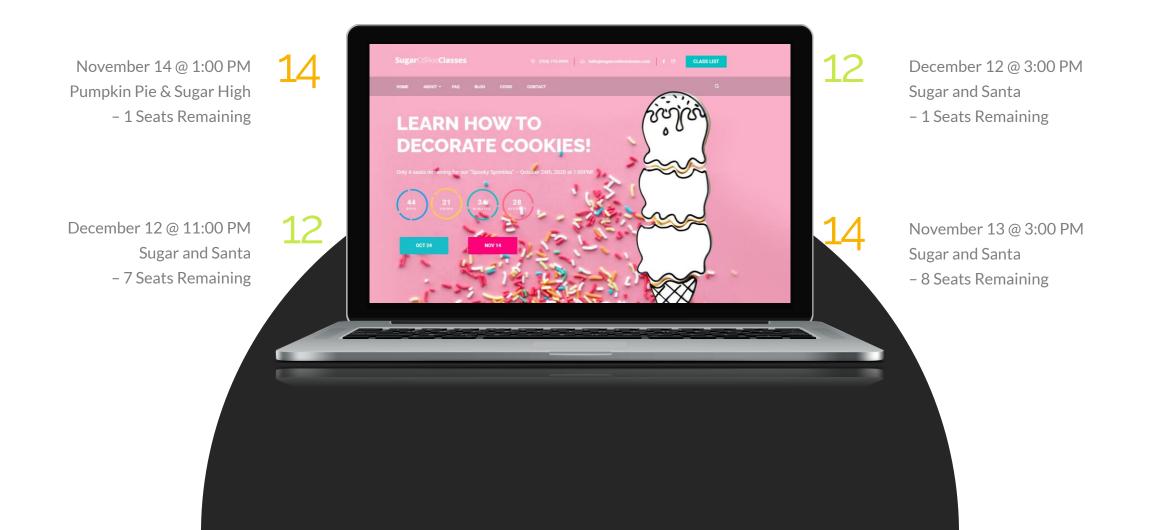
• Social Distance those edges.

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.



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Check out our Classes





Questions?

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