Iced Fall Cookies with CBTV Live

Chapter 1 - Chapter 1
Iced Fall Cookies
(upbeat music) (upbeat music continues) - [Producer] On. - Hi, everybody, this is Liana and... - Courtney. Hi, guys. - Hi. We are here one week before Thanksgiving. Actually- - I can't believe it. - This week next time you will probably have already had your Thanksgiving dinner. - Yeah. - And we are here to talk about cookies. - [Courtney] Yeah. Do you have favorite cookie for the holidays? - Ooh, that's a tough question. I mean, I do love the gingerbread cookies and I have to say for this live shoot, our CEO's husband actually baked all of these cookies for us- - All of these cookies. - So that we could do this, and he mixed up all the icing for us, so thank you so much, David. - But if you don't have a David at home to make your cookies, you can actually learn on our site. - That's right. So on Creativebug, we show you how to bake gingerbread cookies, and we made ours using this really cute leaf-shaped cookie cutter. - Yeah. - We decided what we wanted to do, 'cause a lot of people make gingerbread cookies and they think it's like only for Christmas or only for gingerbread men or only for gingerbread houses, but actually it's such a delicious cookie, and why not make it another shape? And so we thought let's make some kind of crazy psychedelic fall leaves. - I love this one. It actually comes, it's in a two pack, it comes with a like an oak leaf and then an acorn. We don't have the cookie cutter here because it's still sitting next to the oven, but there it is a little acorn, which is so cute 'cause sometimes you just wanna have like a little tidbit. - Just a little tiny tidbit. - [Producer] Charlie, stop barking. - [Liana] (laughing) Do you guys hear Charlie? - [Producer] Stop it? - I think he's in quarantine to the chair. He thinks we can't get down. This is what happens. - It's a rainy day here in San Francisco, so I think he's bored. - We've been on a shoot all day with Lisa Congdon. It was great to have her here this week. If you guys saw her on Tuesday, she was in our live shoot. We are making this plate, and now we're back in our studio doing the live shoot and Charlie is apparently not happy, he misses Lisa. - I know. He needs to be held. Okay, well, getting back to the cookies, so- - We have two kinds of icing, right? 'Cause we're decorating our cookies. - That's right, so David made for us two kinds of royal icing. One is a stiff consistency, and one is a thin consistency. It's the exact same icing, and if you follow the recipe on our site, then what you're making is basically thick consistency icing and then you thin it down with lemon. - So the thick is meant for the outline of your cookie, and then the thinner one you can flood into your cookie. This is like those perfect Martha Stewart cookies I saw as a child, they were like amazing. We show you how to do that on our site, which is awesome. And you can color your icing regardless of the consistency. We're using these icing colors. They're gel colors. It's important that you use this and not something like a food coloring because it's oil based and you mix it in with toothpicks. - [Liana] A little bit goes a long way. - [Courtney] A really long way, they're super concentrated. - Do you wanna show them how to mix a color? - So this is a thin consistency icing. This is for flooding and the color that we are missing right now is like a moss green, so we're gonna make one. - [Liana] And just in case you guys are wondering why do we have these towels here with things sticking out of them and bowls hidden underneath towels. When you're working with royal icing, it hardens up so fast, so you have to keep everything covered with a wet cloth when you're working with it so we've had this icing sitting underneath this wet cloth, and we have our other icing colors ready to go in their bags, but we've got the wet cloth on them. - [Courtney] This is a kelly green, but we're gonna make it a little more autumnal. (Charlie whining) - [Producer] Charlie. - [Courtney] Just put him

