

Complete Instructions for Decorating



PRE-BAKED COOKIE KIT



Your decorating fun is about to begin!

Dress up your pumpkin cookies using some of the exciting designs shown here or think of your own perfect pumpkin styles. With the icing mix and colorful candies inside, decorating is a breeze! Just have fun!

To decorate cookies, you will also need an electric mixer, angled spatula, scissors, rolling pin, softened margarine or butter, milk, water or whipping cream and granulated sugar (optional).

Step 1—Mix the icing!

Using an electric mixer, cream 4 tablespoons softened margarine or butter and icing mix together, beating at medium speed. Add 1 tablespoon milk, water or whipping cream and continue beating until light and fluffy.

Step 2—Ice the cookie!

Using a spatula, spread icing across the top of the cookie, pushing toward edges. Smooth the top using the edge of the spatula.

Step 3—Add the candy!

Follow your design instructions for cutting and positioning candy facial features, hair, hat or other fun details!

Decorating with Candy

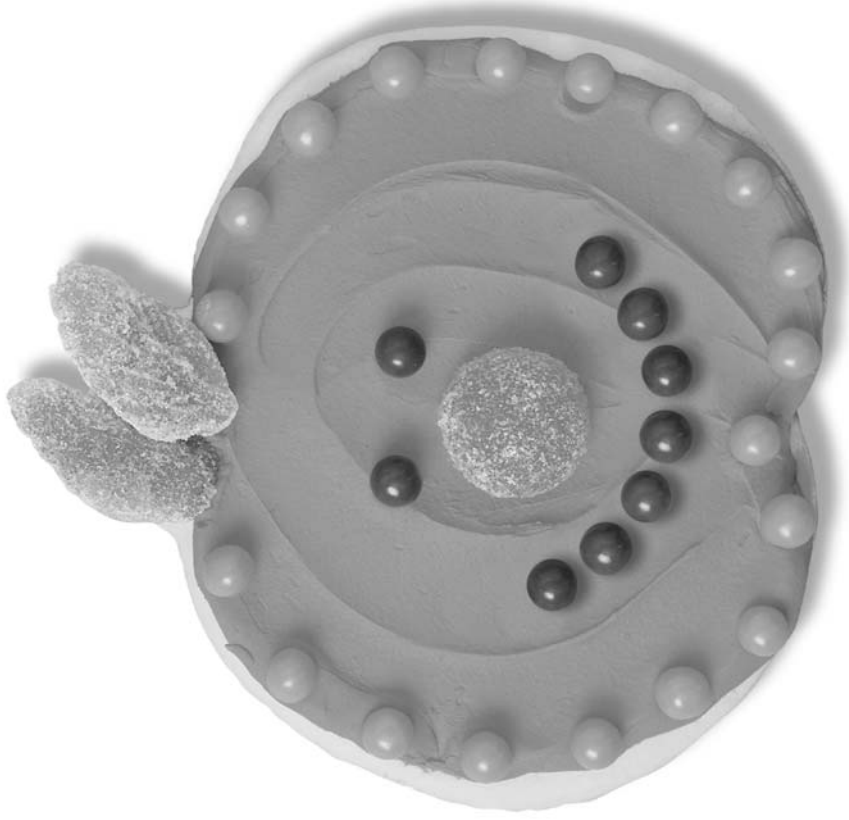
Achieve different effects by turning the candy included in this kit into different shapes!

Spice Drops: Slice each in half horizontally or vertically to achieve a different look. Roll out on granulated sugar using a rolling pin or the smooth side of a glass. Cut into desired shapes. Attach candy to your cookie using dots of icing.

Hint: Spice Drops can be cut using a paring knife or scissors. Carefully wipe blades with damp cloth if candy sticks.

