

kr' sp

COOKIE DECORATING
with Krisp Cookie Co

“My Pun-ny Valentine” Class

Beginner



  KrispCookieCo <http://krispcookieco.com>

Instructions for Class

WELCOME!!

Thank you for being here!! I'm so excited to make these cookies with you!

The class will be about 1.5 hours for these cookies.

Here are the things you need to do BEFORE starting the class video:

1. Print this PDF for easy access to recipes, tips, templates, and photo references.
2. Bake and cool your cookies the night or morning before you intend to decorate
3. Mix your icing to the right consistencies and bag them. Keep this in the freezer until 20 minutes prior to the class.
4. Gather supplies you'll need: damp paper towel, tweezers (optional), table fan (optional)
5. **Some classes require making royal icing transfers the night before class. Check this guide to see if there is a royal icing transfer template. If there is, please watch the video for instructions on how to make these the night before doing the rest of the class.

Please share your creations on this page, and please tag me on FB & IG when you post there. I can not wait to see what you create!!!!

Ingredient List for Cookie Class

For Sugar cookies:

- Unsalted butter
- Granulated sugar
- Eggs
- [Pure vanilla extract](#)
- [Pure almond extract](#)
- Salt
- Baking Powder
- All Purpose Flour

For Royal Icing:

- [Meringue Powder](#) (also available at Hobby Lobby but Genie's tastes like marshmallows)
- [Americolor Gel Color](#) (see color guide on page 6 for specifics)
- Pure or imitation vanilla extract
- Powdered sugar
- Corn Syrup

Supply List for Cookie Class

Baking Supplies

- Stand mixer
- Mixing bowls
- 2 baking sheets (one for baking, one for freezing)
- Parchment paper, or silicone mat
- Plastic wrap (for rolling out dough if not using parchment)
- Spatula
- [Kitchen scale](#)
- [Rolling pin](#) (measures cookie dough thickness)
- [Plastic spray bottle](#) (for thinning icing)
- [Americolor Gel Color](#) (to color icing)

Decorating Supplies

- [Tipless piping bags](#)
- [Scribe tool](#) or toothpick
- Paper Towel
- [Tweezers](#) (Optional)
- Scissors
- [Small table fan](#) (optional - make sure to dust it off before using it for cookies)

*Things That I Love (Completely Optional):

- [Cookie turn table](#)
- [Piping bag ties](#) (or tie the bag)

Specific to the Current Class:

-

**I do not make a commission from these links

kr·sp

Traditional Vanilla Almond Sugar Cookie Recipe

makes 18-24 medium 3" cookies

Ingredients

8 oz (1 cup) unsalted butter, cool not cold (2 sticks)
7 oz (1 cup) white granulated sugar
1 large egg (cool or room temperature)
1/2 TBSP pure vanilla extract
1/2 TBSP pure almond extract
15 oz (3 cups) all purpose flour
1/4 tsp baking powder
1/2 tsp salt

Instructions

1. Preheat oven to 375 degrees F for at least 30 minutes
2. Cream butter and sugar just until light and fluffy.
3. Add eggs, vanilla extract and almond extract. Mix until well combined.
4. In a separate bowl, mix dry ingredients well. Add 1/3 at a time to the butter mixture on low speed until flour is completely incorporated and the dough comes together. You will know it is done when the dough starts to pull away from the edge of the bowl and it clumps together on the paddle. Do not over mix.
5. Roll between two pieces of parchment paper (or on a silicone mat with plastic wrap over it) to 1/4 inch thick or a little thicker (thinner will make a crisper cookie, thicker makes a softer cookie). Cut into desired shapes and remove the excess dough. Carefully transfer to a silicone baking sheet lined with parchment paper.
6. Freeze the cut out shapes for 10 minutes. Transfer to room temperature pans.
7. Bake at 375 degrees F for 8-10 minutes or until just beginning to turn brown around the edges and is not shiny in the middle. Be careful to not over bake. These are very pale.

kr·sp

Royal Icing Recipe

Makes a little over a pound of icing. Leftovers can be stored in an airtight container in the freezer, with plastic wrap pressed on the icing surface.

