

# Cookie Decorating

## Janet Link

### March 26-29, 2020

#### **COURSE DESCRIPTION**

Each student will decorate 2 dozen gingerbread cookies with white royal icing, sanding sugar and candy decorations. I'll cover the methods and materials I use to make elaborate layered designs. We'll approach our work from the point of view of drawing, design, and improvisation rather than a customary cookie decorating class (which usually focuses on how to replicate a specific motif). I'll cover my approach to planning, flooding, piping and embellishing. We'll have conversations about technique, equipment, suppliers, ingredients, packaging and storage.

The decorations in the supply list below (sanding sugar and sugar pearls/dragees) is the minimum a student will need for the work in this class, folks may bring more if they like – I'll bring my collection of decorations and can sell small jars of things to interested students. Students may already have many of the materials and tools on the supply list below – the rest can be found at craft and kitchen stores or online suppliers. It should be noted that metallic dragees are non-toxic, but the FDA recommends them for decorative purposes only. They cannot be shipped to California. Sugar pearls are a good substitute for those who want to avoid dragees. I've ordered from 3 companies:

- The Baker's Kitchen (good prices, but expensive shipping and they've sometimes made some mistakes in my orders: [thebakerskitchen.net](http://thebakerskitchen.net))
- Country Kitchen SweetArt (good shipping rates but limited choices and a less than organized site, you have to pay careful attention or you might order a pound of sugar when you wanted 4 ounces: [countrykitchensa.com](http://countrykitchensa.com))
- Layer Cake Shop (well organized site, wide selection, reasonable shipping rates, a bit more expensive: [layercakeshop.com](http://layercakeshop.com))

I'm happy to answer any other questions by email.

#### **MATERIALS LIST**

- Sanding sugar: 4 oz.
- 6-7mm sugar pearls or dragees: 2+ oz.
- 4mm sugar pearls or dragees: 2+ oz.
- 2mm sugar pearls/dragees, or non-pearls: 2+ oz.
- (1) #2 round pastry tip
- (1) #4 round pastry tip
- (2) pastry bag couplers
- (2) reusable 10-12" pastry bags or (6) disposable pastry bags
- (1) ¼ sheet pan (9" x 13")
- Parchment paper (a roll or around 10 sheets)
- (1) natural bristle pastry brush (not silicone)
- Tweezers and/or culinary tongs (I like the ones with a curved tip)
- Bamboo/wooden skewers
- (1) stainless steel spatula (not plastic or silicone)
- (1 or 2) mini silicone spoonulas
- Several twist ties, rubber bands or binder clips
- (1) fine point sharpie (not ultra-fine)
- Paper towels
- (optional) if you have them and are not flying: 1 or 2 pint glasses
- \*Flash drive (to protect and save data to and from Library computers)
- \*Padlock for your studio locker, if desired (For rent in the Supply Store for the week)

***All Items marked with an "\*" are available for purchase in the Supply Store***

**MATERIALS FEES: \$60.00-\$100.00**

**Materials fees** will be charged for materials used in the studio and/or provided by instructors for use in the studio by the entire class. In order to keep these fees as low as possible, fees are assessed on an individual class basis and may vary from class to class depending on the amount of materials used and the number of students in the class. Materials fees are paid on the last day of class.

**Please be advised that above course description and materials list is written and approved by the instructor**

If you have any additional questions about this class, below is the contact info for your instructor:

[janetlink@me.com](mailto:janetlink@me.com); [janetlink@icloud.com](mailto:janetlink@icloud.com)  
[www.janetlink.com](http://www.janetlink.com); [www.janetlinkcookies.com](http://www.janetlinkcookies.com)