



December 11, 2020

Introduction

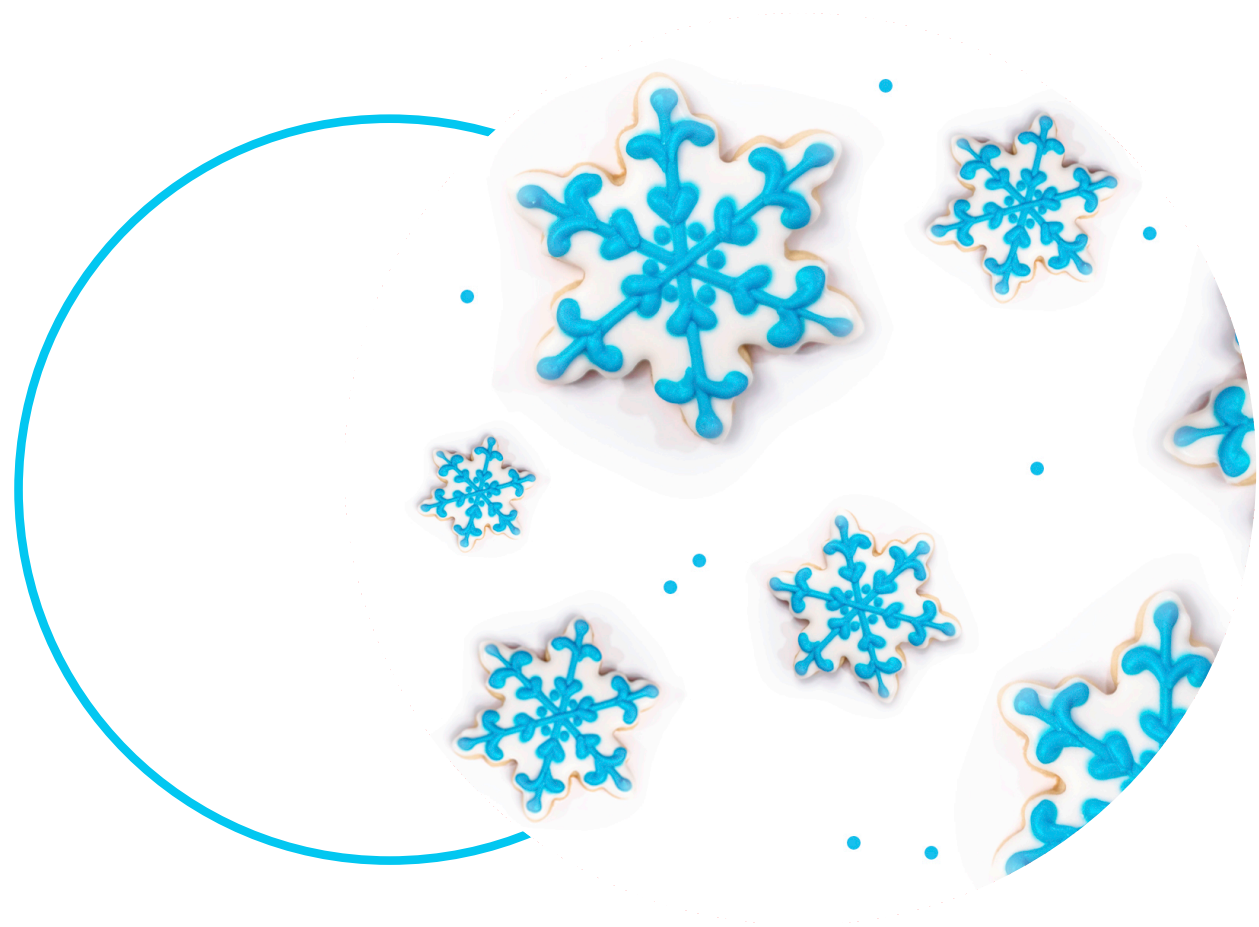


Welcome to class! We're your instructors for today –
Heather and Corrie Miracle!

What we'll Cover.