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down on the ground. Charlie's not having it. - [Producer] (laughing) I can't do two things at once. I'm trying to- - I've kind of stopped hearing him. It's like, you know. - Do you hear that little mourning dove coo? That's Charlie's adorable pre-growl, pre-bark. (Liana laughing) Which only a mother can love, so I'm sorry for... Oh, okay, so I'm adding a little bit of this golden yellow. Let's see what this looks like. This is really fun. This is a lot like painting, just kind of anticipating what the colors might make when you start combining them. - [Liana] And each time you add a little bit more color, you have to get a new toothpick. Don't go back into your icing gel with your color. You're gonna ruin it. - [Courtney] Yeah, we're gonna add a little bit more 'cause yellow is not as strong. - [Liana] You use so much color. Courtney likes the saturated colors. - [Courtney] I do. - [Liana] Actually, that's what's really fun about the icing gel is that you can get these like really eye-popping colors. - [Courtney] So I'm just mixing this, mixing this, mixing this. Do you wanna outline- - Lovely. - [Courtney] A cookie while I'm making my color? - [Liana] Perfect, okay, then you're gonna have to load it into a bag. - [Courtney] I'll do it. I'll load this. - Okay, so, with the thick consistency royal icing, it really is so easy, so you're just gonna grab a blank cookie. I'm gonna move this out of the way. I'm gonna try out this kind of funky-looking thing I did here, so this is like a copper and burgundy icing and we just streaked it down the back so we'll see how that comes out. - [Courtney] Yeah, we put just regular icing, so we we're trying for a marbled effect. We're not the professionals on this, so we're experimenting, which is the most fun. - [Liana] So I like to start at the bottom and just follow around the edges. - [Courtney] How's that marble coming out? - [Liana] It's not too marbley yet. It's sort of pinky. - [Courtney] That's the burgundy color, huh? Oh, that's mossy enough. - [Liana] So it's all about consistent hand pressure. And that looks pretty good. - [Courtney] Yeah, good job. - So then once you've done your outline, you have a couple choices. You can go ahead and flood it with a thin consistency icing, and then we'll show you a few cool ways to do that. Or you can go in with another color, like let's say I wanna do some yellow. - [Producer] We have our first question. - Ooh. - Oh yeah, we're live, so you guys can run in and ask questions. Sounds like we have our first one. - [Producer] Brianne is asking... - Hi, Brianne. - Hi, Brianne. - [Producer] If we were to make cookies to paint, the gel and lemon extract, would you use a thin or thick? - Oh yeah, so Brianne's asking if you are going to just do an iced cookie and then paint on top with the gel colors and lemon extract. That's something that Liana and I have done in a previous live shoot and that's also in the newest. - That's so fun. - Yeah, and in our newest Wilton class, I think, right? The newest cookie class from Wilton has that technique too. You would use the regular consistency or thick consistency. That's what the recipe calls for. To make something thin, you're just adding more lemon juice to it, so you would use the icing just as it is and you really need to let it harden. I think they even say like for 12 hours, right, before you paint on it? - [Liana] I think so, yeah. Like eight to 12 is what I was reading about today. - Okay. Is that dark enough? Do we like that? Oh, did my mic go away? Oh, I lost my mic. I don't know, do we think that's dark enough? It's like exactly the color- - I think it's dark enough. - Of our cookie cutter. - [Liana] I think that it can stand up against some of these other vibrant colors. - [Courtney] All right, so let me show you guys how to load a bag. These are disposable bags. You can put a tip in here or cut off the tip. For the thin consistency, you do not need a metal tip, you can just cut the tip. And we need a spoon. Get a spoon. - Oh, I have a spoon here. - Great. - Just for this purpose. (bag crinkling) - [Courtney] So I'm gonna open this up. This has white on it, but we're just gonna go for it. It's fine. - You just gotta go fast. - [Courtney] Yeah, that's another thing to talk about is like the thin consistency, you do wanna work fairly quickly when you're flooding your cookies, which we're gonna do here in just a minute because it can start to harden a little and then you don't have as much time to make marbled

