

BAKERY NAME

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your DIY cookie it contains un-iced sugar cookies, royal icing in disposable piping bags, and a matching sprinkle mix.

royal icing is a sweet icing that varies in consistency and dries hard. when it’s very thin, RI will flood your cookie and create a smooth surface. thick RI will dry hard and crunchy. if your RI separates, give piping bag a little massage to work the ingredients back in.

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smooth out the tip of your icing bag & make a **very** small snip straight across. you can always cut a little more to get more icing out. apply soft pressure to the piping bag and watch your creations come alive! use tools like a knife or toothpick to smooth icing across the cookie or make cool designs

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RI can take a long time to dry (often overnight) so make sure to store your cookies in tupperware to keep fresh, but wait a day to stack them just in case. leftover icing lasts a week or two at room temp or you can freeze!

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we want to see what you create! tag us on social media @bakery. have fun decorating!

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