



# Prepare for a Whole Llama Fun!

## Happy Birthday, True Girl!

Ready to make the best birthday cookies you'll ever have?

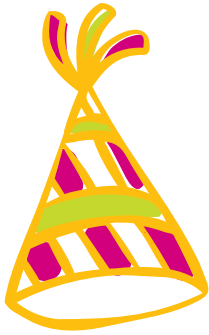
Our friend Anne Yorks from The Flour Box is sharing her super-special recipe for cookies AND icing in this guide. Prepare your cookies and icing, and then get ready to watch the tutorial we sent you. Be sure to share some photos with us when you're done!

### { Before we decorate }

1. Bake your cookies. Use Anne's cookie recipe on page 5 to prep your cookies.
2. Make your icing. Use Anne's royal icing recipe on pages 3-4. You'll need 5 icing colors. See the complete icing guide on page 3 to make colors to the right consistencies!



# Materials List



- 4 - Tip #2 Wilton Tips or #2 PME Tips
- 8 Decorating Icing Bags for piping and flooding
- 4 Couplers
- Toothpick (or boo boo stick or scribe tool)
- Food Gels
- Llama Cookie Cutter
- Rainbow Sprinkles (optional)



# Making the Icing Colors

\*\*Make a single batch of icing to decorate the single batch of cookies.

## Before we decorate

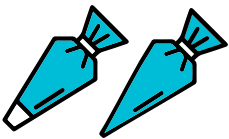
On this project I used Celebakes food gels.

**\*\*PLEASE NOTE:** – I suggest bagging the **pipng** icing in bags with a coupler and tip. The **flood** icing can be bagged without a coupler and tip – we'll trim the bag during class:

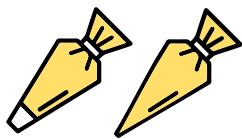
**Colors by the Ounce** (a single batch is ~18-20 oz, You do not have to measure exactly, just estimate!)



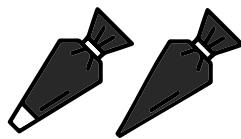
You'll need **PIPE AND FLOOD** icing consistencies for these colors:



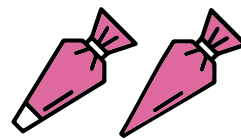
Blue  
FLOOD



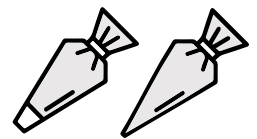
Yellow  
PIPE with tip #2



Black  
PIPE with tip #2



Pink  
PIPE with tip #2  
FLOOD



White  
PIPE with tip #2  
FLOOD

## Icing Recipe

Watch this YouTube video to see making icing in action!

<https://www.youtube.com/watch?v=PxyMzRgSoag>

Making Royal Icing (plan for an hour to mix a batch of icing and make 5-6 colors)

## ROYAL ICING RECIPE

- 1 pound 10x/powdered sugar (or 4 cups)
- 1/3 cup warm water, plus several tablespoons for making icing consistencies
- ¼ Meringue Powder
- 1 tsp flavor (I use Clear Vanilla)
- 2 tsp White Food Gel (optional)



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# Steps to Making Royal Icing

Pour 1/3 cup warm water into mixer. The warm water will help dissolve the meringue powder. Add ¼ cup meringue powder. Mix for a minute on medium speed until fluffy and foamy. Scrape sides if necessary.

1. Add 1 tsp of flavor and mix until incorporated. I use vanilla. You may wish to use clear vanilla for an extra white base icing. Lemon and/or almond are also popular icing flavors.
2. Once the water and meringue powder mixture is fluffy and foamy, add 1 pound of powdered sugar; which is approximately 4 cups. Keep mixer on low, add slowly to avoid a powdery explosion.
3. Once all the sugar is added, I increase the speed to 4 (or a medium/low speed). The amount of mixing time can vary from 4-7 minutes depending on the humidity. Beat icing until it changes from the ivory color to a white. After a few minutes of mixing, you'll notice the icing will become stiff and it increases in size. Take care not to overmix. If the icing looks like marshmallow, it will not perform!
4. Add **WHITE** food color to the icing. This is **OPTIONAL**. I usually add 2 tsp (or just a really good squeeze). TIP: If your icing seems too stiff, add another tablespoon or two of water to loosen the icing a bit. I like to mix the icing thick, but then use the water to bring it to a nice soft peak/piping icing consistency.
5. This photo is a great example of a soft peak... perfect for PIPING outline and details!!



6. Separate icing into containers with an airtight lid. If left uncovered, icing will crust.
7. Mix colors (if prepping the day before the class, leave the icing colored in the containers in the piping consistencies. You can make your icing consistencies and bag your icing just before class starts. Allow 45 mins for this final prep work)
8. I use a glass to hold my icing bag while I fill. A damp paper towel in the bottom of the glass helps keep the tips from drying out.



9. Remove a small portion (1 tablespoon) for piping and put it in the icing bag with tip #2.
10. Then use remaining icing in the container for flood icing. Add a small amount of water to the remaining icing to thin it down to the flood icing consistency. Do the 10-second test with your spatula to double check that it is not too thin or thick.
11. See how this icing ribbons and sits up on top of the icing. It will eventually blend in, but this is a great example of the Flood consistency. Not too thick, but not thin/watery! I pour this icing into a tipless bag for flooding.





# General Cookie Info

## { Cookie Recipe }

### MAKING THE DOUGH (30 MINS)

- 1 cup (or 2 sticks) of butter – softened
- 1 cup sugar
- 1 egg
- 1 ½ tsp flavor, vanilla, almond, lemon, etc.
- (I like the flavor emulsions)
- 2 ¾ cup Flour (+ a little extra for rolling)
- ½ tsp. salt (omit if using salted butter)

Yields 18-24 cookies (varies on size and thickness of cookie)  
(This recipe can be doubled in most 5Qt mixers.)



## Steps to Making the Cookie Dough

1. Cream together 1 cup softened butter (I leave it out for an hour or microwave it for 10 seconds before mixing) and 1 cup sugar until blended and light and fluffy.
2. Add 1 egg and 1 ½ teaspoon flavoring and incorporate (I like to use emulsions because the flavor does not bake out. Butter Vanilla is my favorite).
3. Add flour one cup at a time. \*\*Avoid adding too much flour your recipe. Fluff and spoon (don't scoop) flour into your measuring cup. Then add one cup of flour to the dough at a time.
4. Mix on low just until incorporated. Overmixing can result in a tougher cookie



## Baking Tips

**(PLAN FOR 1 HOUR TO ROLL AND BAKE DOUGH)**

Use parchment paper for even browning and to prevent cookies from sticking to the sheet. When rolling, for even thickness, use pastry sticks, dowel rods, or rolling pin bands.



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1. Pre-heat oven to 350 degrees. (ovens vary, so test your recipe and baking temps!!!)
2. Bake for 11-13 minutes. (baking times also vary, so test your recipe and baking times!!!) Cookies should just barely be a light brown on the edge.
3. Cool cookie completely before decorating!



Have fun!



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