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designs or drag your toothpick through it to make veins in your leaf, so the thinner consistency you do wanna work. - [Liana] But what's really fun is once you get all of your colors mixed and in their bags, and then it's like you've got your paint palette and it's ready to go and you can just dive in. - [Courtney] I know, it's awesome. - And it's like really fun, especially if you're working with a couple different people. Courtney and I are sitting here both with our Joanne mugs having some tea and- - 'Cause we're gonna eat these cookies (both chuckling) and we need a cup of tea. - [Liana] So it quickly becomes a party. - [Courtney] Yeah, okay, so I got a little bit on the outside of my bag. I'm just gonna move that. - Oh, Courtney. - I know. I'm so messy when it comes to this kind of thing. I'm not this messy a painter. So you actually wanna avoid squeezing it in the middle. Otherwise you're gonna have icing coming out the top and coming out the bottom, which we don't want, and I am prone to doing. And like Liana said, you wanna keep this closed so that this doesn't dry out, so they do make little bands to do that. - [Liana] Or you could use hair ties even if you wanted to, little rubber bands if that works for you. - [Courtney] I'm gonna just snip the end off about a 1/4" up. And then this is our thin consistency icing. We're actually gonna keep all of them under a wet towel until we use them. - [Liana] I think we're ready to use them. - Yeah, okay, so we need to start with a stiff consistency for the outside, right? - Yep, I mean, go ahead. There's one that's already done right there if you wanna flood it. - [Courtney] All right, I'm gonna flood it. What color should I use? I already have, this is copper, which I love this color. And then this is sort of violet and burgundy mix to make a plum. - [Liana] I think you should do some of this and then add some of the orangey or purpley in the middle. - [Courtney] Liana is directing my cookie here. - But you do- - If it comes out, I'm gonna blame you. (Liana laughing) If it comes out poorly, it's okay. - [Liana] It's what I would do, but you do you. - [Courtney] So when I was doing this initially, Liana made the icing or, well, David made the icing and Liana thinned it and I was like, "Oh, is this right? It feels pretty stiff, I don't know." But actually it's gonna fill in those gaps, right? - [Liana] You just kind of have to push it in with a toothpick. - Yeah. So it's okay if I have some gaps. I'm gonna go around one more time here. That goes back in here. We're gonna take some of our orange. - [Liana] Oh my God. - [Courtney] And... I'm actually gonna do some little- - [Liana] And it really melts right into the other icing, which is so fun. - It's pretty fun. - [Producer] While you ladies do that, could you mention our one-month offer for new Creativebug members? - Heck yeah, we can. Okay, so for anybody who is not already a member of Creativebug and you want to learn how to make these fantastic cookies, or make your own icing, or sew, knit, art classes, whatever you can think of, we have- - We have it all. - We have it all. We have over 1,000 classes. - I think it's like close to 2,000 now. - It's a whole lot. - Yeah, from over 130 instructors who are experts in their field. - So if you sign up for Creativebug using promo code Joanne one, and Ally's gonna post that link right now, then you can access all of Creativebug, unlimited access for one whole month, so that's all the crafting you can eat for 30 days, and so she's gonna post that right now and let us know how it goes. - Yeah, - That's looking so cool. - [Courtney] This is my Orla Kiely kind of inspired one. (Liana gasping) So I'm just using my toothpick to close in those little gaps. You wanna work with this thin consistency icing right away. You wouldn't wanna flood a bunch and then try to go back because it'll create a skin and then when you go to just adjust, it won't slowly settle so nicely like that. I'm gonna leave that design like it is. I like how that looks. - Okay, I'm gonna try to flood one now too. I'm gonna also similarly use this green and then I'm gonna show a marbled effect. - [Courtney] Ooh, nice. I'm gonna do an outline while you're doing that. - Okay. - We've got our next question. - Bring it on. - So we've got two questions. So Charlene wants to know, "Is there a recipe for the icing?" - There is, so if you go- - Charlene is asking, "What is the recipe for the icing?" Go ahead. - Go to Creativebug and the recipe is in the sugar cookie class.