Ingredients

- 1 lb confectioner's (powdered) sugar
- 2.5 TBSP meringue powder
- 1/2 TBSP pure vanilla (optional: use clear vanilla for white icing)
- 6 TBSP warm water
- 1/2 TBSP corn syrup

Instructions

1. Put your meringue powder into your mixing bowl. Add vanilla extract to the warm water then pour into your mixing bowl.
2. Gently whisk (with a hand whisk or on low in a stand mixer) the ingredients in the bowl until foamy (1-2 minutes)
3. Add the powdered sugar to the bowl and turn the mixer on low. Mix until all ingredients get incorporated, scraping the sides down with a spatula if needed.
4. Add corn syrup and mix on low for another 30 seconds until incorporated.
5. Once the mixture reaches a thick, honey like consistency, turn your mixer to medium high and continue mixing for 3-5 minutes. Sometimes it takes less time, sometimes more. Keep an eye on the timer as a reference.
6. Mix until you have a thick consistency . The sound of will change (it will make more of a slapping sound) and will start to form peaks as the mixer paddle spins. The icing should form stiff peaks (stick a spatula in. When pulled out the icing should stand stiff and tall). This icing is ready for piping flowers and other sculptural elements.
7. Using a clean spray bottle, gradually spray water into the icing to reach the desired consistency (aim for 20 seconds for the icing to settle flat after gentle stirring).

Pre-Class Preparation

You will need roughly 1.5 (42g) of each color and consistency . I generally fill my class bags with 1.5 oz (42g) royal icing and there is still leftover icing. The above recipe makes a little over 1 lb of icing. You can half the recipe if you are only making one set of cookies. If you are making multiple of each cookie, I would increase the amount of icing you make.

Color Chart and Amounts You will Need



Salmon Orange

1.5 oz medium 20 second icing
Americolor 1 part orange, touch of bright pink



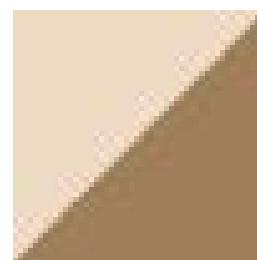
Teal Green

1.5oz medium 20 second icing
Americolor 1 part leaf green, touch of blue



Mustard Yellow

1.5 oz medium 20 second icing
1 part lemon yellow, touch of ivory



Dark or Light Tan

1.5 oz medium 20 second icing, 1 oz thick icing
Americolor 1 part ivory or brown for darker tan

White

1.5 oz medium 20 second icing
No added color or Americolor white

Templates

Print the following pages if applicable for your class (not all classes use royal icing transfers).

Hand Cutting Templates

Hand cut out each template shape with scissors. These will be used for hand cutting shapes in lieu of using cookie cutters. If you like these shapes and want to purchase the cutters, please message me.

Royal Icing Transfer Templates (if applicable)

To make royal icing transfers, place a piece of parchment paper over the template. After you have created the shape, allow the icing to dry overnight, or until completely hard. Store in an air-tight container.

