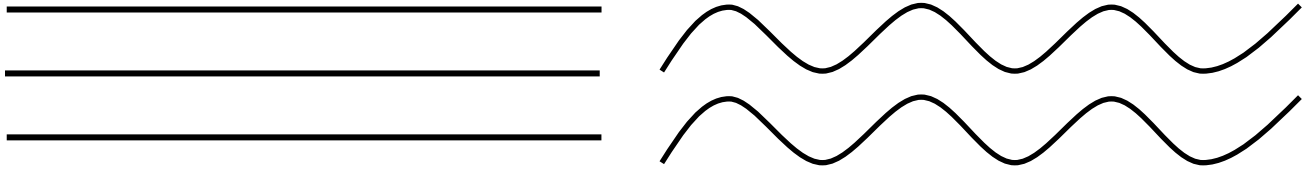
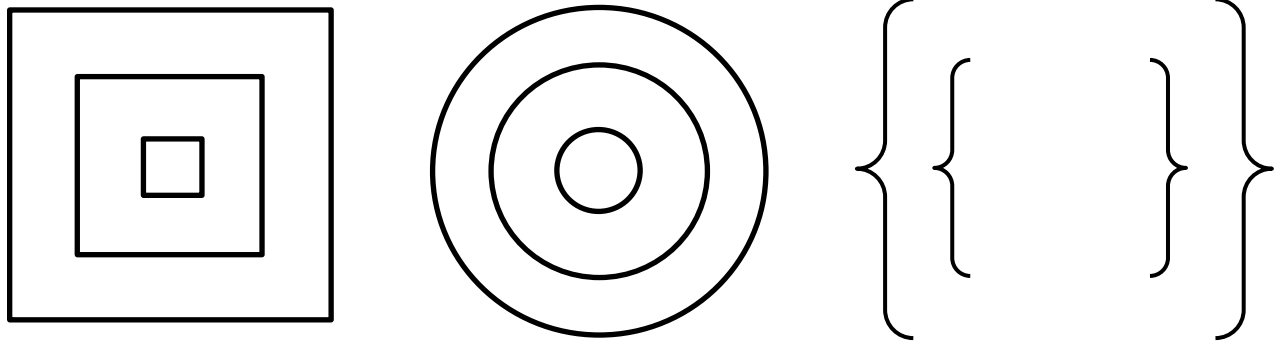


Piping and Outline Practice

Piping lines: Use tip #2 and squeeze icing bag with even/medium hand pressure. If you see icing pops, increase your squeeze and show that icing who's boss! Do not drag tip on surface, but rather touch down at the start of the line and drop an 'icing anchor' and then lift up and off the sheet allowing the icing to fall into place. With even hand pressure lift icing line across and touch gently down at the end.



Outlining Cookies: Use tip #2 and squeeze icing bag with even/medium hand pressure. Do not drag tip, but rather drop an 'icing anchor' and then with even hand pressure lift icing line across. Touch down at each 'point' for easy transitions. If you're right-handed, try piping the circle counter clockwise and if you're left-handed try it clockwise. This will reduce blind spots!



Icing Accents

Bead Border (use round tip #2 or star tip #13): Keep icing bag at a 45-degree angle. Create a teardrop of icing, pulling a small tail out at the end. Then overlap the next teardrop over the tail. Continue overlapping teardrops to create this beautiful accent line.

Right handed decorators go in this direction! → ← *Left handed decorators go in this direction!*



Dots: Keep bag upright and keep in place. Allow icing to build up and round off at the end with a gentle swirl to tap the tip down and prevent the 'kiss' affect.



Tear Drops and Hearts: Teardrops can be created with a strong squeeze and then a release on hand pressure as you pull out the tail. Overlap the teardrop tails to create cute icing hearts!



Loops: Let your icing tip motion guide the loops. Don't rush! Take your time to avoid adding too many loops. Focus on the