Today, you'll be learning about the following:

- **Tools** you'll be Using.
- 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 :)





Your Cookie Playlist

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● 5 Cookies , 4 Icings, 1 Sprinkle Tub

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

- #1 – **Snowman Santa**
- #2 – **Christmas Tree**
- #3 – **Holiday Wreath**
- #4 – **Wrapped Present**
- #5 – **Snowflake**



Cookie #1

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Snowman Santa

Start Here



● Cookie #1 – Snowman Santa

Grab your circle cookie (you'll have two – just pick a random one to be your snowman Santa).

● Red Piping Bag

We're going to be making a unique shape – think "football player in the 40s" – but we'll want to trace the entire outline, then come back in and fill from the outside in. Remember the piping practice sheet!



End Up Here



Like, twins, right?

Cookie #2

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Christmas Tree

Start Here



End Up Here



Don't forget to add the ripples and don't touch the trunk!



- Cookie #3 – Holiday Wreath

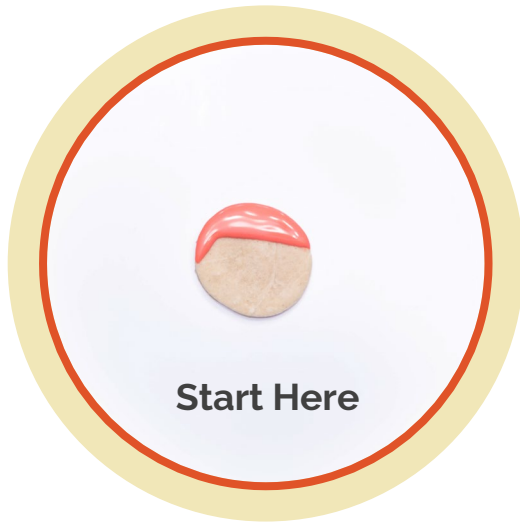
Ok – this cookie is going to be a very swift, three stop process. You'll need your white icing, green icing, and scribe all handy. The key is to work fast.

- White Piping Bag + Green Piping Bag + Scribe

First – fill in the entire cookie with white icing. Immediate (before it dries), add a ring of evenly spaced, green dots. Then drag the tip of your scribe lightly around the ring running through the center of each green dot.



