



Team Building Kit!

# Introduction



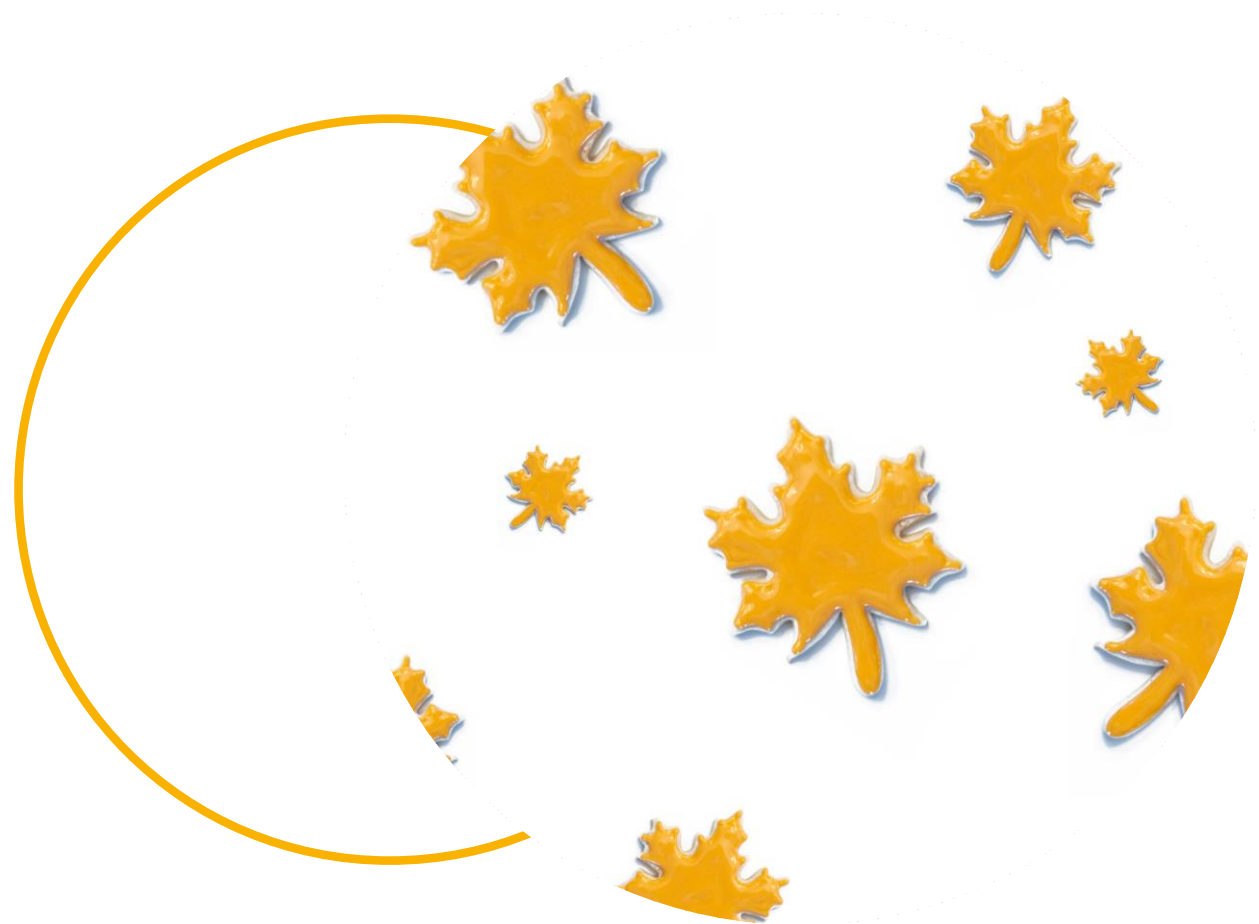
Welcome to class! In this PowerPoint, you'll find an adjusted walkthrough of your DIY kit. Steps may vary (we've made these kits custom for your team), but you can follow along! Most are the exact same.

