

# COOKIE TOOL LIST

- Cookie ingredients
- Royal Icing ingredients
- Measuring cups and measuring spoons
- Electric Mixer (cannot use a whisk)
- Rolling pin
- Baking sheets
- Disposable icing bags
- Bag ties
- Spray bottle
- Gel Food Coloring - Orange and brown (I use the brand Americolor)
- Sugar crystal sprinkles
- Edible pens
- Scribe tool or tooth picks
- Cookie cutters - latte cup and pumpkin shaped (I like to buy from The Sweet Design Shoppe, Kaleida Cuts, and Sweetleigh Printed)



## Measuring cups and spoons

Measuring cups are important to get the proper portions of ingredients.

## Electric Mixer

An electric mixer is a great investment even if you're just starting out. A handheld mixer will work but it does not have the power of an electric.



## Rolling Pin



A rolling pin will help evenly roll out your cookies. The Joseph Joseph rolling pin has measurement guides to roll to a desired thickness. Substitutes for rolling pins are wine bottles, a drinking glass, a liter of soda, or a tortilla press.



## Baking Sheet

Cookies must bake on a baking sheet. Place parchment paper or a silicone baking mat on it before baking to help get evenly cooked cookies.

## Disposable Icing Bags

Tipless bags or disposable icing bags are necessary to ice your cookies. Put your icing in, cut the tip off and you're ready to decorate.



## Bag Ties

Bag ties are helpful to keep your bags closed and prevent icing from falling out. A hair tie or rubber band will do the trick as long as you don't overfill the bag.

## Spray Bottles

Spray bottles are nice to have to control the amount of water you add to your royal icing.



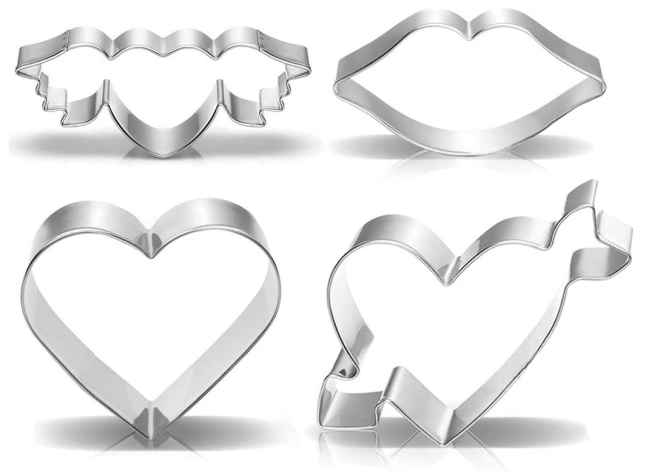


## Food Coloring and Sprinkles

You will need gel food coloring to color your icing. I typically use a brand called Americolor. I also love The Sugar Art's Master Elites (not pictured). Sprinkles in the color you desire for some fun.

## Cookie Cutters

You are welcome to get cookie cutters from anywhere and any size. I typically keep my cookie cutters at a 3-4 inch cookie.



## Edible Pens

Edible pens are useful to write on your cookie. You can also draw on top of your cookie once the royal icing dries.



## Scribe Tool

A cookie scribe helps move and smooth your icing into place. These are also helpful to pop any bubbles that may rise in your icing. A substitute for this is a toothpick.