Holiday Wreath Cookie #3



Cookie #1

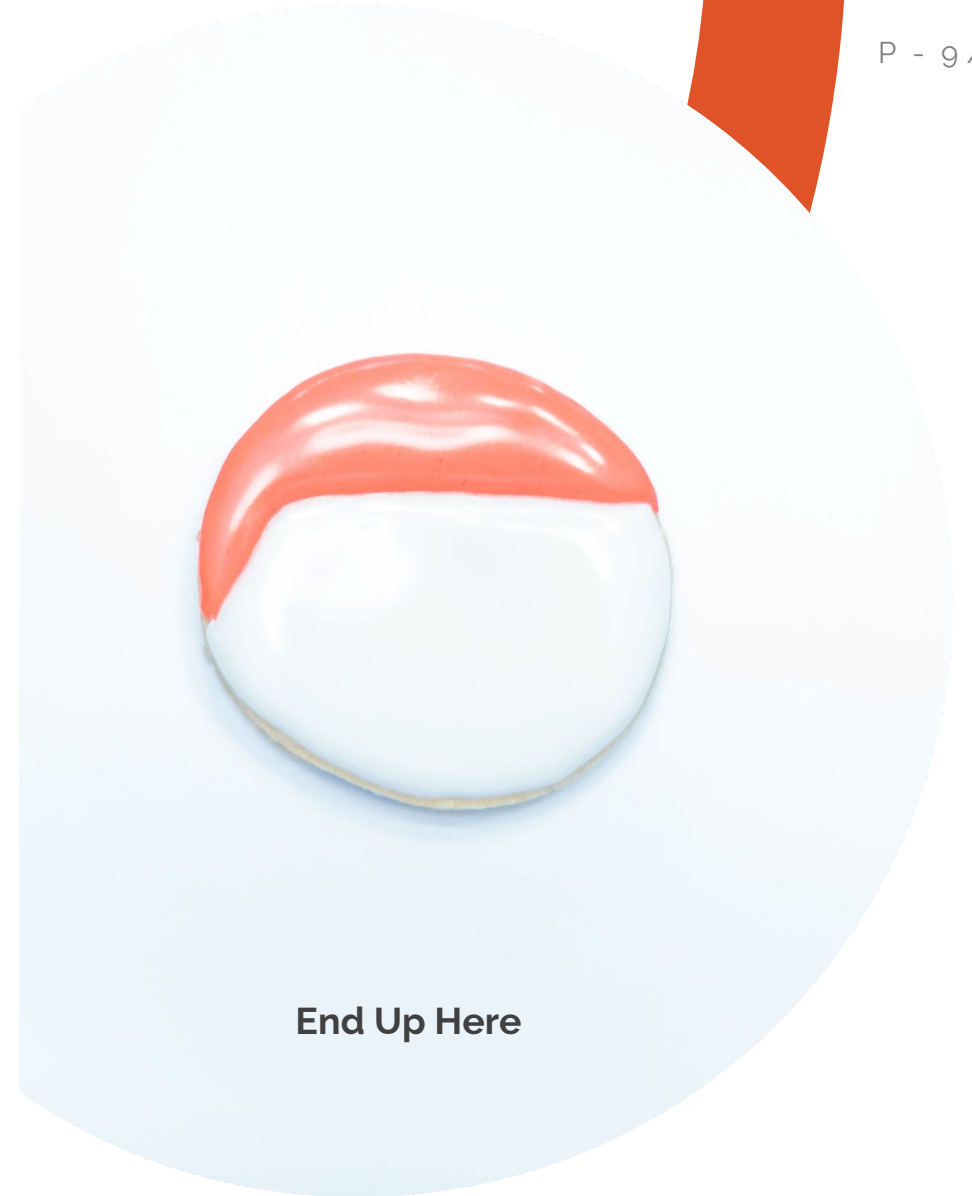
Snowman Santa

- Cookie #1 – Snowman Santa

Back to our football player. Grab the white icing – make these edges touch!

- White Piping Bag

Bring the white icing up to the edge of your now-drying red icing. Make them touch without going over top of each other. Afraid of overlap? Stay just ever-so-slightly off the edge, and use your scribe to push the icing up.



Cookie #1

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Snowman Santa

- Cookie #1 – Snowman Santa

- Black Sprinkles + Carrot Nose

Our currently-football-playing snowman needs a happy face! Work quickly – you want these to naturally fall into the icing – you don't want to break the icing (which happens when the icing dries too fast). Place and lightly press!

Pressing too hard will cause your excess edge icing to flow over. A gentle snowman Santa is a happy snowman Santa!

Start Here

End Up Here

Cookie #2

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Christmas Tree

- Cookie #2 – Christmas Tree

- Green Piping Bag

Same as the bottom – but now one level up!

Remember – close but not overlapping. Use your scribe if you're too far away from the icing edge.



Start Here



End Up Here



- **Cookie #4 – Wrapped Present**

Get out your funky shaped square. We are going to be fast again on this one.

- **White Piping Bag + Green Piping Bag**

Trace and fill the square portion of our present. As soon as you're done, shake then fix gaps with your scribe. Grab you green icing and make a series of dots. You'll need to use your scribe to push the green dots into the icing – be gentle!



Wrapped Present Cookie #4

Cookie #2

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Christmas Tree

Start Here



End Up Here



Cookie #5

Snowflake

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Start Here



End Up Here



Cookie #3

Holiday Wreath

- Cookie #3 – Holiday Wreath

We're wrappin' up our wreath! Grab that guy (careful, he's not dry yet), and let's add berries.

- Red Piping Bag

You can do as many as you'd like however you'd like – we did groups of three, but you could do alternating all around the leaves to add even more color to this cookie.



