



Cookie Decorating



Video Tutorial Series

NAIT exists to serve the province. We promise to meet the current and emerging needs for practical, hands-on polytechnic education and to focus our research on solutions for real industry challenges.



What's Included

- 1 Bag of Icing Sugar
- 1 Pack of Cookies
- 12 Decorating Bags
- Decorating Tips
- Food Colouring

What You Will Need

- Egg Whites
- Glycerin (optional)
- Simple Sugar/ Water
- Tooth Pick/ Skewer
- Mixer & Paddle Attachment

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VIDEO TUTORIALS

1. [Making Royal Icing](#)
2. [Making Cornets](#)
3. [Decorating with Royal Icing](#)
4. [Making Flood Icing](#)
5. [Decorating with Flood Icing](#)

Did you rock these skills? Talk to your teacher to learn more about how you can showcase your skills at Skills Canada Alberta, alongside other students from across the Province!

Let's Get to Work!

ROYAL ICING

- 1.12 kg of icing sugar
- 200g egg whites
- 20g glycerin (optional)

METHOD

- Mix the sugar and egg whites on 1st speed until medium peaks are reached and the icing is bright white in colour (10-15 minutes)
- Add glycerin if storing overnight (this will help icing maintain consistency)

FLOOD ICING

- If making the following day, be sure to rework the royal icing
- Add simple syrup (1:1 of sugar and water) or water if using the same day, until a smooth, runny consistency

SKILLED TRADE: BAKING