

Leafy Branch



White PIPING

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



White FLOOD

2. Fill in the area you just outlined.

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



Dark Green PIPING

3. Pipe a curved line for the main stem, starting from the bottom and ending a little bit shy of the top.



Dark Green PIPING

4. Starting from a point on the previous line, pipe up and loop back around to make a leaf.



Dark Green PIPING

5. Outline the rest of the leaves, as shown.



Dark Green PIPING

6. Pipe sets of small lines for the berry stems.



Light Purple PIPING

7. With your piping tip right at the surface, apply pressure to create small dots for each berry. Use your scribe to settle any bumps or points.



Dark Green PIPING

8. Pipe squiggly lines inside each leaf. This extra support helps prevent flooding from cratering (i.e. sinking in the middle when it dries).



Dark Green MEDIUM (20sec)

9. Fill in each leaf being careful not to overfill the narrow points. You can use your scribe to pull icing into those tight areas.

(Allow icing to dry or form a hard crust)

Leafy Branch (cont.)



Dark Teal PIPING

10. Pipe a series of lines and dots (or any design you choose) to add some texture.



Dark Teal PIPING

11. Repeat (with some variety in pattern) for the remaining leaves.



Dark Purple PIPING

12. For the second cookie in your set, either duplicate this exact process or add variety with a different berry color.