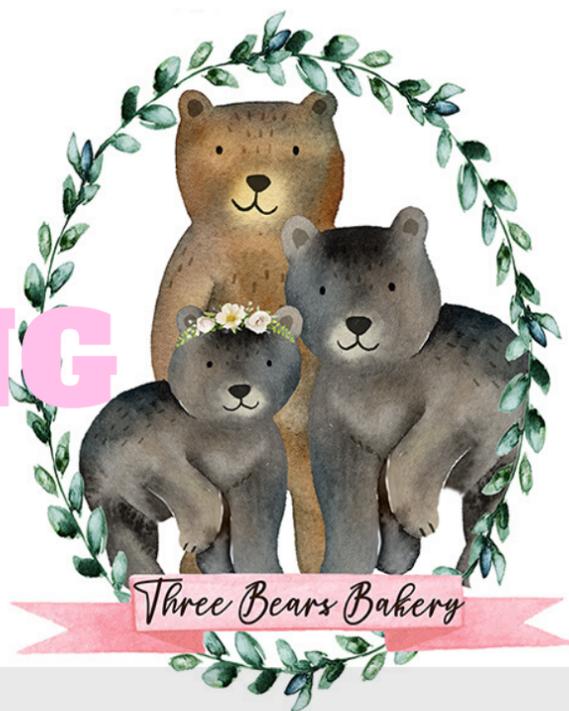


# COOKIE DECORATING

With Katie Greider From  
Three Bears Bakery



## SUGAR COOKIE RECIPE

### MAKE THAT DOUGH!

1 Cup granulated sugar  
1 Cups (2 sticks) salted butter, softened  
1 large egg  
2 teaspoons vanilla  
3 cups flour

Cream together butter and sugar, add egg and vanilla, add flour 1 cup at a time. Roll dough out to 1/4 inch thickness between wax paper to prevent sticking. Chill for 30 minutes.

Cut shapes and bake at 350 degrees for 9 mins.  
This will make about 18 cookies, but I always roll out scraps

## ICING RECIPES

### MIX UP SOME ICING!

If this is something you're passionate about, you could buy a small container of meringue powder in the baking section of Hobby Lobby! They always have a 40% off coupon to make it more affordable. The recipe for Royal Icing is on the back. You can also Google tons of videos on icing consistencies.

If you are looking to just try out decorating, you could use buttercream icing. The ingredients are most likely already in your house! You simply mix up two sticks of butter, a 2 lb. bag of powdered sugar, a tsp. of vanilla extract and a few teaspoons of milk to achieve different consistencies.

Simply use some food coloring and place a few spoonfuls into Ziploc baggies and you can cut the corners off to use as decorating bags. Don't overfill bags, as they will bust while decorating.

### LOVE IT?

I hope you enjoyed decorating. If you did, and think you may want to keep pursuing cookies, I made an Amazon list of a few things to make cookie-ing a bit easier!

<https://a.co/grEal96>

## PLEASE DON'T HESITATE

### REACH OUT!

Please don't hesitate to send me an email about anything I covered! (Or didn't cover, for that matter!) There is a lot to learn about cookie decorating and I know that what I have shown you is merely a glimpse.

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## COOKIES & BEYOND

### KEEP PRACTICING!

Cookie decorating isn't hard, but it takes a lot of practice. I tell myself everyday that those cookies on Insta aren't "just better" they are more experienced!

If cookies are not your thing, that's ok! Keep on searching and find something you enjoy. Everything else will fall into place if you are passionate and keep trying your best!

### THANK YOU!

## I WOULD LOVE TO HEAR FROM YOU

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