

Cookie/Cake Decorating Tutorials

The following tutorials were taken from <http://annies-eats.com>

Part Six - Recipes

ELLA'S WHITE SUGAR COOKIES

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| 1 cup butter | 1 cup powdered sugar |
| 1 egg, beaten | 1½ teaspoon almond extract |
| 1 teaspoon vanilla | 1 teaspoon salt |
| 2½ cups sifted flour | |



Cream butter. Add powdered sugar. Blend in egg, almond extract, vanilla, salt and flour. Chill dough until firm. Roll to ¼" thickness on well-floured surface. Cut with cookie cutters. Place on greased cookie sheets. Bake at 375° for 8-10 min. Cookies should not brown. Frost and decorate when cool. Yields ~ 40 cookies.

Source: passed on to me by family friend Donna

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CHOCOLATE SUGAR COOKIES

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| ¾ cup all-purpose flour | ⅓ cup Dutch process cocoa powder |
| Pinch of salt | 6 tablespoons (3 oz.) unsalted butter, at room temperature |
| ¾ cup confectioners' sugar | 1 large egg |
| ½ teaspoon vanilla extract | |



In a small bowl, combine the flour, cocoa powder and salt; whisk to blend and set aside. In the bowl of an electric mixer, combine the butter and sugar. Beat on medium-high speed until light and fluffy, 2-3 minutes. Blend in the egg and vanilla. With the mixer on low speed, add the dry ingredients and mix just until incorporated and no streaks remain. Form the dough into a disc, wrap tightly with plastic wrap and refrigerate until firm, 1-2 hours.

Preheat the oven to 325° F. Line a baking sheet with parchment paper or a silicone baking mat. On a lightly floured work surface, roll the dough out to about ¼-inch thickness. Cut out desired shapes with cookie cutters and place cut outs on the prepared baking sheet. Bake 10-12 minutes, just until set. Let cool on the baking sheet about 5 minutes, then transfer to a wire rack to cool completely. Decorate as desired. **Note – The yield of this recipe will depend on the size and shape of cookie cutter you use, so an accurate estimate is not possible.*

Source: [Martha Stewart](http://MarthaStewart.com)

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ROYAL ICING

4 cups powdered sugar, 2 tablespoons meringue powder
sifted
5 tablespoons water

Combine all ingredients in the bowl of a stand mixer fitted with the paddle attachment. Mix on low speed until the sheen has disappeared and the icing has a matte appearance (about 7-10 minutes). Transfer the contents of the mixing bowl to an air-tight container. This will be the stiffest consistency of the icing, and at this point it is still too stiff to use for decorating. Add water a very small amount at a time and stir by hand until fully incorporated. Continue until the icing has reached a consistency appropriate for piping. (Remember, if you are having any difficulty piping, it is still too thick. Add a little more liquid and try again.) Using a pastry bag, pipe around the edges of each cookie. Let stand so the icing will set. Make sure to keep the leftover icing covered at all times when not in use so that it does not begin to harden.



Once all the cookies have been edged, transfer some of the remaining icing to a separate air-tight container. Thin out by incorporating a small amount of water at a time, until the icing drips off the spoon easily when lifted and then smooths in with that still in the bowl. If you go too far and the icing is too thin, add more sifted powdered sugar to thicken it again. Once the icing has reached the desired consistency, transfer it to a squeeze bottle (or a plastic bag with a hole in one corner), and flood the area surrounded by the piping on each cookie. If it does not completely spread to the edges, use a toothpick to help it along. Allow to set.

Use the remaining thicker icing for piping decoration as desired. Gel icing color is best as it does not add a significant amount of liquid. Liquid food coloring can be used as well – add powdered sugar as needed to compensate for any thinning that occurs.