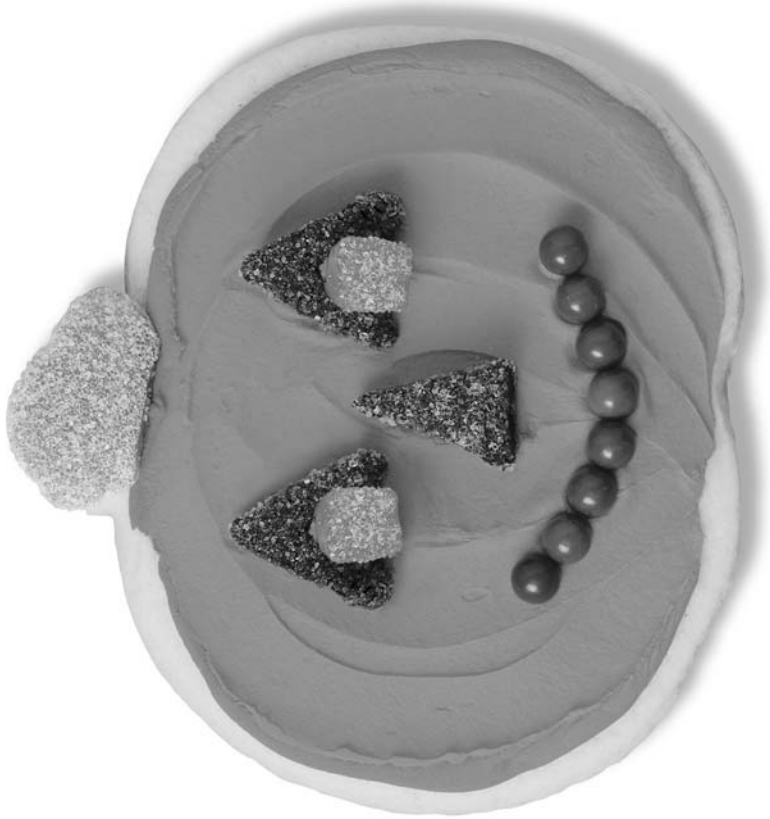
DOTTED DEMON

- Mix icing following instructions. Ice cookie smooth with spatula.
- Position mini round candies around edge of cookie and for eyes and mouth.
- Cut off top of spice drop with scissors. Position for nose.
- Cut spearmint leaves vertically in half with scissors. Position at top of cookie for stem.



GLOWING GOURD

- Mix icing following instructions. Ice cookie smooth with spatula.
- Cut spice drops horizontally in half. Roll out halves in granulated sugar. Using scissors, cut 3 triangles for eyes and nose. Position on cookie.
- Cut spice drop horizontally in half. Roll out halves in granulated sugar. Using scissors, cut 2 small circles for pupils. Attach to eyes with a little icing.
- Cut spearmint leaf horizontally in half with scissors. Roll out halves in granulated sugar and cut a piece for stem. Attach to top of cookie with a little icing.
- Position mini round candies for mouth.



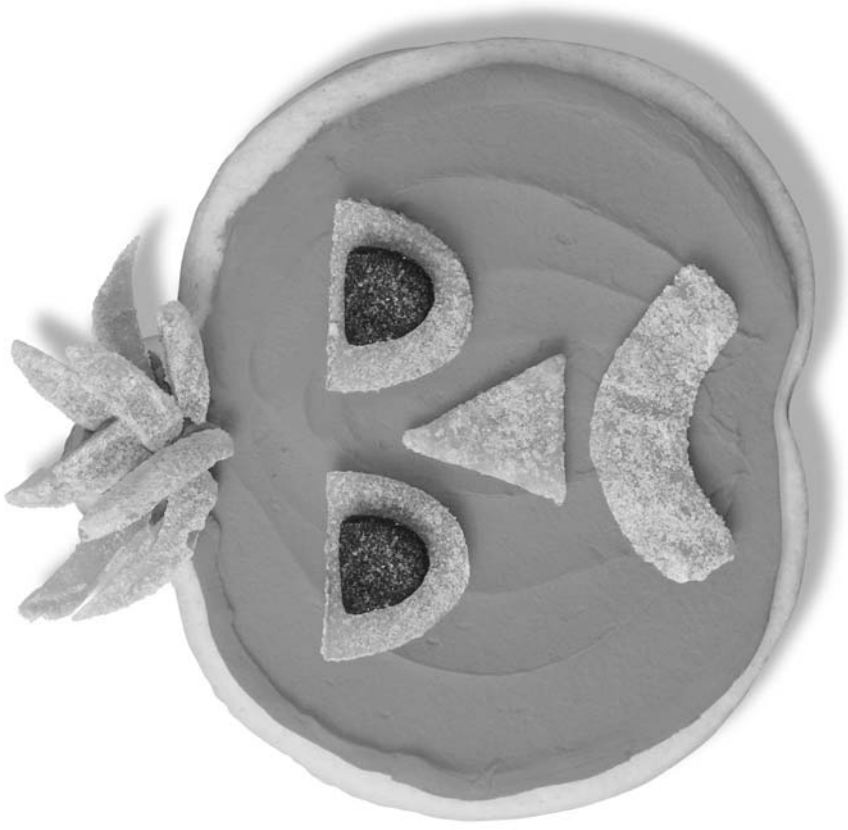
HANG ONTO YOUR HAT!

- Mix icing following instructions. Ice cookie smooth with spatula.
- For facial features, cut spice drops horizontally in half. Roll out halves in granulated sugar. Using scissors, cut mouth area, triangle nose and circles for eyes. Position on cookie. Attach mini round candies for pupils with a little icing.
- For hat, cut spearmint leaf horizontally in half with scissors. Roll out one half on granulated sugar, forming an oval shape for brim. Roll out other half on granulated sugar, then cut into a triangle shape with scissors for top of hat. For hat band, roll out spice drop on granulated sugar. Using scissors, cut a small log. Attach brim, top and hat band to cookie with a little icing.



UNHAPPY JACK

- Mix icing following instructions. Ice cookie smooth with spatula.
- For facial features, cut spearmint leaves horizontally in half with scissors. Roll out halves on granulated sugar. Using scissors, cut semi-circles for eyes, triangle for nose and arch shape for mouth. Attach to cookie with icing.
- For pupils, cut spice drops horizontally in half with scissors. Roll out halves on granulated sugar. Using scissors, cut small semi-circles. Attach to eyes with a little icing.
- For stem, cut spearmint leaves vertically in half with scissors. Roll out on granulated sugar. Using scissors, cut strips. Attach to top of cookie with icing.



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