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It's really simple. It's three ingredients. I think it's like meringue powder. - [Courtney] Which Walton has, you can buy it from them. - Yep, I'm gonna do just, I'm gonna make mine a little bit abstract. It's meringue powder, powdered sugar, and I think just water. I mean it's really, it's so simple to make. You beat it for like, I think it's like seven minutes or something like that. - [Courtney] I'm starting to get that marble effect now as I'm done. - [Liana] I'm doing a little bit of purple in there. - [Courtney] So I was using the thick consistency to outline. - Ooh! That's very pretty. Okay, now I'm gonna go ahead and marble. - Oh yeah. - This part is so fun. So just running my toothpick around. Super psychedelic. - [Courtney] Oh my God, you used all the colors. - [Liana] I did. - [Courtney] Nice. - I couldn't help myself. - This is so fun. This would keep kids entertained, or adults, entertained forever. Keep them out of your kitchen. - I'm entertained. - I know, this is really fun. - [Liana] I hope all of you are too. - [Producer] All right, next question. - Oh, that's so fun. - Yes? - [Producer] Charlotte is wondering if you can freeze these cookies. - Yeah. - Yeah. Charlotte, I don't wanna scare you, but we have cookies that we made like three years ago that are in a drawer upstairs and they still look beautiful. We use them for photo shoots all the time. We don't recommend eating them if you are hanging onto them for too long. I mean, a frozen cookie, can't guarantee you're gonna get that same delicious crunch. - Crunch, yeah. - But it definitely, it will be fine to eat, it wouldn't hurt you. - Yeah, I would definitely say the flooded cookies will be okay. If you have something really lacy, like what Liana has going on here without any flooding, this may break off after it's been in the freezer a long time 'cause it may separate, but once it's flooded I think it's gonna be even sturdier. - [Liana] Mm-hmm. And you know what I'm gonna do next? - You're gonna eat one? - I'm going to- - Oh, you're gonna flood one. - Flood this little guy here. We're gonna go for a stained glass effect. - [Courtney] Good question, Charlotte, by the way. - That's a great question. - Also, you can make your icing in advance and you just might need to re-thin it. You can keep a wet dish cloth over the icing bowl while you're working on other parts of your cookie decorating. You can make your gingerbread in advance. - [Liana] I'm using all the colors. - [Courtney] Oh boy, Liana's an all the colors kind of girl today. - I know. Where's that crazy blue you made? - [Courtney] Oh yeah, here. This is teal. - [Liana] I haven't used that yet. - [Courtney] I need more purple. Oh yeah, the purple. Here, trade me. - Trade me. - I need a little bit more in this area. This is still wet enough, I can just add it. - [Liana] Oh my goodness. But you do need a little bit more icing than you would even think. I mean it really, I would make a double batch personally. - Yeah. - It goes fast. - [Courtney] And then also you have more colors to play with then. - [Liana] Okay. Oh, my last one. - [Courtney] Oh my God, you did use all the colors all the way. - This is so bonkers. - [Courtney] Oh, this reminds me of like a turkey shape would be fun too. You do all their tail feathers. - [Liana] Oh, that would be so fun. - [Courtney] I love autumn leaves though. - Okay. - It works for the entire season, not just a single holiday. (Liana humming) Just filling in. - [Liana] So if you guys are liking this live episode, if you're having fun, I want you all to know also that we do this every week on Tuesdays and Thursdays. - At four o'clock. - We do a live demo. It's not always cookies. It's something different every time. - And you can run in and ask us questions, which we love, because then you get in-the-moment tips. - And sort of like with this cookie-making, we know that we are not the experts. - Well, in a lot of what we do we are the experts. - That Wilton is, but prior- - But for cookies, we're not the experts. - Prior to these kinds of shoots, we do do a lot of research and studying up and so it's all fresh in our head, so we're usually pretty good for answering questions- - Absolutely. - If you're having questions. - [Courtney] How long should we wait before we can eat it? - [Liana] I think that... - [Courtney] Let's make one of these acorns. - [Liana] I think you should make an acorn before you do that. - [Courtney] Okay. - [Liana] Okay. - [Courtney] I'm stealing some of your

