

COOKIE TOOL LIST

PALENTINE'S DAY COOKIE DECORATING

Beginner's List

- Measuring cups and spoons
- Electric Mixer (cannot use a whisk)
- A rolling pin
- Baking sheets
- Disposable icing bags
- Hair tie or rubber band
- Gel food coloring (red or pink)
- Sugar crystal sprinkles (red or pink)
- Toothpicks
- Cookie cutters: heart and lip shape

Advanced List

- Measuring cups and spoons
- Electric Mixer (cannot use a whisk)
- Joseph Joseph rolling pin
- Baking sheets
- Disposable icing bags
- Bag ties
- Spray bottle
- Americolor Gel Food Coloring (red or pink)
- Sugar crystal sprinkles (red or pink)
- Edible pens
- Scribe tool
- Cookie cutters: heart and lip shape



Measuring cups and spoons

Measuring cups are important to get the proper portions of ingredients.

Electric Mixer

An electric mixer is a great investment even if you're just starting out. A handheld mixer will work but it does not have the power of an electric.



Rolling Pin



A rolling pin will help evenly roll out your cookies. The Joseph Joseph rolling pin has measurement guides to roll to a desired thickness. Substitutes for rolling pins are wine bottles, a drinking glass, a liter of soda, or a tortilla press.



Baking Sheet

Cookies must bake on a baking sheet. Place parchment paper or a silicone baking mat on it before baking to help get evenly cooked cookies.

Disposable Icing Bags

Tipless bags or disposable icing bags are necessary to ice your cookies. Put your icing in, cut the tip off and you're ready to decorate.



Bag Ties

Bag ties are helpful to keep your bags closed and prevent icing from falling out. A hair tie or rubber band will do the trick as long as you don't overfill the bag.

Spray Bottles

Spray bottles are nice to have to control the amount of water you add to your royal icing.



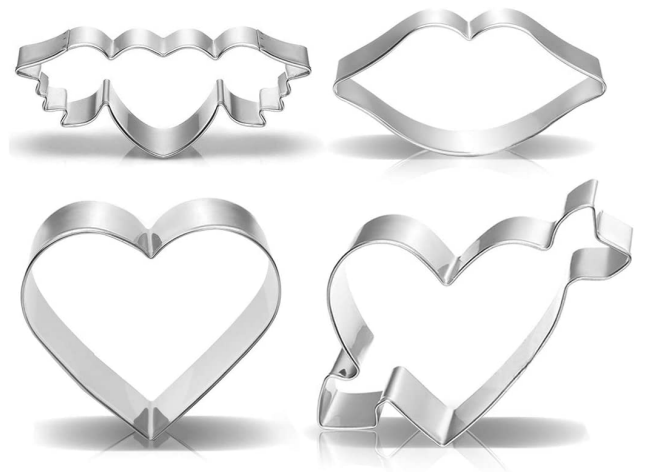


Food Coloring and Sprinkles

You will need gel food coloring to color your icing. I typically use a brand called Americolor. I also love The Sugar Art's Master Elites (not pictured). Sprinkles in the color you desire for some fun.

Cookie Cutters

We will focus on a heart and lip shape for our cookie decorating class. You are welcome to get them from anywhere and any size. You can also choose just to get one, it is entirely up to you.



Edible Pens

Edible pens are useful to write on your cookie. You can also draw on top of your cookie once the royal icing dries.



Scribe Tool

A cookie scribe helps move and smooth your icing into place. These are also helpful to pop any bubbles that may rise in your icing. A substitute for this is a toothpick.

