

Small Flower Cluster



Light Green PIPING

1. Outline the edge of the cookie, overlapping your icing at any turning points to keep your angles sharp.



Light Green FLOOD

2. Fill in the area you just outlined, being careful not to overflow at the sharp turns.



Light Teal MEDIUM (20sec)

3. With the base still wet, pipe small flowers all over (these can be quick & rough as they'll mostly be hidden).

(Allow to dry for at least 3-4 hours or 20 minutes in a dehydrator)



Light Teal PIPING

4. Take one of the large flower transfers (previously made) and apply icing to the under-side.



Light Teal PIPING

5. Very gently apply 3 or 4 of the large flower transfers to the cookie (they can overhang the edge a little bit).



Light Teal PIPING

6. Again using icing as "glue" on the under-side of each flower, apply several medium flowers in a random pattern.



Light Teal PIPING

7. Repeat with the smallest flowers, but take extra caution as these are especially fragile. In case of any breaks, use your piping icing to "glue" together anything salvageable.



Black PIPING

8. Pipe small dots in the center of each flower. This is a great opportunity to cover up any breaks in the center of your transfers.

NOTE: Applying your transfers so that they slightly overhang the cookie edge gives a cool effect. But keep in mind that this WILL make the cookie even more fragile. Consider NOT overhanging if your cookies need to be packaged and/or transported.