

MARVEL HEROES COOKIE DECORATING GUIDE

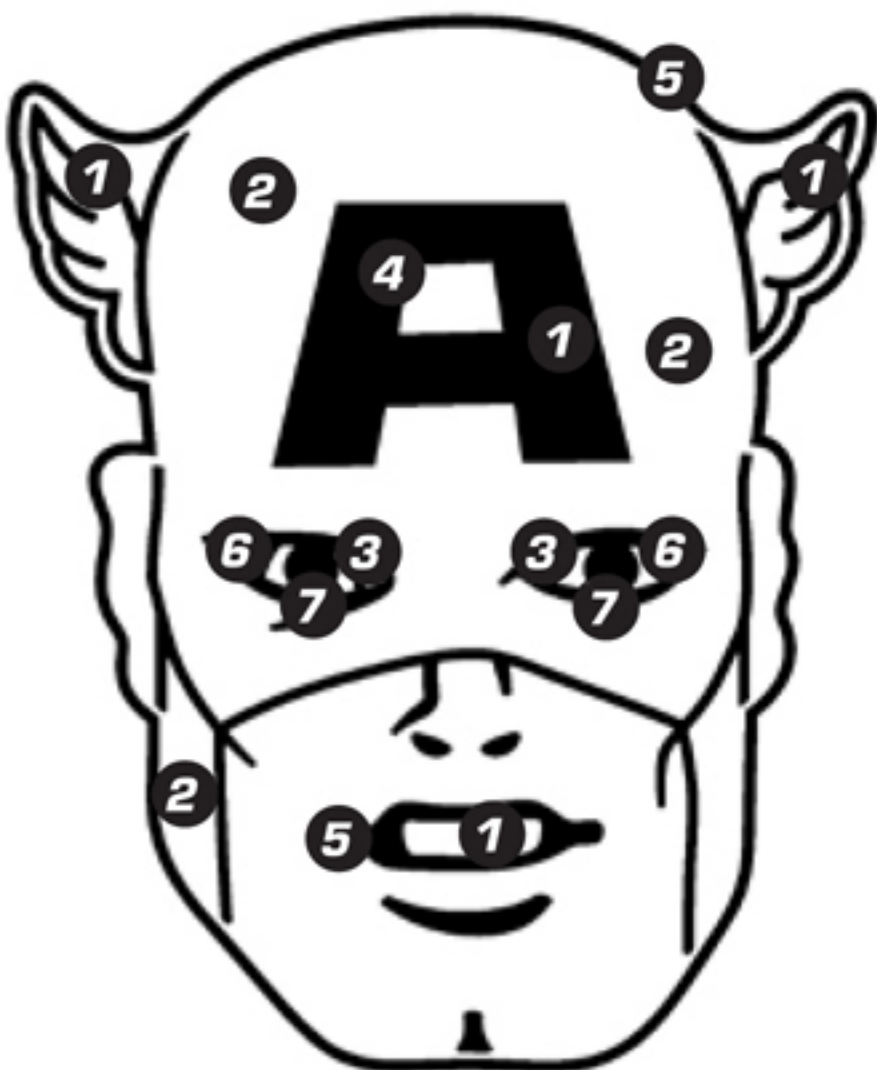
note: Start with white icing and add a small amount of food coloring until desired color is achieved. Always be sure the icing on the cookie is dry before piping on the next color. Use thinner icing for floods and fills and thicker icing for details.



The Incredible Hulk

Order of decorating:

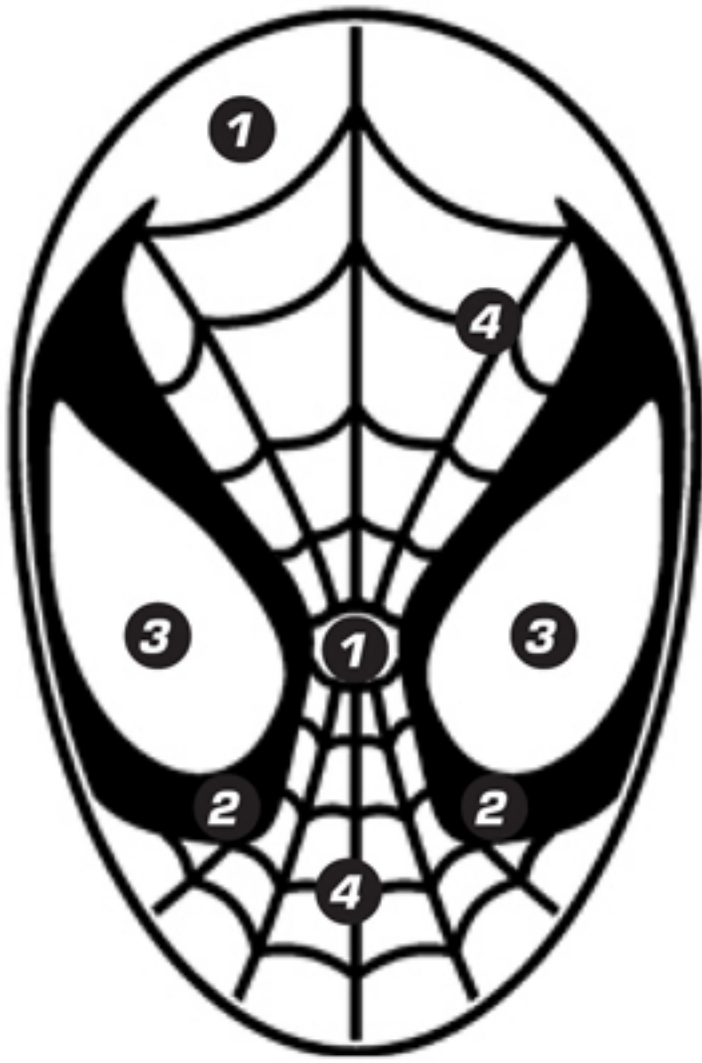
- BLACK** (thin white icing + black)
Use #2 decorating tip in a decorating bag, fill hair and eye areas
- GREEN** (thin white icing + avocado green + lime green + black)
Use #2 decorating tip in a decorating bag, fill face
- WHITE** (thick white icing)
Use #2 decorating tip in a decorating bag, pipe on eyes and mouth
- BLACK** (thick white icing + black)
Use #2 decorating tip in a decorating bag, pipe on hair outline and details, pupils and lower lip
- GREEN** (thicken above green)
Use #2 decorating tip in a decorating bag, pipe on face details and hair details



Captain America

Order of decorating:

- WHITE** (thin white icing)
Use #2 decorating tip in a decorating bag, fill "A", wings and mouth
- BLUE** (thin white icing + blue)
Use #2 decorating tip in a decorating bag, fill mask
- BLACK** (thin white icing + black)
Use #2 decorating tip in a decorating bag, fill in eye area
- WHITE** (thick white icing)
Use #2 decorating tip in a decorating bag, pipe on eyes, outline of "A" and wing details
- BLACK** (thick white icing + black)
Use #2 decorating tip in a decorating bag, pipe on face details, outline of mask and pupils
- BLUE** (blue food gel)
Using a small paint brush, lightly dip into blue food gel and paint on the iris of the eyes
- WHITE** (thick white icing)
Use #1 decorating tip in a decorating bag, pipe on the highlight of the pupils, in a comma type shape



Spider-Man

Order of decorating:

- RED** (thin white icing + red)
Use #2 decorating tip in a decorating bag, fill mask except for eye area
- BLACK** (thick white icing + black)
Use #2 decorating tip in a decorating bag, pipe in outer eye area
- WHITE** (thin white icing)
Use #2 decorating tip in a decorating bag, fill in center of eyes
- BLACK WEB** (black food gel)
Using a small paint brush, lightly dip brush into black food gel and paint on web design or use #1 decorating tip and pipe on design using thick black icing



Ironman

Order of decorating:

- MAROON** (thin white icing + maroon)
Use #2 decorating tip in a decorating bag, fill helmet
- YELLOW** (thin white icing + golden yellow)
Use #2 decorating tip in a decorating bag, fill face except for eyes and mouth
- WHITE** (thin white icing)
Use #2 decorating tip in a decorating bag, fill eyes and mouth
- BLACK** (thick white icing + black)
Use #2 decorating tip in a decorating bag, pipe on outline of helmet, eyes and mouth
- MAROON** (thick white icing + maroon)
Use #2 decorating tip in a decorating bag, pipe on helmet details and pupils
- YELLOW** (thick white icing + golden yellow)
Use #2 decorating tip in a decorating bag, pipe on face details

FOOD COLORING (GELS) USED TO DECORATE ALL FOUR COOKIE DESIGNS:

Red, golden yellow, black, royal blue, leaf green, brown, electric green

BASIC ROYAL ICING RECIPE:

4 cups powdered sugar

6 tablespoons warm water

3 tablespoons meringue powder

Mix until desired consistency. Add more warm water for thin base icings.

Add food coloring to white icing.