### Ingredients, Tools, & Tips

- **Cookies** (favorite recipe and flavor of cut-out cookie, or store bought)
- **Icing** (store bought or homemade)
  - I recommend making your own royal icing - it's only 3 ingredients and not as scary as it looks!
- **Piping bag or plastic bag**
- **Icing tips or cut a tiny hole in your piping bag**
  - I used No. 3 & 4 tips for "filling" cookies with icing and No. 1 & 2 tips for detail work
- **Gel food dye** (optional)
- **Sprinkles** (optional)

### Royal Icing Recipe

- **4 cups powdered sugar**
- **3 tbsp meringue powder** (found in the baking aisle of most grocery stores)
- **9-12 tbsp water**

Combine all ingredients in a mixing bowl and beat on high speed for 2-3 minutes until fully combined and stiff. If you can drag a knife through the icing and the line disappears within 5–10 seconds, it's ready to use. If the line takes longer to disappear, keep adding water and mixing until you reach the right consistency. If the line takes less than 5 seconds to disappear, keep beating until stiff enough to use.*

If adding color, divide into separate containers for each color and mix in gel food dye until you get the color you want.