

TROPICAL VACATION

COOKIE DECORATING GUIDE



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Be sure to check out our [Resources List](#) for a curated list of everything I use in my craft!

Supplies

- Cookie Cutters are from Brighton Cutters – [Flamingo Floaty](#), [Coconut Drink](#), [Designer Sunglasses](#)
- [Tipless Piping Bags](#) -- Make sure you learn how to use them before class—blog post and video linked in the product description and [HERE](#)
- Cookie [Scribe](#) or toothpick
- [Dot Tool](#)
- [Tip 101](#) – You can also get something similar if this isn't available, or invest in a cheap tip set from Amazon [HERE](#)
- [Sprinkle Mixes](#) (if link is broken, means it's sold out)
- [Gel Colors](#)
- [Paint Palette](#)
- [Detail Brushes](#) (there is one included in the kit if you snagged one, otherwise, I'm linking the ones from my shop)
- Regular [brushes](#) are also helpful. If ours are sold out, I love [these](#) from Amazon.
- Kitchen Sponge
- [Edible ink marker](#)
- [Pipette](#) – optional but gives you better control
- A Cookie swivel is going to help a ton with the flower (and you'll want to use it over and over lol), get a relatively affordable one [HERE](#)
 - o The [LC Sweets Swivel](#) is a super high quality product and I highly recommend you buy one if you're going to be decorating a lot!
- Vodka or grain alcohol (evaporates quickly as it dries), I hear you can use orange juice for "paint", never done it myself. Water will cause the icing to disintegrate, do not use water.
- A dehydrator is going to come in handy. Read about it [HERE](#) – to help speed up the layering process.
- Have prepped: your favorite royal icing and cookie recipes, you can read about our recipes [HERE](#)
- Also check out our [Resources List](#) for a bunch of other tools!

Watch the YouTube video [HERE](#) for the visual of the how-to!



Directions

We're going to write them out here, but, make sure you watch [our YouTube video](#) for the visual!!! I created this written guide to complement the video.

1. Bake your cookies and ensure they are fully cool before we begin decorating!
2. Make and color your icing. I made the following colors and made them all approx. 20 second consistency: white, pink, brown, orange, blue, black. I also made 1 extra pink that's extra stiff (think thicker than toothpaste) for piping the flower with.



3. Make a paper template for your sunglasses so you can get uniform lens sizes.
4. Create guidelines on your sunglass cookie using an edible ink marker so you know where to fill in your lens. You can also "scratch" the guidelines into the surface by using the tip of your scribe (see video)
5. Fill in the lens of your sunglasses with white icing, set aside until it is dry when you tap on it and will not accidentally indent it. Usually a few hours (4-6 hrs) at room temperature, uncovered, or in a dehydrator for 20 minutes and then at room temperature for another 1-2 hrs.

6. Make guidelines in your flamingo floaty by scratching the surface of the cookie with your scribe, fill in the center with white, and the face/body with black, white and pink. Set aside and let fully dry (8 hrs+) so that when you tap on it and apply pressure, it doesn't indent. In the video, I was too impatient and didn't let it dry thoroughly before applying my polka dots. TIP: if you want to, you can use the [PME black pearls from Grunderfully Delicious](#) for the eye. Simply press it in when the flood icing is still wet!
7. For your coconut drink, flood the coconut shell portion and let dry so it doesn't dent when you apply pressure... you can work on the next step while this is drying!
8. Scratch the shape of your umbrella onto the surface of your cookie – I used the curve of a small bowl to guide me. Outline your umbrella, and working in alternating sections, doing wet on wet flowers as demonstrated in the video. Leave every other section unfilled so we can create “folds” in it later.
9. When the coconut shell portion of the cookie has dried, adhere sprinkles to the rim, then create texture on the shell by adding a bit of brown icing on top, and dabbing it with a scrunched up, dry paper towel.
10. Finish all the other sections of the umbrella and add the straw, and “liquid” portion of the drink. Set aside to set a few hours (or about 20 min in dehydrator, read about that [HERE](#)) so that it is dry to a gentle touch.
11. Paint your sunglasses. Watch the video for specific tips!
12. Add the frame to your glasses. Wait till it dries before adding the dots on the side, and let the dots dry before painting on them.
13. Add on the eye and eyelashes to your flamingo floaty, and then add the gold dots to the body with the dot tool.
14. Pipe the flower to your coconut drink and accent your straw.

We hope you've enjoyed this guide! Be sure to also check out:

- Our [Shop](#)
- Our [Resources Blog Post](#)
- Our [Lettering with Icing](#) workshop

THANK YOU!