Start Here



End Up Here

Cookie #1

Snowman (Football) Santa

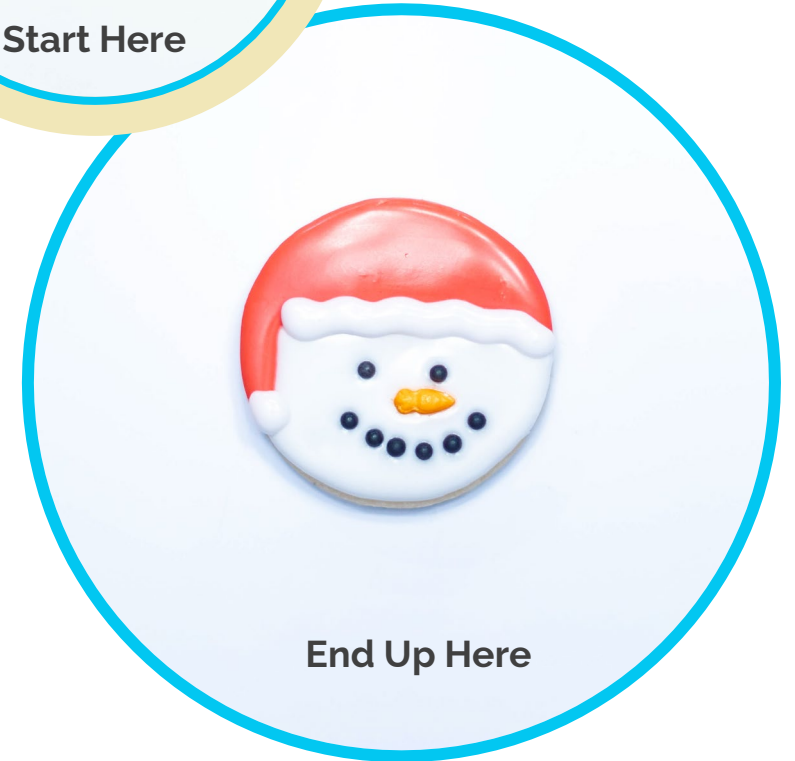
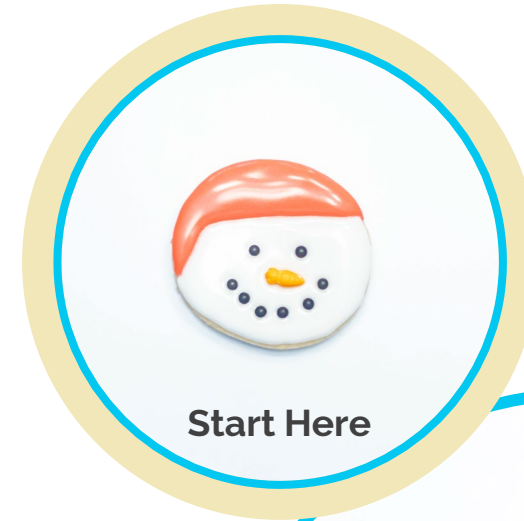
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- Cookie #1 – Snowman Santa

We're finally makin' our Snowman Santa actually look like a Snowman!

- White Piping Bag

You're going to put this ON TOP OF your white and red – this is not wet-on-wet since we've let the icing have ample time to dry. Make an outline (not just a thick line) and fill it in. With the puff on the end of the hat, just give a large squeeze of your white icing.