The only things different are that we aren't using the colors green and black. You'll be using any other color you want for the steps in green or black (we recommend orange!). We're also only decorating 1 leaf (not two).

# 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. You'll be using a toothpick (included) instead of a metal scribe, but it's an important tool nonetheless!

Here are the tools every cookier needs to be successful:

- Scribes
- Sprinkles
- Parchment Paper
- Royal Icing
- Piping Bags
- Cookie Cutters
- Cookies
- A good attitude :)



You can download  
and print this sheet at the  
link on your box!

# 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

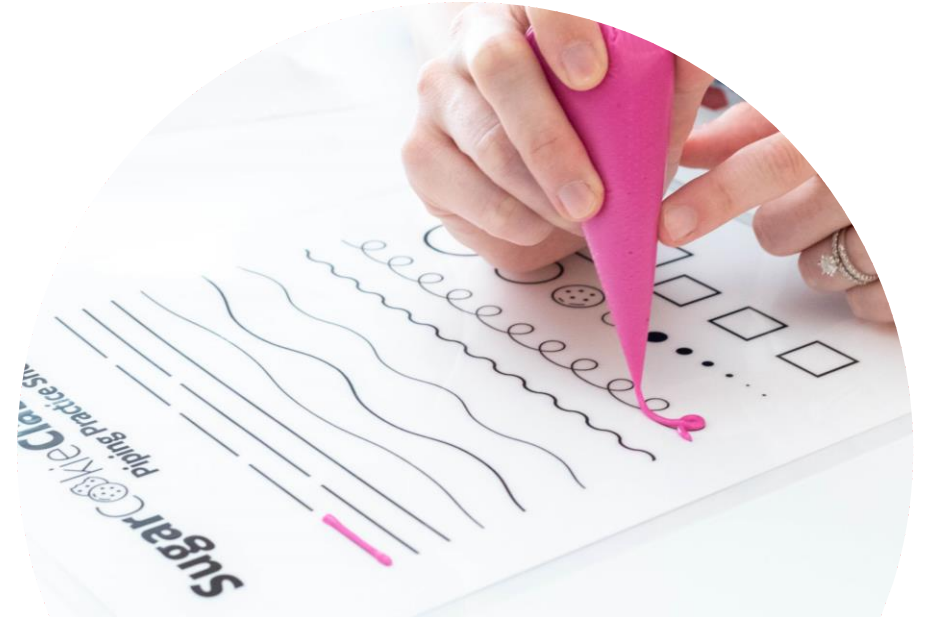
Tap the icing back onto the practice sheet and apply a small amount of pressure. Lift the line up and allow it to fall. Keep your piping bag off the sheet except to touch down to end the line.



# 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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## ● 5 Cookies

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

- #1 – Leaf 1
- #3 – Pumpkin Base / Pumpkin Stem
- #4 – Pumpkin Spiced Latte
- #5 – Pumpkin Pie
- #6 – Banner

Note – to accommodate your kits, we will not have a Leaf 2 (#2)!



[www.sugarcookieclasses.com](http://www.sugarcookieclasses.com)



# Cookie #1

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## Leaf 1

- Cookie #1 - Leaf 1

First, we are going to take our brown piping bag and we are going to fill in our leaves, but we don't want to overfill because we are going to do something kinda cool with these!

- Brown Piping Bag

You want to fill and then use your scribe to fill in the gaps and then pick up your cookie and give it a little shake (make sure to pick it up at the thickest part so it doesn't break) and then put the cookie back down on the table.



**Start Here**



**End Up Here**





**Start Here**

# Cookie #3a

**Pumpkin Base**

- Cookie #3a – Pumpkin Base

If you notice here, I gave one ring 2 bumps and that is because no one is perfect, but we are all perfectly imperfect.

- Orange Piping Bag

Do alternating pumpkin rinds always skipping one and going to the next. We will come back in and fill the ones we haven't completed yet.