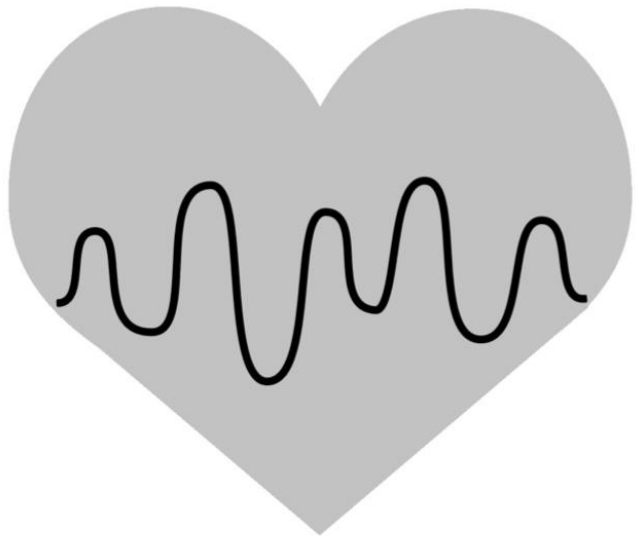
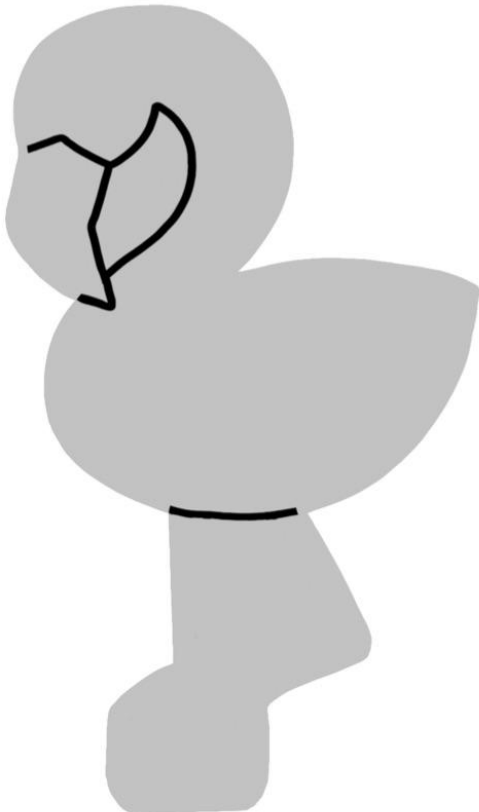
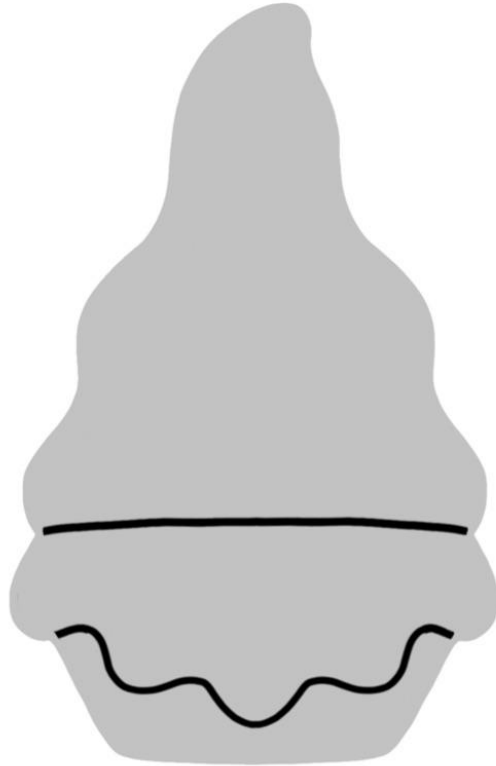
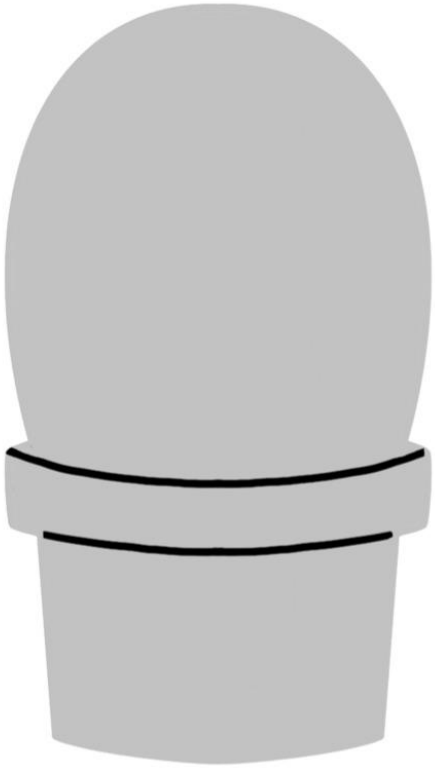
Piping Practice Sheet

Save the piping practice sheet for use in class. This is how we will practice our piping skills.

