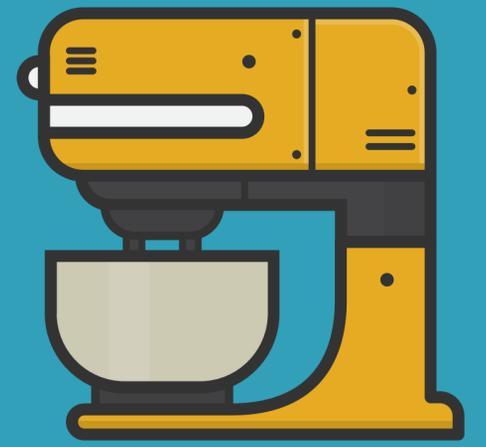


Crafts By Claire

DECORATED COOKIE KIT



ONE STOP CHEAT SHEET!



clairescakeco



craftsbyclaire

SUPPLIES

Preparation is key!

- Cut Out Sugar Cookies
- Icing Bags- Outlining & Flooding
- Paper towels
- Scissors
- Sprinkles



LET'S GET PIPING!

Pipe an outline

Helpful Hint

Your outline needs about 5-10 minutes to set before flooding!

Piping a border outline is a great way to keep your icing from flooding over the edge. Take your bag marked "O" and snip the tip. Pick up the bag in your dominant hand and rest it on top of your other hand to steady it.

Place tip on cookie and squeeze with consistent medium pressure. Continue to move your bag around the outside of the shape until you have a border!.



FILL THE COOKIES

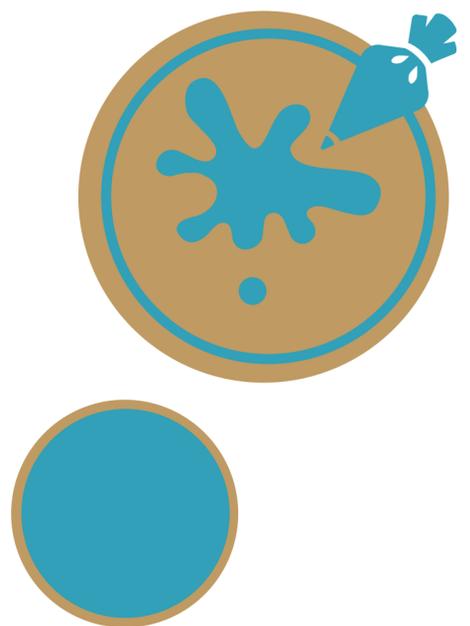
Flooding Time!

After the cookie is outlined, a thinner version of the same icing is used to fill the outlined area. This is called FLOOD icing. It will usually flow until it fills the entire cookie.

Take your bag marked "F" and snip the tip. Pick up the bag in your dominant hand and rest it on top of your other hand to steady it. Place tip inside your outlined area and squeeze lightly until icing begins to flow.

You want to make sure you don't fill the cookie up too high as you still run the risk of it leaking over your outline.

If using a toothpick, place one end into the cookie icing. With swirl-like motions, gently yet quickly move the flooding icing over the entire cookie. Be sure you reach out to the piped outlines. If you see any air bubbles coming up, simply pop them with your toothpick.



ADD DETAILS

Let your creativity flow

Once you've finished flooding your cookie you get to decide how you want to decorate it!

When adding in sprinkles, you can do that almost immediately after flooding the entire cookie.

If you are looking for those details on top of cookies, like eyeballs, printed words, hearts, etc...you'll need to show some patience.

Most cookies need at least 30 minutes to set before adding in special details. Trying to pipe them on before your cookie is set will mean that they become absorbed by the flooding icing. Once your cookies are set you can use the same "O" icing bags to pipe on special details. Have fun!

