

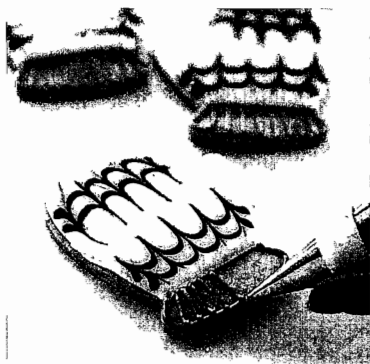
## Cookie-Decorating Tips



**Apply a base coat** Using stiff frosting and small writing tip, pipe outline of the area on cookie that you want to fill in; let dry. Place a portion of the frosting into a separate bowl and stir in enough water to thin to the consistency of thick paint. With thinned frosting in decorating bag without tip, or in heavy-duty plastic bag with corner cut to 1/2-inch opening, squeeze frosting into outlined area, left. You can also spread with artists' paintbrushes, small metal spatula, or toothpick (depending on size of area) to fill evenly.



**Create a design** While the frosting on the base is still wet, pipe a series of parallel or curved lines (using stiff frosting in decorating bag outfitted with small writing tip). Then, working quickly, before frosting dries, draw toothpick or tip of knife through lines to make a second set of equally spaced lines perpendicular to the first set. Wipe the toothpick or your knife clean after drawing each line to ensure a neat appearance of the next line. For a different style, alternate directions when drawing toothpick through lines.



**Pipe details** Use disposable decorating bag or heavy-duty plastic bag, fitted with small writing tip, to pipe stiff Ornamental Frosting for outline or color details (polyester bags will permanently discolor). For outlines, hold bag at 45-degree angle with tip almost touching cookie. Squeeze bag with steady, even pressure while piping. Stop squeezing before lifting bag. For dots, hold bag at a 90-degree angle with tip slightly above surface. Squeeze bag, without lifting tip, until dot is the desired size. Stop squeezing, then pull bag away.