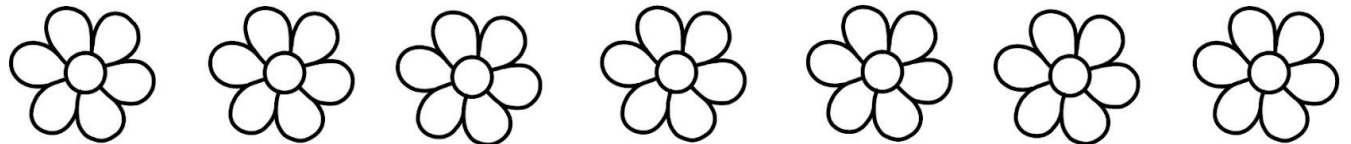
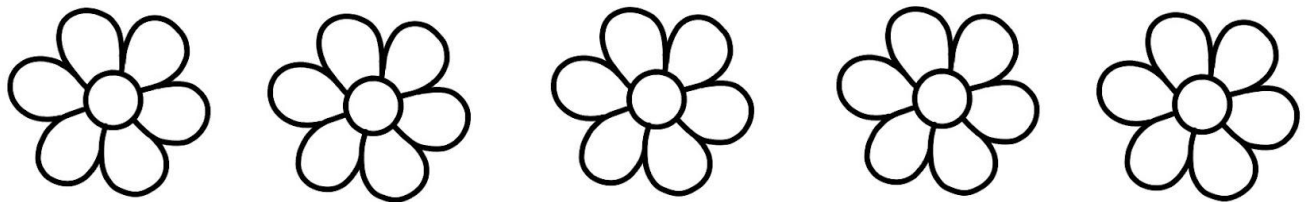
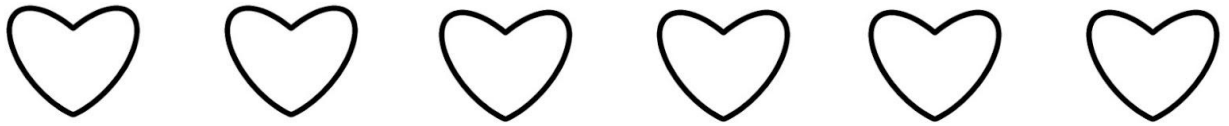
Templates on the following page

