

Tips for Icing Sugar Cookies - Flooding

So you want to ice sugar cookies and have them look fabulous. Why yes you can accomplish this.

When making your icing initially you want it to be stiffer so that it won't run over the edges of your cookie. Place this stiff icing in a piping bag with a simple round tip.

Pipe all along the edge of your cookie in one flowing motion. It helps sometimes if you hold the bag above the cookie and let the icing fall onto the cookie.

Let these dry so that the icing has become a wall of icing.

Go back to your mixing bowls and add a bit more warm water to icing. Remember a tiny amount of water will go a long way to make your icing thinner, so add little tiny portions at a time. If you aren't paying attention and you pour a lot in do not worry. YOU CAN FIX IT. It just gets a bit tricky since you will have to add more icing sugar, more food colouring, and mix all over again to get the desired consistency.

Your icing when you lift a spoon of it out should drizzle back into the bowl and immediately meld back in with the rest of the icing. This will make your cookies shiny and smooth once you flood them.

Place the icing in a clean piping bag; you can either use the same tip for the flooding part or you may use a larger one. I opted to use a slightly larger size of tip so that I would be done faster.

Gently pipe some of your icing onto the cookie and nudge it around to make sure it goes all the way to your "wall of icing".

Let them dry completely before eating.

You can store them in airtight containers with layers of parchment or wax paper between the cookies to prevent them from sticking together.

Enjoy! And Watch the video on the post for a tutorial of how to do this technique as well as a couple of other ones.

Happy Baking!