**End Up Here**

# Cookie #3a

Pumpkin Base

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Start Here



End Up Here



# Cookie #3b

## Pumpkin Stem

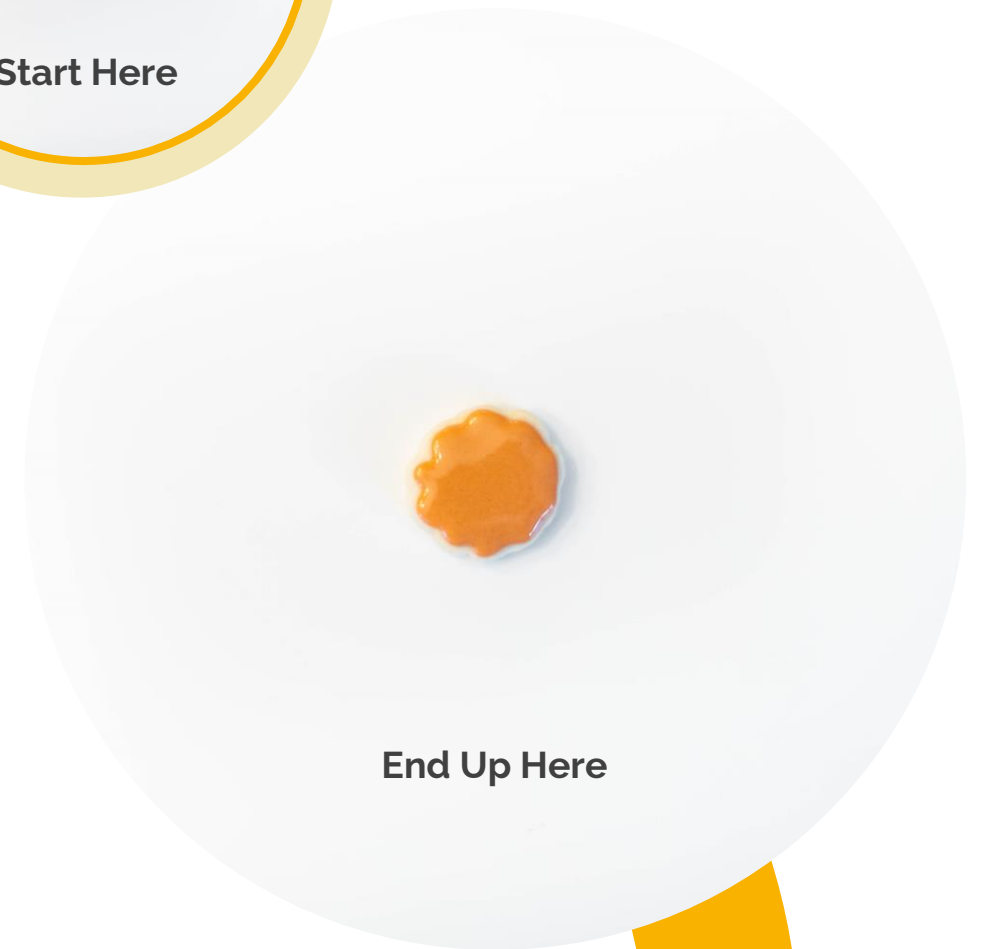
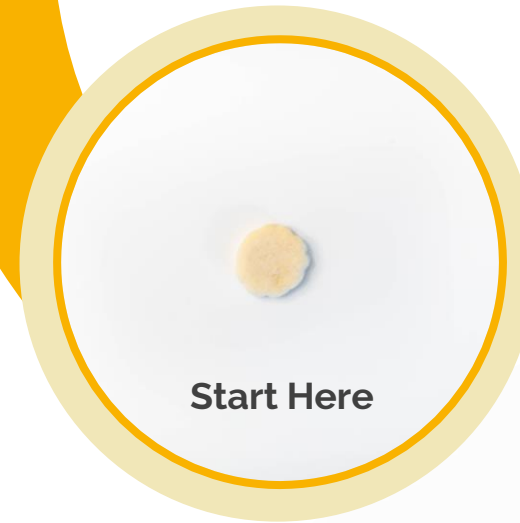
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- Cookie #3b – Pumpkin Stem

This is our little pumpkin stem for our 3d pumpkin.