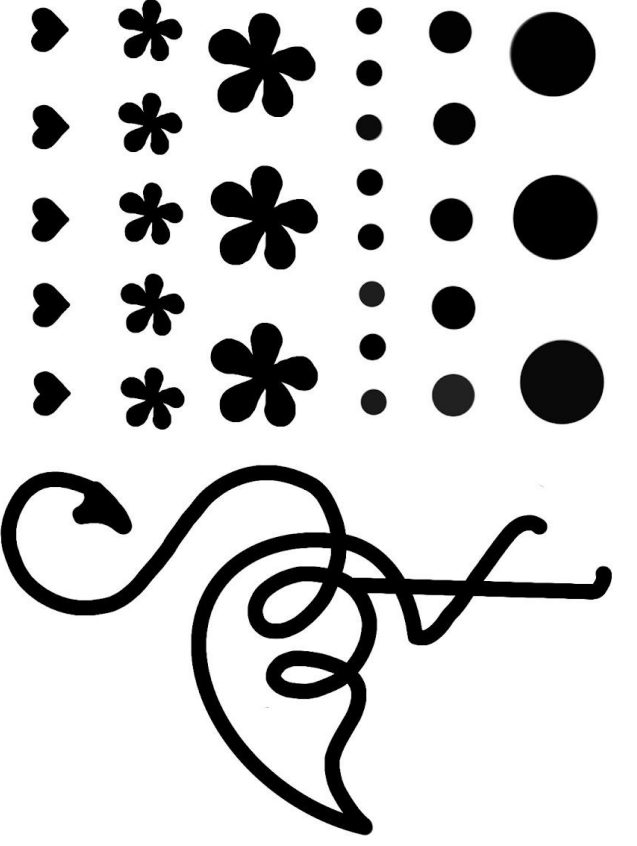
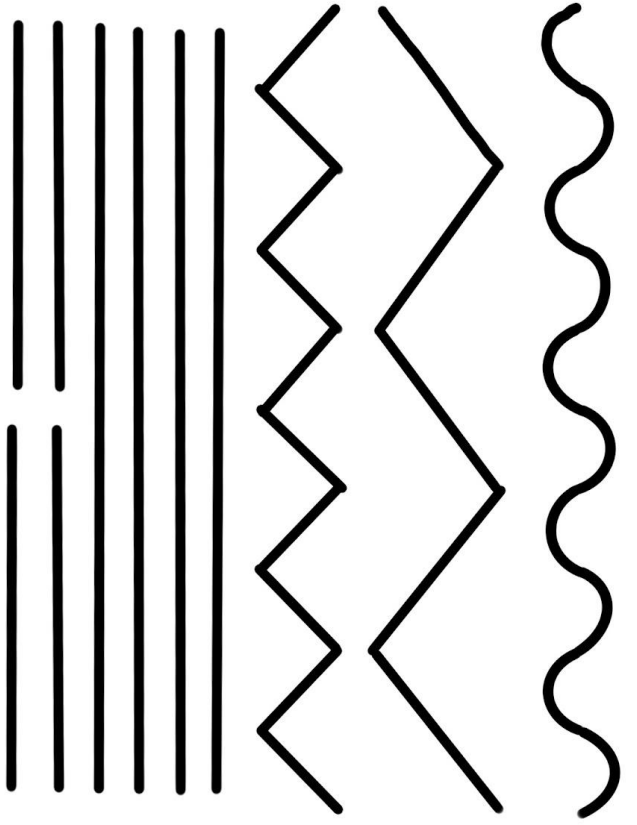
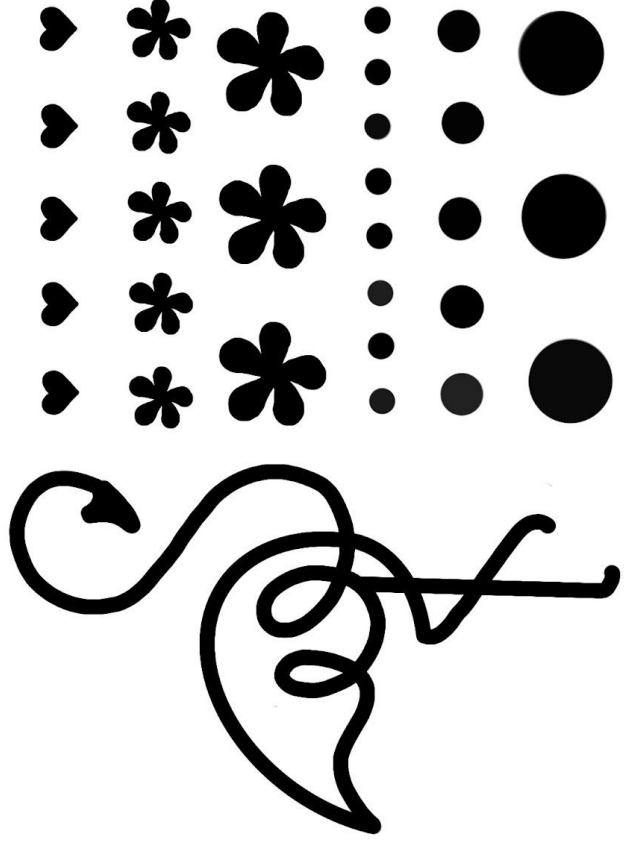
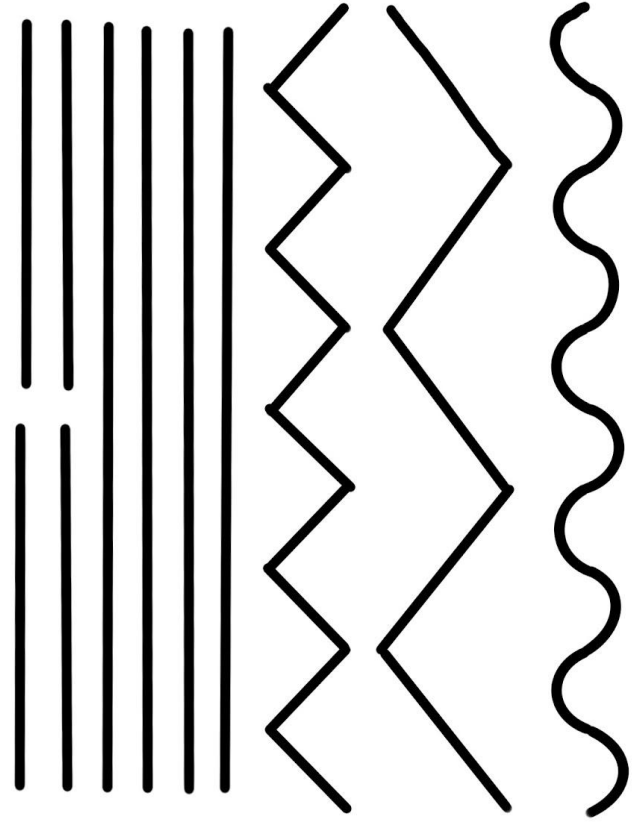
Hand Cut & Stencil Lines Template

