

1

00:00:00,000 --> 00:00:02,580

- This sugar cookie icing  
is super easy to make.

2

00:00:02,580 --> 00:00:05,310

It takes about five minutes  
to whip it all together.

3

00:00:05,310 --> 00:00:07,500

It's so much easier than royal icing,

4

00:00:07,500 --> 00:00:10,650

and it goes beautifully on  
your cookies for the holidays.

5

00:00:10,650 --> 00:00:12,570

Hi, I'm Lindsay from Life, Love and Sugar,

6

00:00:12,570 --> 00:00:15,773

and today, we're making an  
easy sugar cookie icing.

7

00:00:15,773 --> 00:00:18,356

(upbeat music)

8

00:00:24,614 --> 00:00:25,447

All right, so to get  
started making the icing,

9

00:00:26,490 --> 00:00:28,750

we'll grab our powdered sugar.

10

00:00:28,750 --> 00:00:31,020

(gentle music)

11

00:00:31,020 --> 00:00:33,670

We're gonna add our corn  
syrup to the powdered sugar.

12

00:00:35,760 --> 00:00:38,437  
Some vanilla extract for flavor.

13

00:00:38,437 --> 00:00:41,250  
(gentle music)

14

00:00:41,250 --> 00:00:44,370  
We're gonna add four tablespoons of milk.

15

00:00:44,370 --> 00:00:46,200  
We can add more later if we need to,

16

00:00:46,200 --> 00:00:49,026  
but we're just gonna start  
with four tablespoons.

17

00:00:49,026 --> 00:00:51,870  
(gentle music)

18

00:00:51,870 --> 00:00:53,460  
We're just gonna whisk all this together.

19

00:00:53,460 --> 00:00:55,410  
It may seem a little dry  
and crumbly at first,

20

00:00:55,410 --> 00:00:57,030  
but it'll come together.

21

00:00:57,030 --> 00:00:58,290  
And then as we need to,

22

00:00:58,290 --> 00:01:02,313  
we can add more milk and thin it out.

23

00:01:03,870 --> 00:01:05,370  
You don't wanna add too much upfront

24

00:01:05,370 --> 00:01:06,480  
'cause you can't take it out.

25

00:01:06,480 --> 00:01:08,550  
You can always add more.

26

00:01:08,550 --> 00:01:09,383  
I like to make it

27

00:01:09,383 --> 00:01:11,280  
so that it's a consistency  
that I can use both

28

00:01:11,280 --> 00:01:14,160  
for lining my cookies and flooding them.

29

00:01:14,160 --> 00:01:16,740  
So I want it thin enough  
to flood my cookies

30

00:01:16,740 --> 00:01:19,713  
but thick enough to stay in  
place for when I'm lining them.

31

00:01:20,910 --> 00:01:22,050  
So what we're looking for is

32

00:01:22,050 --> 00:01:25,230  
as you drizzle this  
icing back into itself,

33

00:01:25,230 --> 00:01:27,990  
you want it to kind of become  
part of the icing again

34

00:01:27,990 --> 00:01:29,610  
within about three or four seconds.

35

00:01:29,610 --> 00:01:31,410  
If it holds its shape longer for that,

36  
00:01:31,410 --> 00:01:34,140  
then it's probably still too thick.

37  
00:01:34,140 --> 00:01:36,690  
Now that we've got this  
at the right consistency,

38  
00:01:36,690 --> 00:01:39,120  
we're gonna divide this  
into a few different bowls

39  
00:01:39,120 --> 00:01:42,300  
and all that depends  
really on how many colors

40  
00:01:42,300 --> 00:01:44,460  
you're gonna use for your cookies.

41  
00:01:44,460 --> 00:01:45,990  
I have four colors,

42  
00:01:45,990 --> 00:01:47,640  
but one of them is white.

43  
00:01:47,640 --> 00:01:49,710  
So we're gonna put some white into a bowl

44  
00:01:49,710 --> 00:01:51,120  
and then we'll divide the rest

45  
00:01:51,120 --> 00:01:53,250  
between the other three bowls.

46  
00:01:53,250 --> 00:01:54,390  
Now for coloring your icing,

47

00:01:54,390 --> 00:01:56,730  
you really do wanna stick  
with gel-icing colors,

48

00:01:56,730 --> 00:01:57,780  
not food coloring.

49

00:01:57,780 --> 00:01:58,740  
These are much thicker

50

00:01:58,740 --> 00:02:01,320  
so they're not gonna thin  
out your icing too much.

51

00:02:01,320 --> 00:02:03,150  
You can get a nice, vibrant color

52

00:02:03,150 --> 00:02:04,800  
without thinning out the icing.

53

00:02:04,800 --> 00:02:06,600  
Food coloring, you're  
gonna have to add too much

54

00:02:06,600 --> 00:02:08,640  
in order to get a vibrant color.

55

00:02:08,640 --> 00:02:10,980  
So stick with gel-icing colors.

56

00:02:10,980 --> 00:02:12,633  
There's several brands available.

57

00:02:13,680 --> 00:02:15,180  
You don't really need a whole lot,

58

00:02:15,180 --> 00:02:16,350  
especially, 'cause we're not working

59

00:02:16,350 --> 00:02:19,320  
with large amounts of icing here.