- Brown Piping Bag

We are going to trace and fill this little guy but make sure to not overfill because we don't want the icing to run off. Once you do that, we can set him to the side because we are going to let everything dry before we put our cookie together.





- Cookie #4 – Pumpkin Spiced Latte

Okay, this is our ever famous PSL (pumpkin spice latte) and we are going to do 2 rinds and then come back and add this handle to it (leaving our middle un-iced so we can let the others crust over first).

- Orange Piping Bag

Go left, then right, then handle.



# Cookie #5

Pumpkin Pie

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Start Here



End Up Here



# Cookie #3b

## Pumpkin Base

- Cookie #3b – Filling in the Rest

Now we are heading back to our 3d pumpkin and we are going to fill in the parts we haven't done yet.

- Orange Piping Bag

If you left a gap like me, you are going to make sure to fill that one in and give it a second to crust before you add the very last slice.



**Start Here**



**End Up Here**

# Cookie #4

## Pumpkin Spiced Latte

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- Cookie #4 – Pumpkin Spiced Latte

Let's fill in our center for our PSL and then we can let that crust over before we add our sprinkles and "whipped cream".

- Orange Piping Bag

Go right down the center – leave the top – we'll be adding "whipped cream" later.



**Start Here**



**End Up Here**



# Cookie #6

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## Banner

- Cookie #6 - Banner!

This is going to be our banner and we need it to scream “fall” so let’s add some pumpkins to the top here.

- Orange Piping Bag

We want to make sure we don’t let our right and left sides touch because we want those crisp lines to make it look like a pumpkin and not an orange blob.



**End Up Here**



**Start Here**



# Cookie #6

## Banner



**Start Here**

- Cookie #5 – Banner

- White Piping Bag

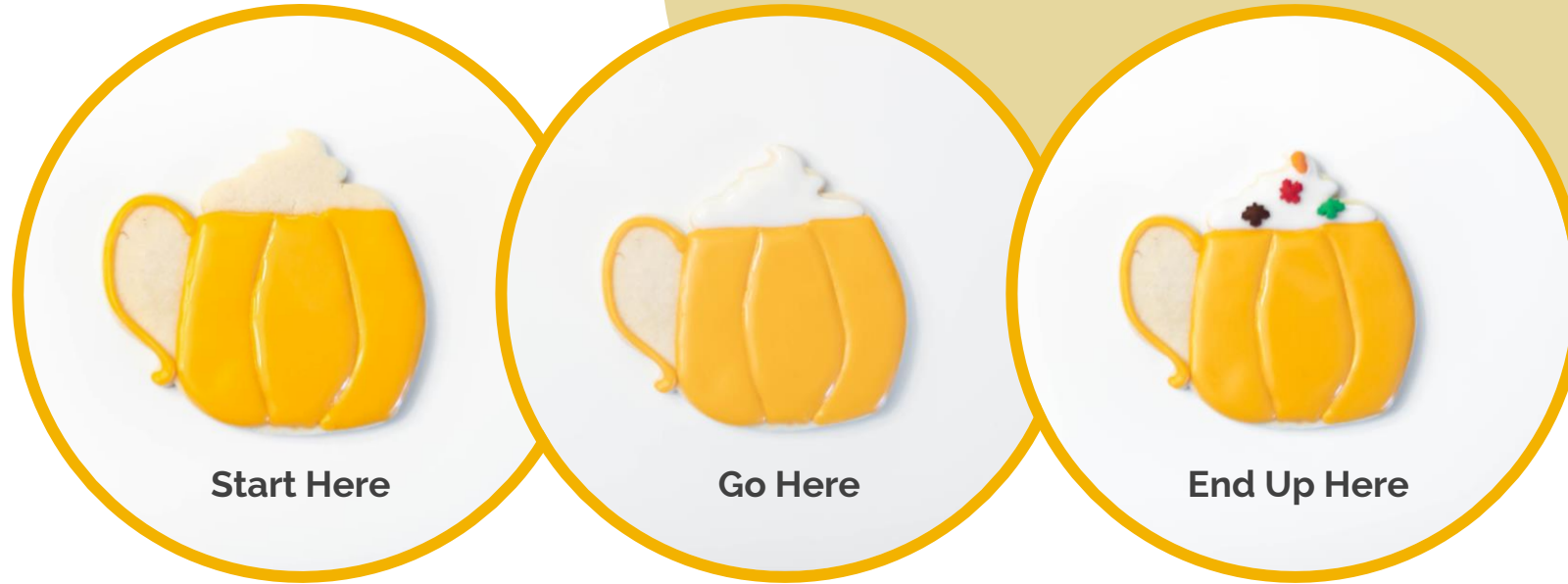
Add in the “second from the left” ribbon section.