Print this page on cardstock then cut out gray shapes. Place cut out shape on rolled out dough and use as a guide to cut dough with a sharp knife. Cut templates along the black line. After cooked cookies are cooled, trace along the black line onto the cookies with a food grade marker. Enjoy decorating!



There's Gnome One Like You Transfers





Cookie Decorating Set Up

The following photo is how I generally set up my cookie station when I am decorating. There are a few key things to remember:

1. Make sure you have enough room! You don't want to accidentally put an elbow in your cookies!
2. Place your piping bags on the side of your dominant hand.
3. Put a damp paper towel on your lap or by your dominant hand for easy clean up.
4. Decorate on a solid surface that doesn't move. Ideally it is neither slippery or too sticky. I use a silicone mat or simply a clean table top.

Tips for Success

I will go over all the tips I can think of during class, but here are a few big ones to keep in mind:

1. Use your non-dominant hand to support your dominant hand. Rest your dominant arm on the edge of the table. This provides support to your hands so you have less shaking.
2. When outlining, lift your piping bag off the cookie. When flooding, keep it close.
3. Dry your cookies in front of a fan in between decorating sections or when done. This helps prevent cratering, speeds up drying, and keeps the icing shiny!
4. Move your cookies carefully! If they break, glue them together with icing. If you touch drying icing, there isn't much you can do except cover it with details.
5. Have fun :)

Please Share!

