

Icing Techniques

Chapter 1. Flooding

Explanation of flooding technique.

Flooding gives your cookie an even base layer of icing to which you can later add details.

Icing used for flooding should have a consistency that is thin enough to flow into itself but thick enough that it doesn't drip off the cookie.

A perfectly flooded cookie has even thickness across the cookies, is a little puffy, and has a slight shine after it has dried.

You can flood cookies in sections to add dimension, or flood the entire cookie at once.

Chapter 2. How to flood a cookie

How to flood a cookie in the current style

The directions below explain how to flood in the current preferred style.

1. Outline the portion of the cookie you want to flood.
2. Immediately fill inside of the outline with icing.
3. Gently pull icing out to edges using a scribe tool.
4. Pop air bubbles and close frosting gaps with scribe tool.
5. If needed, level your icing by gently shaking cookie side-to-side.

Chapter 3. How to do the wet-on-wet icing technique

wet-on-wet decorating introduction

The wet-on-wet icing technique allows you to add details with other colors while the flood layer is still wet and hasn't crusted. Your base flood icing and colored icing details will dry as one even layer.

1. Flood cookie with base color.
2. Immediately add details with colored icing of same consistency.

How to create polka dots with wet-on-wet icing technique

How to create polka dots with the wet-on-wet icing technique

1. Squeeze piping bag gently to drop spots of colored icing into flooded base icing.
2. Release pressure on piping bag while lifting away from cookie.
3. Let crust and dry.

How to create stripes with wet-on-wet icing technique

How to create stripes with wet-on-wet icing technique

1. Touch colored icing piping bag down on edge of flooded base icing.
2. Lift icing bag slightly. Icing should hang from bag.
3. Apply gentle, even pressure and pull icing across cookie in a straight line.
4. Touch tip of piping bag down on end of line, then release pressure.
5. Let crust and dry.

How to create zig-zags with wet-on-wet icing technique

How to create zig-zags with wet-on-wet icing technique

1. Pipe stripes, but do not let crust and dry.
2. Gently drag scribe tool perpendicular to direction of stripes.
3. Let crust and dry.

Chapter 4. Detail Piping

Once your base layer has crusted, you can add details. Common details include fine lines, flowers, script, and eyes.

Icing for detail piping must be thicker than flood icing, about the consistency of toothpaste.

Wait for each detail icing layer to dry before adding another for the most successful detail piping.

Extensive details can take hours and may be done over 1-3 days. Small details make beautiful cookies!