



## Components:

- One Cookie, 4" x 2.5" Plaque
- Royal Icing

## Design & Assembly:

- Food Color Gel (White, Black, Chocolate Brown, Deep Pink, Sky Blue, Egg Yellow, Super Red & Orange)
- Small Mixing Bowls
- Spatula
- Spray Bottle
- 7 Piping Bags
- 7 Rubber Bands
- 7 Couplers
- (1) No. 1 Tip
- (2) No. 1.5 Tips
- (1) No. 3 Tip
- (3) No. 2 Tips
- Edible Ink Marker
- Scribe Tool or Boo-Boo Stick
- Cookie Cutter, Plaque
- Plastic Wrap (optional)
- Scissors (optional)

## Getting Started:

### Prepare your cookie and icing for decorating.

1. Using your cutter as a guide, trace the interior of the cutter with your food color marker. Any color marker will work, but try to achieve a fairly light line weight so that the tracing doesn't show through your base once it is flooded.



2. To prepare your project icing, start with a fresh batch of royal icing. If you don't have a favorite recipe, try Wilton's (below):

4 cups powdered sugar  
3 tablespoons meringue powder  
1-2 teaspoons flavoring (optional)  
6-8 tablespoons warm water

For this project, you'll need three different icing consistencies:

- **Flood Icing:** Flood icing is the most fluid consistency. To prepare the white and blue icing, strive for the consistency of shower gel. Thin the icing with water until you can run your knife/spatula through the icing and the surface of the icing becomes completely flat in about 10-12 seconds.

TIP: Be sure that the icing isn't too thin or your icing may spill over your outline.

TIP: Only fill your cookie 95% of the way and then use your scribe tool/boo-boo stick to move the icing around and achieve a smooth surface.

TIP: If your icing appears lumpy, gently shake or tap your cookie on the table to flatten it out.

- **20 Second Icing:** 20 second icing is the consistency in between piping and flood. It is thick enough to hold an outline but thin enough to act as flood. To prepare the orange, yellow, and brown icing, use the 20-second rule. Run a knife/spatula through your icing and count until the surface of the icing becomes completely flat. The time should be roughly 20 seconds.

- **Piping Icing:** Piping icing is the stiffest of all the consistencies. To prepare the pink and black piping icing, slowly add water to achieve the consistency of toothpaste. The icing should form a soft peak.

TIP: Use a spray bottle to slowly add water until you reach your desired consistency.

3. Prepare each of the seven project colors. Bag each in a piping bag fitted with the appropriate decorating tip (see below):

**Flood Consistency:** Blue (Tip No. 2) • White (Tip No. 3)

**20 Second Icing:** Brown (Tip No. 1.5) • Yellow (Tip No. 2)  
Orange (Tip No. 2)

**Piping Consistency:** Black (Tip No. 1) • Pink (Tip No. 1.5)



While making your icing, keep the following in mind:

- Take the time to ensure that the icing is completely mixed to avoid variance in the colors while piping.
- If you add too much water, add more powdered sugar to bring the icing back to the desired consistency. Taking the extra time to get the consistency right will be worth it.
- Avoid the temptation to add water and color at the same time. Adding the water after coloring decreases the incorporation of air into the icing, i.e. less air bubbles.
- When preparing your icing bags, try wrapping the icing in plastic wrap to reduce air exposure and slow down icing separation.

## Let's Decorate: Outlining and Flooding

4. Pipe the outline of your plaque cookie with pink royal icing.

TIP: Pipe your outline so that the inside of your piping line falls on the outside of your traced circle. This will ensure that the outline will not show once the cookie is flooded.

TIP: Let your icing fall along the outline instead of tracing close to the cookie. This way, you get a nice, even, clean line.

5. Allow the piped outline to set up (about 10 minutes). While the outline is drying, mark a line with your food color marker about of the way down the cookie.
6. Flood the interior with white and blue flood icing (white on top, blue on the bottom).
7. Allow the flooded cookie to dry at least several hours, but ideally overnight.

TIP: If you are in a hurry, you can place your cookie in front of a heater fan to help the flood base dry faster. Try a low fan speed, medium temperature setting.







### Bringing the Cookie to Life: Piping the Design:

8. Pipe an orange scalloped circle for the lion's mane.

TIP: Don't worry about the scallops of the circle being perfectly spaced. Irregular spacing makes the mane look more natural.

9. Pipe a yellow circle for the face and semi-circles for the lion's ears. Next, pipe both of the lion's paws.

TIP: Allow the circle for the face to set up slightly before piping the ears to create some definition between the shapes.

TIP: Have each of the paws straddle the two flooded areas. This way, when you pipe the dividing line it appears as if the hands are hanging over the edge.

10. Pipe a brown line between the two flooded areas.

11. Add the lion's face: eyes, nose, ear detail, mouth, and eyebrows. Adding tiny white dots to the eyes will help them look more realistic.

12. Pipe your personalized message.

TIP: If you don't have a lot of experience writing on cookies, try writing in your own handwriting at first.

Because you are most comfortable with it, writing in your hand writing can help you develop a better feel for writing on cookies.

TIP: Keep the tip as close to the cookie as possible for maximum control when changing directions.

TIP: Practice first – test the size/placement of the writing on parchment or waxed paper. Trace your cookie cutter and do some test runs before piping on the actual cookie to see what looks best to you.

TIP: Try writing that mimic's children's writing – no need to be perfect!

13. Add detail lines to the lion's mane.



To view our video tutorial please visit [http://youtu.be/W8\\_i4d15Dho](http://youtu.be/W8_i4d15Dho)



Stephanie Kappel, owner and cookie artist at The Hungry Hippopotamus, dabbles in a lot of different artistic mediums, but found a true passion in 2009 when she discovered cookie decorating. What started as a hobby, quickly blossomed into a business that allows for the perfect marriage of technical skill, artistic expression and visible affection. Stephanie currently takes custom cookie art orders and teaches cookie decorating in the US and abroad. Her work has been featured on ABC Action News, in publications such as American Cake Decorating and Southern Living magazines, as well as numerous websites and blogs.

Visit The Hungry Hippopotamus at <http://www.thehungryhippopotamus.com> or Stephanie's Facebook page

<https://www.facebook.com/TheHungryHippopotamus> to see more of her work.