Thank you for purchasing this class from me! I sincerely appreciate being part of your cookie decorating journey. If you would like to hear about more classes, subscribe to my emails and follow me on social media:

1. Facebook.com/krispcookieco
2. Instagram.com/krispcookieco

I would really appreciate you leaving a review on Facebook for me. If you have any feedback or suggestions, please email me at alanna@krispcookieco.com

Reference Photos

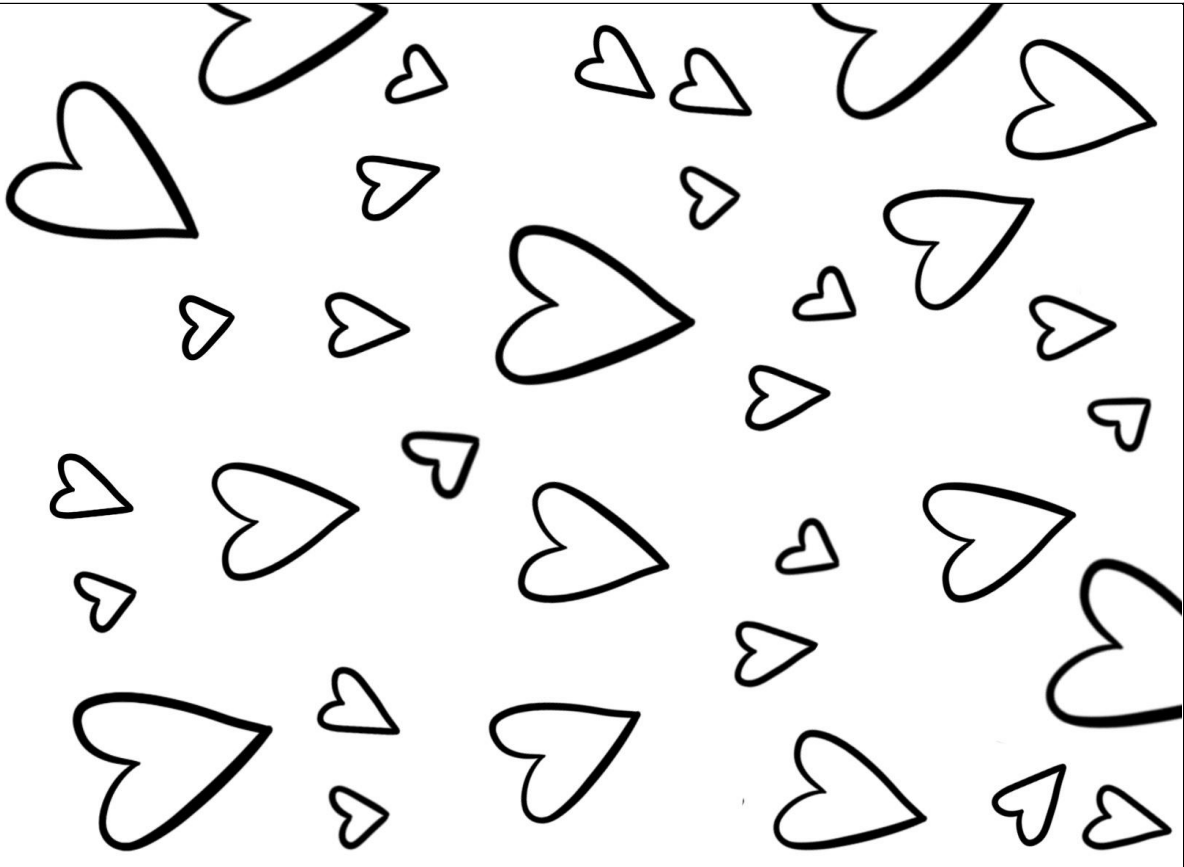


BONUS PRINTABLE VALENTINE COOKIE CARDS

Dress up your cookies with these fun cards on the next pages!

1. Print the cards on cardstock and cut them out.
2. Next, “glue” cookie on a small piece of parchment paper with a dab of royal icing. The parchment will help prevent grease stains on the cards or ink transfer on the cookies.
3. Then actually glue the parchment onto the printed cardstock with hot glue or a glue stick.
4. Slip the cookie into a ziplock bag, sandwich bag, or cellophane bag and keep it simple, or tie a bow on top.
5. Give it to someone you care about to bring a smile to their face!

TO: _____ FROM: _____



TO: _____ FROM: _____