- Orange Piping Bag

Then fill in the orange center – they dried enough while we were working on the white ribbon.



**End Up Here**



- Cookie #4 – Pumpkin Spiced Latte

Now it is time for some sprinkles and whipped cream.

- Orange Piping Bag

Take your white icing bags and outline the top of the cookie all the way down to our pumpkin edge.

Note – to accommodate your kits, we've forgone the sprinkles, but any sprinkles you have at your house can work!

# Cookie #5

## Pumpkin Pie

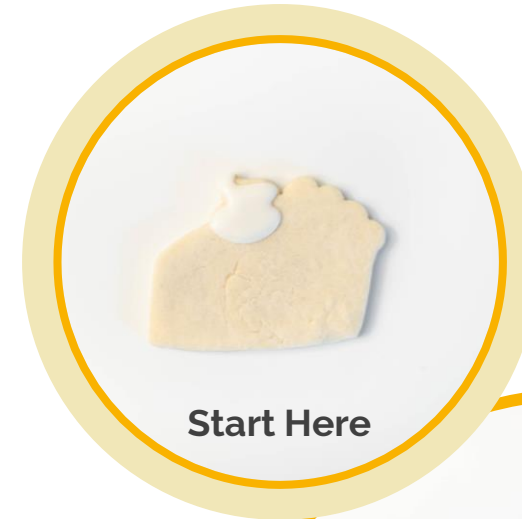
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- Cookie #5 - Pie

Now we are going to grab our brown icing bag and give our pumpkin pie a little bit of crust because pies love crusts

- Brown Piping Bag

We want to draw an outline of a line, and just give it a little icing to fill it in as we don't want it to run over.



**Start Here**



**End Up Here**



**Start Here**



● Cookie #6 - Banner

● Brown Piping Bag

This won't take barely any icing, but we just want to get our stems a little dot of brown to make our pumpkin cute and pumpkin-y.



**End Up Here**

# Cookie #6

**Banner**





- Cookie #6 - Banner

Back to the ribbons – **leave the farthest right one empty!**

- White Piping Bag

Now we can fill in the ribbons that are remaining because we have given it enough time to crust over. **DO NOT FILL IN THE RIBBON ON THE RIGHT YET!**

Banner

# Cookie #6



# Cookie #5

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## Pumpkin Pie

- Cookie #5 – Pumpkin Pie

Now we need to fill in our **lower** center of pie with our orange icing

- Orange Piping Bag

Make sure to not go over the edges on this guy!  
Leave the top empty. We need it to dry a bit.



**End Up Here**



**Start Here**

# Cookie #5

Pumpkin Pie

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Start Here



End Up Here



# Cookie #6

## Banner

- Cookie #6 – Filling in the Rest of our Banner

Now we are finishing our ribbon with the last side just like we did before.