Cookie #2

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Christmas Tree

Start Here



End Up Here



Cookie #4

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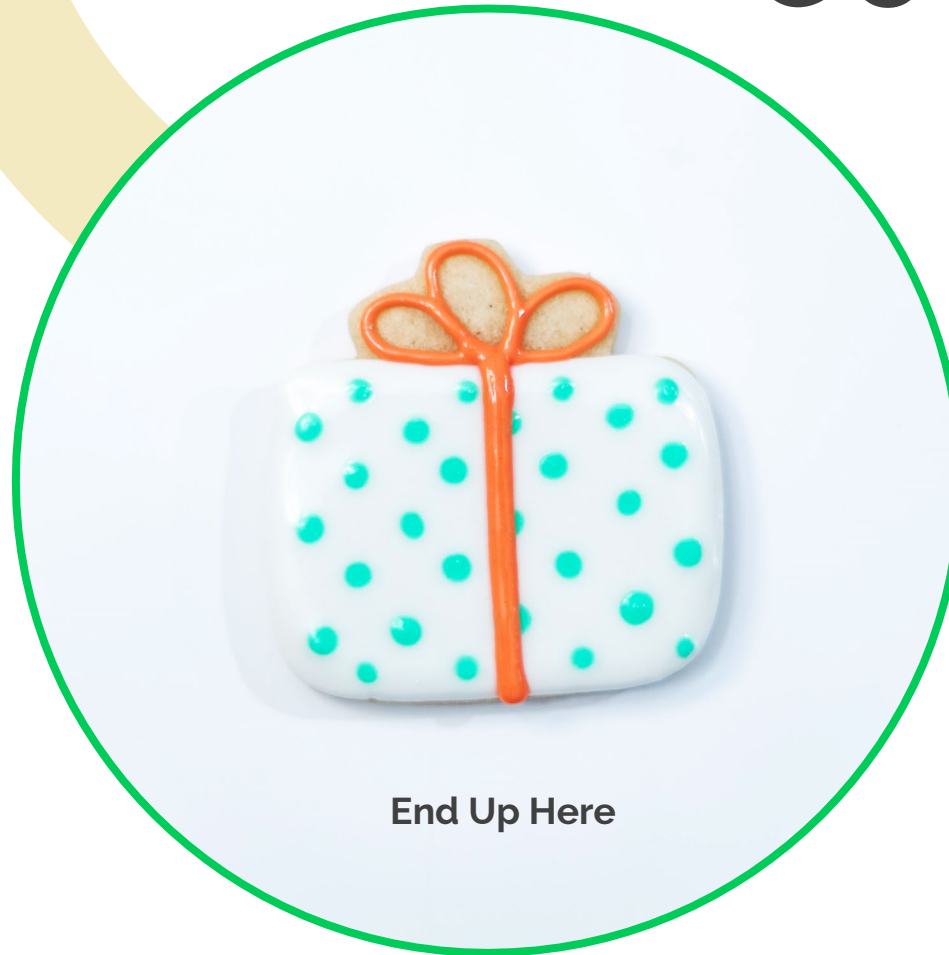
Wrapped Present

- Cookie #5 – Wrapped Present!

We're wrappin' up our present by adding a beautiful bow.

- Red Piping Bag

Create a thick line down the center of the present. Then immediately go into adding three hoops at the top to tie this cookie up nicely.



Cookie #5

Snowflake

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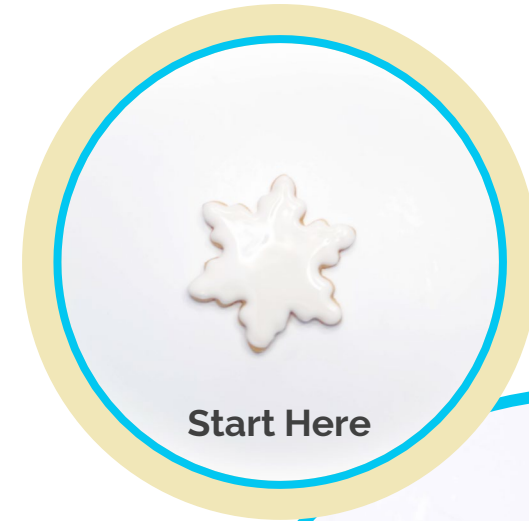
- Cookie #5 - Snowflake

We're gettin' fancy with it, guys!

- Blue Piping Bag

Grab that blue (it's a thicker consistency because it has been made with less water so that it doesn't flood as easily) and get to makin' this ornate design – but really, any design you'd like works!

Remember – all snowflakes are unique.



Start Here



End Up Here



Congrats!

- Takes 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 them out on the counter

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.



Thanks Guys!

Questions?

