

Nailed It! At Home VALENTINE'S DAY

Decoration Kit for an Individual (set of 6 Cookies) includes:

NOTE: All food coloring should be used sparingly and gradually, extra is included. The Lemon Extract is provided with the kit but has been evaporating. To play it safe, buy Clear Lemon Extract as back up or forgo the extract and have plain frosting.

- *Pink Food Coloring
- *Red Food Coloring
- *Black Food Coloring
- *4 Piping Bags
- *1 Black Food Writer Marker
- *Baker's Twine
- *3/4 cup Heart Sprinkles
- *3 TBS Meringue Powder
- *1 set of rectangles (1 large, 1 small) + cardstock
- *1/2 TSP lemon extract



Love Letter Cookies

Send completed pictures to Jones@wrightlibrary.org!

FROM YOUR PANTRY

INGREDIENTS

- *Cooking Spray
- *1 30 oz tube of Sugar Cookie Dough
- *1 Bag of Powdered Sugar (32 oz)

FROM YOUR PANTRY

SPECIAL TOOLS

(BESIDES BASIC EQUIPMENT)

- *Parchment paper or wax paper to roll cookies on + write love notes on
- *1 Black Office Pen
- *1 Rolling Pin
- *Electric Mixer or Wisk
- *Knives
- *Toothpicks
- *Spatula
- *A pair of scissors + a pencil for tracing

Important: Complete Step 1 & 2 before the virtual event begins. Save Steps 3-9 for the online event. Set up your baking station and a device with a camera on the day of the event. Have your cookies and supplies ready.

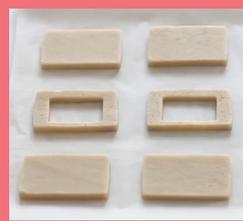
Step 1) con.

...set the rectangles on the cardstock, trace the rectangles and cut them out again (this is the most food safe and

Step 2) sturdy)

- ^Roll out your cookie dough to 1/4 inch thickness and cut out a total of 18 cookies using the 4-inch template.
- ^Cut out the centers from 6 of the cookies using the 2-inch rectangular template. Chill for 20 mins.
- ^Bake them according to your cookie dough directions (or until lightly golden brown on the edges) **Let Cool!**

Prior to live event!



Step 3) LIVE

- ^In the bowl of an electric mixer fitted with the whisk attachment, mix the confectioners' sugar and meringue powder on low speed until combined.
- ^Add 6 to 7 TBS of warm water and beat on medium-high speed until very stiff peaks form, 3 to 5 minutes.
- ^Add the lemon extract and beat on low speed until combined.
- ^Place 1/4 cup of icing into each of three bowls...

Step 1)

Prior to live event!

^Take the printed rectangles and cut them out with scissors...

Wait until Christina says start!
 Feb 11 at 7pm!
 Meeting ID
 890 5812 2045
 Pass
 523705



Step 3) con.

...Cover the remaining icing in the mixer bowl with a damp paper towel to prevent drying.

^Tint one bowl of icing with red, one with pink and one with black (leave the icing in the mixer bowl white). Add drops of water to all 4 bowls to thin the icing to flood consistency.

^(Check the consistency by dragging a spoon through the center of each icing; when the icing is perfect flood consistency, the indentation should completely disappear in 10 seconds. Thin with more water, or thicken with additional confections' sugar as needed.)

^Transfer each color of icing to a separate piping bag. Cut the tips.

Step 4)

^Cut a sheet of parchment paper into 6 small strips, each about 4 inches by 2 inches. Write sentiments of love on one side of each strip, such as "Love you more than cookies!" and "You're Sweet!"

Step 5)



^Place 6 whole rectangular cookies on a work surface covered with parchment paper. Pipe white royal icing around the outer top edge of each cookie...

Step 5) con.



^Insert a folded love note and will not touch the cookies. and top with a whole cookie.

Step 6)



^Pipe a line of white royal icing around the outer top edges of the cookies and flood the inside so that icing completely covers the top of the cookies. If there are gaps in the icing, use a toothpick to push the icing into the gaps so they are filled.

^Place a cookie with a hollow center on top of each iced cookie.

^Fill each with 1 tablespoon confetti heart sprinkles.

^Pipe white royal icing around the outer top edges of the hollow cookies.

^Fold the love notes so the ink side is on the inside of the fold and will not touch the cookies.

Step 7)



^Use white royal icing to pipe a triangular envelope flap on 2 of the cookies. Use a toothpick to scrape away the point of each triangle to make room for the seal decoration. Use the red royal icing to pipe a small seal in the middle of each envelope. Pipe white royal icing lines down from both sides of the envelope flaps to the bottom corners of the cookies to create envelope folds. Use the pink royal icing to pipe several small hearts on the envelopes. Use the food color marker to draw a perforated line across the center of the cookies with "open here" instructions.



Step 8)

^Decorate other cookies as desired



Step 9)

^Wrap each in Baker's Twine