Source: adapted from Katie of [Good Things Catered](#)

- I cannot stress enough, make sure you thin your icing enough so that it is easy to work with (for both piping and flooding). If it seems too stiff, it probably is. As a general rule now whenever I think I have the icing to the right consistency, I add a little bit more water just to be sure.
- I think a squeeze bottle is a hugely helpful tool for flooding. You can find them in any arts and craft store or most kitchen stores. They are inexpensive and you will be glad you have one. (Bonus – I have also found many other uses for them since purchasing them for cookie decorating.)
- I only have one of each round tip I like to use for piping the outlines and details. Rather than buy lots of extra tips or wasting pastry bags, I use the same icing bags for piping the outline as I do for the detailing later. Simply remove the outer piece of the coupler and the icing tip itself, and cover the remaining base with a small piece of plastic wrap. Then when you are ready to pipe on the detailing, just add whatever tip you desire for decorating and replace the coupler.

- If you make large/wide designs of the piped icing in the detailing (for example, the hearts or butterfly in the first picture), it is usually not very pretty initially. I found that using a small (clean!) paintbrush dipped lightly in water was able to smooth these designs out for a much more finished look.
- One great thing about royal icing is that mistakes are easily fixable. When piping on designs, if your hand slips or you just aren't happy with the way your design turned out, lightly wipe off the area with the edge of a paper towel or a Q-tip. It comes right off and you can try again!
- I just use the Wilton gels. I have noticed that with really intense colors like red and black, sometimes you need to mix in the gel, let it sit for a few minutes and look at it again. For some reason they seem to look better after a short wait period, and then you can better gauge how much coloring you might need to add.

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MARSHMALLOW FONDANT

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| Vegetable shortening, for greasing bowls | 16 oz. bag plain marshmallows, regular sized (I used jumbo and they worked fine as well) |
| 2 tablespoons water | 1-2 teaspoons clear flavoring (I used vanilla extract) |
| 2 lbs. confectioners' sugar, divided | Pinch of salt |

Using the shortening, grease a large microwave-safe bowl, the bowl of the stand mixer, a spoon/spatula (or two), and the dough hook.

Add the marshmallows and water to the prepared microwave-safe bowl and microwave for 60 seconds. Stir with the greased spatula/spoon. If not all the marshmallows have melted, microwave for 30 more seconds. Stir in the flavoring.

Reserve 1 cup of the confectioners' sugar and add the rest to the bowl of the stand mixer, along with the salt. Create a well in the center. Pour the marshmallow mixture into the well and turn the mixer on to the lowest setting. When the mixer sounds strained, turn the speed up one setting. Turn off the mixer once all the sugar has been incorporated. If the fondant is sticky, add the reserved sugar 1/4 cup at a time until it is no longer sticky.

Turn the fondant out onto a piece of plastic wrap. Rub a bit of shortening on the outside of the ball. Wrap tightly with the plastic wrap, place it in a Ziploc bag and let rest for at least 2-3 hours. Keep the unused portions covered when not in use. If the fondant becomes stiff, microwave for 20 seconds at a time until it becomes pliable.

Source: adapted from [Confections of a Foodie Bride](#)

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EASY VANILLA BUTTERCREAM FROSTING

20 tablespoons (2½ sticks) unsalted butter, softened
⅛ teaspoon salt
2 tablespoons heavy cream

2½ cups confectioners' sugar, sifted
2 teaspoon vanilla extract

In a stand mixer fitted with the whisk attachment, beat butter at medium-high speed until smooth, about 20 seconds. Add confectioners' sugar and salt; beat at medium-low speed until most of the sugar is moistened, about 45 seconds. Scrape down the bowl and beat at medium speed until mixture is fully combined, about 15 seconds. Scrape bowl, add vanilla and heavy cream, and beat at medium speed until incorporated, about 10 seconds. Then increase the speed to medium-high and beat until light and fluffy, about 4 minutes, scraping down bowl once or twice.



Source: [The Way the Cookie Crumbles](#), originally from [Cook's Illustrated](#), April 2007

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