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acorns. Oh, I have some over here. - [Liana] All right, because I didn't do the stained glass one before our shoot, I'm learning that you have to be careful because you will get some other color up on your outline color. And if you're a perfectionist, that might bother you. - [Courtney] Do you wanna flood my cookie? - [Liana] Hey, girl. You wanna flood my cookie? (chuckling) - [Courtney] Do a little outline on the acorn. - [Liana] You got it. Oh, he's so cute. - [Courtney] These are really cute. Oh yeah, that one too. (Liana laughing) - [Producer] Okay, next question. - Let's hear it. - Brianne is asking, "Is there a way to fix mistakes?" - Brianne's asking, "How do we fix our mistakes?" Just more icing, Brianne. Or you eat the cookie- - More icing. - If it's not terrible. - I mean, honestly, I think that you can go in with like Q-tips or toothpicks and- - Something- - Shove things around. Oh, did I just do that? - Yeah. - See, look, I just made a mistake. This is gonna happen. - [Courtney] Liana stuck her bag in my cookie. - [Liana] This is the holidays, people. So I would just say don't worry about it too much. - Yeah. - Because if you're worried that much about how your cookie's turning out, then I think that- - It won't be enjoyable. - [Liana] You're not having the best holiday season. It sounds like a theme. That's my advice, don't care too much. - But you can, the toothpicks help for closing the little gaps. You could try using a little bit of wet paper towel or Q-tip or something. I think, I know for sure, actually, Wilton makes food-safe brushes. They look like makeup brushes, so you could possibly get those wet with lemon extract or water and just kind of manipulate the icing while it's still wet. If it's completely dried or hard, you could probably crack or break it off, but then you'll probably damage your cookie in the process, so I would just like move on. - Yeah. - When things are dry, you could do a second layer on top, but then you'd have a lot of icing on your cookies. - [Liana] Oh yeah, you could get like a pearl dust and paint over it. - [Courtney] Oh yeah, that's a great idea. - [Producer] Just said, to your point, Courtney, Charlotte is asking if the weight of the icing changes the overall weight of the gingerbread cookie because it's a tradition in her family that they bake gingerbread cookies and then they use them as ornaments on their Christmas tree. - Oh, cute. - Oh, so Charlotte is asking about the weight, if the icing adds weight to the cookie because in her family the tradition is to actually make the cookies and hang them on their Christmas tree. Yeah, icing is heavy. Actually, it's very heavy. - I know. - So it will change the weight. You could still definitely hang it. I actually used to make salt dough ornaments when I was a kid. I did that with my piano teacher and you can actually paint them. They're not for eating, but they do give you like a traditional cookie look and then they last probably your entire lifetime. I know the ones from when I was like six, we still have. - Oh yeah, I had one that was an ice cream cone-shaped when I was a kid that we bring out every year and I always give it a little lick, even though it was salt dough, it was not ice cream, it was not a cookie. - Wait, tell me that story about you and your sister with the Easter egg. - [Liana] Oh, we had a sugar egg at our house that my mom would bring out every year for Easter and my sister and I, unbeknownst to each other, would secretly, for like a decade, would secretly lick the egg. We did a lot of licking in my house. - [Courtney] That's so gross and hilarious. - [Liana] I know. We're kind of gross. - [Courtney] We just outed Erin on camera. - I hope she's watching. I hope she's watching. What do you think of my stained glass cookie? - [Courtney] That's so great. No, that looks awesome. Here, do you want some of these? - [Liana] It's a little crazy. - [Courtney] I love it. What are you doing next? - [Liana] Well, we're just gonna keep filling cookies. (laughing) - [Courtney] Do you see this? We've got an entire plate of cookies to keep us occupied. And if you missed Tuesday, this is actually a giving plate. This is what we did Lisa Congdon and I did on Tuesday, which is to make our own giving plate, and the idea is that it has no owner. You're supposed to fill it with cookies and pass it along. So like Liana said, we're gonna keep filling our cookies here. At some point, we're probably gonna enjoy them with our cup of tea. We might share

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them with the office, we'll see. I don't know, we could probably do some damage. We'll see you guys at the next live shoot and have a great holiday. (upbeat music) (upbeat music continues)

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