



Ornament Iced Sugar Cookies

Makes: 24-36 cookies depending on size

Active Time: 45 minutes Bake Time: 11 minutes

Total Time: 4 hours 30 minutes (incl 3 hours fridge)

- Holiday Sugar Cookies recipe
- Royal Icing recipe
- Gel food coloring in Kelly Green, Juniper Green, Christmas Red, Golden Yellow, and Black (Wilton)
- Decorations (shiny dragees)

Make the cookies and royal icing per the recipes. Review the Royal Icing Tutorial to understand "border" and "flood" consistencies.

Divide Royal Icing among 3 bowls: 3 cups (540 grams) in the first, 1½ cups (270 grams) in the second, and 1½ cups (270 grams) in the third. Cover bowls with a damp paper towel or kitchen towel to keep icing from drying out.

To the first bowl (3 cups), add water, 1 teaspoon at a time, until border consistency is reached. Place 1 cup in a pastry bag fitted with a very small round piping tip (Wilton No. 1). To the remaining 2 cups, add water, 1 teaspoon at a time, until flood consistency is reached. Place in a pastry bag or a small piping bottle (if using) fitted with small round piping tip (Wilton No. 3).

To the second bowl (1½ cups), slowly add Kelly green food coloring until a bright green is reached; slowly add Juniper green until the desired color is reached. Add water, 1 teaspoon at a time, until border consistency is reached. Place ½ cup in a separate bowl, cover airtight, and set aside. To the remaining 1 cup, add water, 1 teaspoon at a time, until flood consistency is reached. Place in a pastry bag or a small piping bottle (if using) with small round piping tip (Wilton No. 3).

To the third bowl (1½ cups), add Christmas red food coloring until desired color is reached; add golden yellow and a touch of black to keep it from going pink. Add water, 1 teaspoon at a time, until border consistency is reached. Place ½ cup in a separate bowl, cover airtight, and set aside. To the remaining 1 cup, add water, 1 teaspoon at a time, until flood consistency is reached. Place in a pastry bag or a small piping bottle fitted with small round piping tip (Wilton No. 3).

Using white border icing, pipe an outline along edges of a cookie. Using the white flood icing, fill in

the top quarter of the round part of the ornament cookie; pipe a line each of red flood icing, green flood icing, white flood icing, green flood icing, and red flood icing. Fill in the remaining area with white flood icing. Using a wooden pick, remove any air bubbles and make sure there are no gaps in the icing.

Using a clean wooden pick, drag down through the center of the colored band of icing, wipe pick clean, and repeat 2 more times, to the left and right of the center, spacing evenly and wiping pick clean after each drag. Then drag up 2 times, between the down drags, wiping pick clean after each drag. Repeat with remaining cookies. Let dry for 2 to 3 hours.

Uncover the red and green border icings, and place each in a pastry bag fitted with a very small round piping tip (Wilton No. 1). Above the marble design, pipe a red line and then a green line. Below design, pipe a green line and then a red line. Pipe 2 more red lines, between each level down the point of the ornament shape on the lower part of the cookie. Pipe a horizontal row of green dots between bottom red lines (4 dots and then 3 dots); pipe a vertical row of 2 green dots on the bottom tip of the ornament. Let dry until hardened, about 30 minutes. Store in an airtight container for up to 1 week.

Chef's Note:

If needed, review the Royal Icing Tutorial.