60

00:02:19,320 --> 00:02:23,760  
So get a nice vibrant  
red for our candy canes.

61

00:02:23,760 --> 00:02:25,623  
I'll get that stirred in there.

62

00:02:26,730 --> 00:02:29,223  
Now, we can make our green.

63

00:02:30,666 --> 00:02:32,130  
Oh, that one right in there.

64

00:02:32,130 --> 00:02:33,003  
Got our green.

65

00:02:34,770 --> 00:02:35,820  
So for the gingerbread man,

66

00:02:35,820 --> 00:02:37,260  
I like to use a little bit of copper

67

00:02:37,260 --> 00:02:39,180  
and a little bit of brown.

68

00:02:39,180 --> 00:02:41,260  
So we'll start by adding the copper

69

00:02:42,330 --> 00:02:43,740  
and just a touch of brown.

70

00:02:43,740 --> 00:02:47,280  
It just kind of softens the  
copper color just a little bit.

71

00:02:47,280 --> 00:02:49,470

All right, so now we've got our

72

00:02:49,470 --> 00:02:53,130

coppery gingerbread man color ready to go.

73

00:02:53,130 --> 00:02:55,830

So you can add your icing  
colors to squeeze bottles,

74

00:02:55,830 --> 00:02:59,190

which makes 'em really easy  
to use and flood cookies with.

75

00:02:59,190 --> 00:03:02,820

You can also use piping  
bags with small piping tips.

76

00:03:02,820 --> 00:03:04,200

You could even use a Ziploc bag.

77

00:03:04,200 --> 00:03:06,930

So whatever you have, feel free to use.

78

00:03:06,930 --> 00:03:09,810

Now, because I only have  
two squeeze bottles,

79

00:03:09,810 --> 00:03:13,143

I am going to use a  
piping bag for the red.

80

00:03:16,200 --> 00:03:18,510

Some, have a coupler.

81

00:03:18,510 --> 00:03:22,721

Gonna put on my icing  
tip. Secure that on there.

82

00:03:22,721 --> 00:03:25,304  
(gentle music)

83

00:03:29,143 --> 00:03:30,240  
I'm gonna add the red icing.

84

00:03:30,240 --> 00:03:31,800  
I'm gonna fold this up

85

00:03:31,800 --> 00:03:33,630  
so the icing doesn't drip out of the tip

86

00:03:33,630 --> 00:03:34,865  
while I'm adding it.

87

00:03:34,865 --> 00:03:37,448  
(gentle music)

88

00:03:39,480 --> 00:03:42,582  
And maybe we'll start  
with the Christmas tree.

89

00:03:42,582 --> 00:03:45,165  
(gentle music)

90

00:03:48,480 --> 00:03:50,160  
Now, one thing to note about these icings

91

00:03:50,160 --> 00:03:51,540  
is they do dry out.

92

00:03:51,540 --> 00:03:53,070  
So if they're sitting for a while,

93

00:03:53,070 --> 00:03:55,050  
you may wanna put a paper towel over them

94  
00:03:55,050 --> 00:03:57,180  
and kind dribble some water over top

95  
00:03:57,180 --> 00:03:59,010  
so you've got open moist towel over it,

96  
00:03:59,010 --> 00:04:02,081  
keeping it from drying  
out while you're working.

97  
00:04:02,081 --> 00:04:05,490  
(gentle music)

98  
00:04:05,490 --> 00:04:06,323  
Now if at any point

99  
00:04:06,323 --> 00:04:08,040  
you find you have some  
little imperfections

100  
00:04:08,040 --> 00:04:09,600  
or you don't like the  
way something is looking

101  
00:04:09,600 --> 00:04:10,433  
on your cookie,

102  
00:04:10,433 --> 00:04:12,030  
you can actually use a toothpick

103  
00:04:12,030 --> 00:04:13,770  
and just kind of spread it around

104  
00:04:13,770 --> 00:04:16,980  
to make a straighter line  
or help fill something in.

105  
00:04:16,980 --> 00:04:19,817

The toothpicks can be  
really helpful with that.

106

00:04:19,817 --> 00:04:22,400  
(gentle music)

107

00:04:24,150 --> 00:04:25,830  
Whenever you're done  
decorating your cookies,

108

00:04:25,830 --> 00:04:27,750  
go ahead and let them sit for a while

109

00:04:27,750 --> 00:04:29,250  
and let the icing harden.

110

00:04:29,250 --> 00:04:31,470  
You will be able to  
stack them once it does

111

00:04:31,470 --> 00:04:32,820  
and then you can plate them,

112

00:04:32,820 --> 00:04:34,020  
get 'em ready for your guests.

113

00:04:34,020 --> 00:04:35,400  
They're perfect for the holidays.

114

00:04:35,400 --> 00:04:37,238  
I know everyone will love them.

115

00:04:37,238 --> 00:04:39,821  
(gentle music)

116

00:04:42,210 --> 00:04:45,553  
For the full recipe, head  
over to [lifeloveandsugar.com](http://lifeloveandsugar.com).