- White Piping Bag

**End Up Here**



**Start Here**





# Cookie #2

## Pumpkin Pie

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Start Here



- Cookie #5 – Wrapping up the Pie

Nooooow we can finish off our pie by giving him a top.

- Orange Piping Bag

Grab your orange and carefully fill it in making sure you don't go over any of our other colors.



End Up Here

# Cookie #6

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## Banner

End Up Here



- Lettering \*screams in icing\*

- Orange Piping Bag

Okay guys, get your steady hands out because we are going to be doing lettering. Doing thin/cute lettering is a great place to start so that is what we will do here. We want to make sure we wipe off our tip with each new line.

Note – you'll be using Orange (or brown if you'd like) for lettering).

Start Here



# Cookie #3a & 3b

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## Pumpkin Base and Pumpkin Stem

Add a small drop of icing to “glue” your stem to the pumpkin.

Note – you can skip adding the vines or make brown vines if you’d like.

**End Up Here**



**Start Here**



# 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.





# 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.



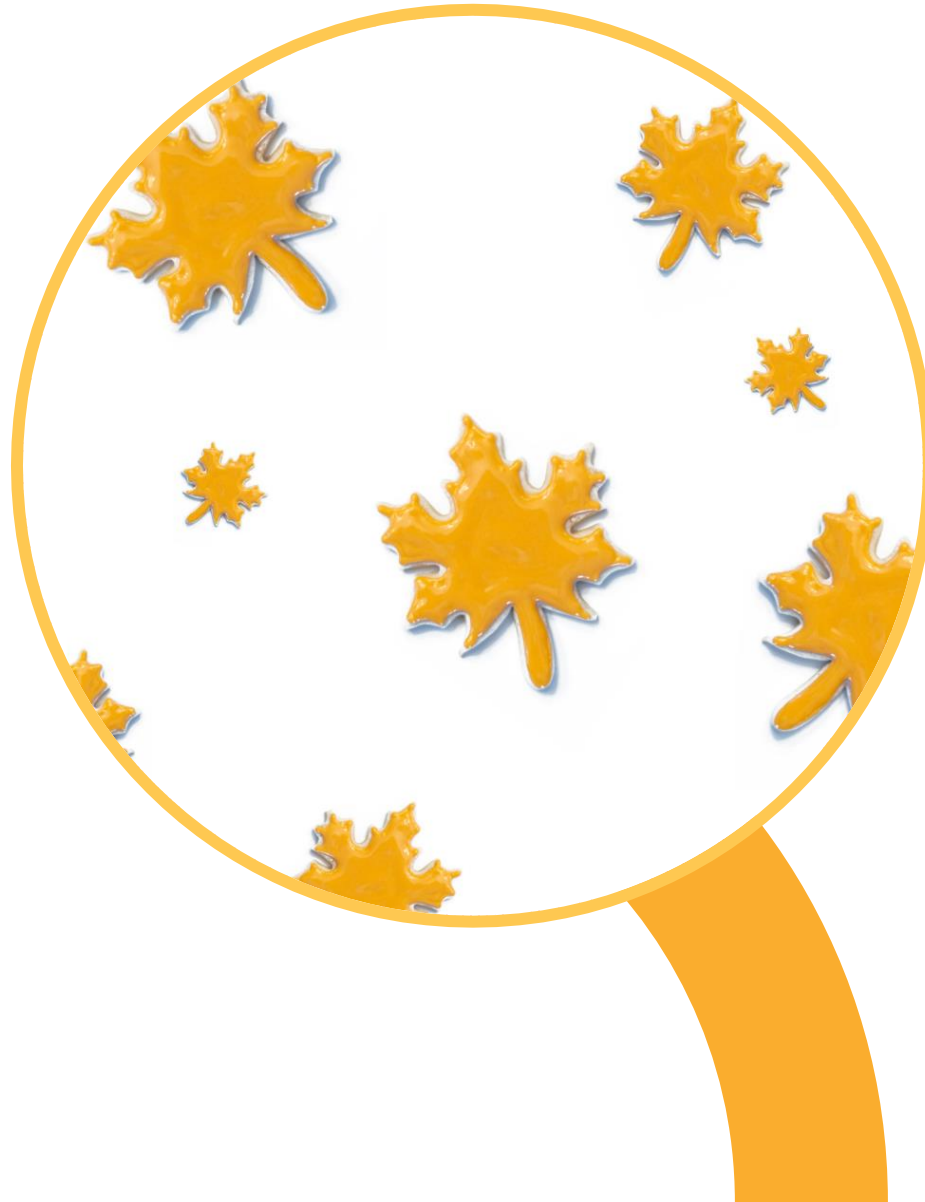
# Icing Consistency

- There are 2 main icing consistencies.

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

- Social Distance those edges.

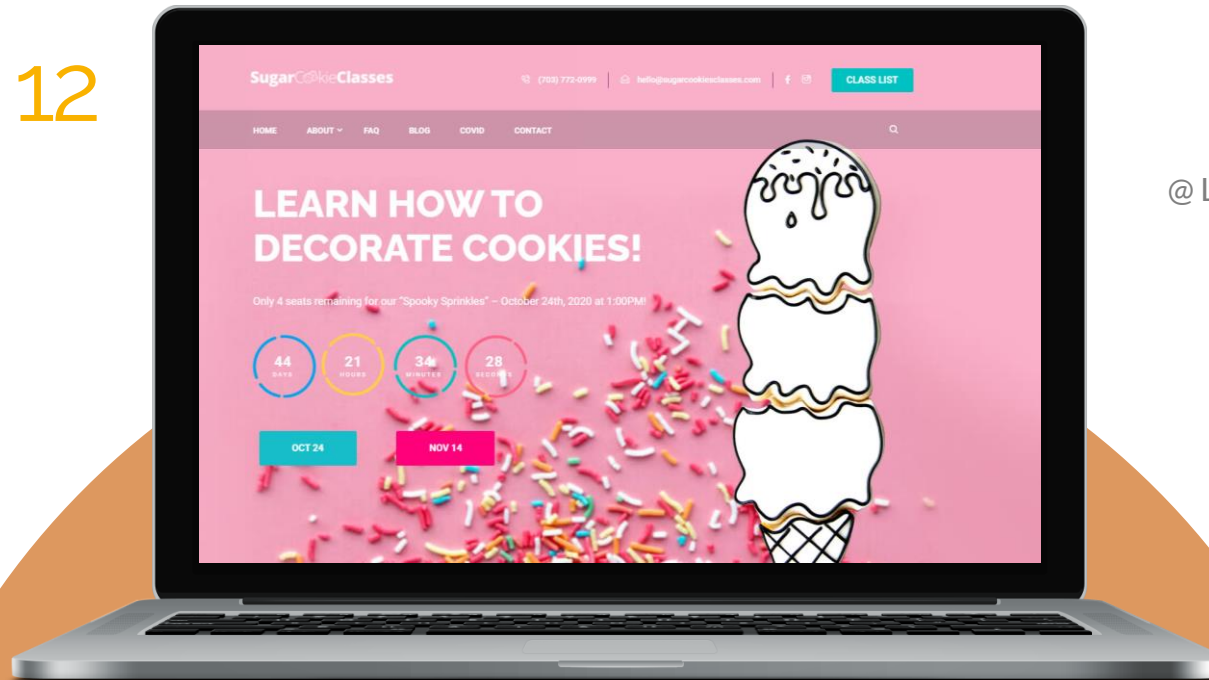
When flooding, keep your lines a few centimeters from the edge. Gravity will allow the icing to setting – too close and you’ve got it dripping over the sides.



# Check out our Classes

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

12



December 6  
Sugar and Santa  
@ Lost Rhino Brewing

6

# Thanks Guys!

Questions?

