



Royal Icing Transfers

Make your cookies POP



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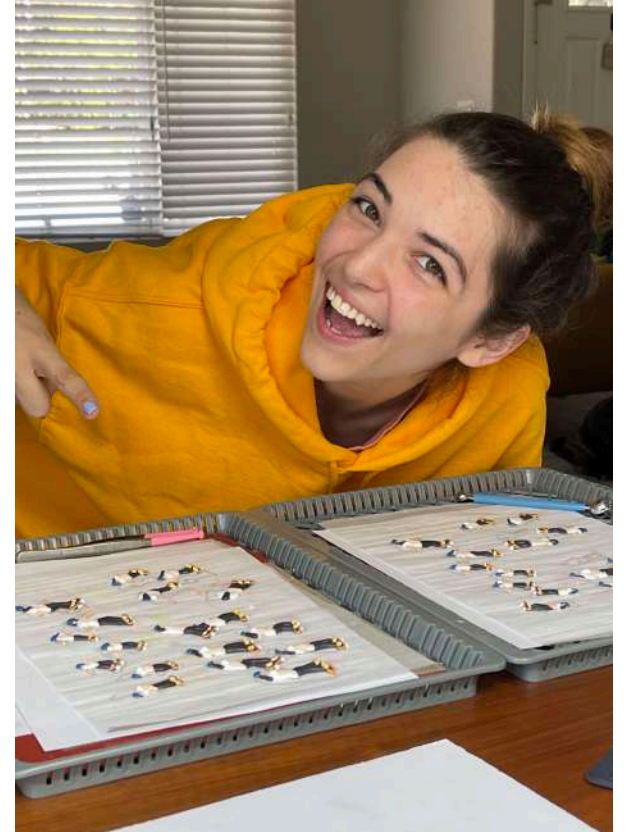




A note from Mik

Hi friend! Welcome to your crash course in Royal icing transfers!! I am so excited you've decided to pursue transfers further. They are a handy tool in cookie decorating and throughout this guide you will learn about all the reasons why they're so awesome. Since discovering how easily they can be made, I tend to utilize transfers as design elements as often as I can. After reading through this guide, my hope is that you will feel confident, capable, and excited to utilize them in your next project too!

Ready? Let's learn to make magic!



Playful.



Simple.

Impactful.



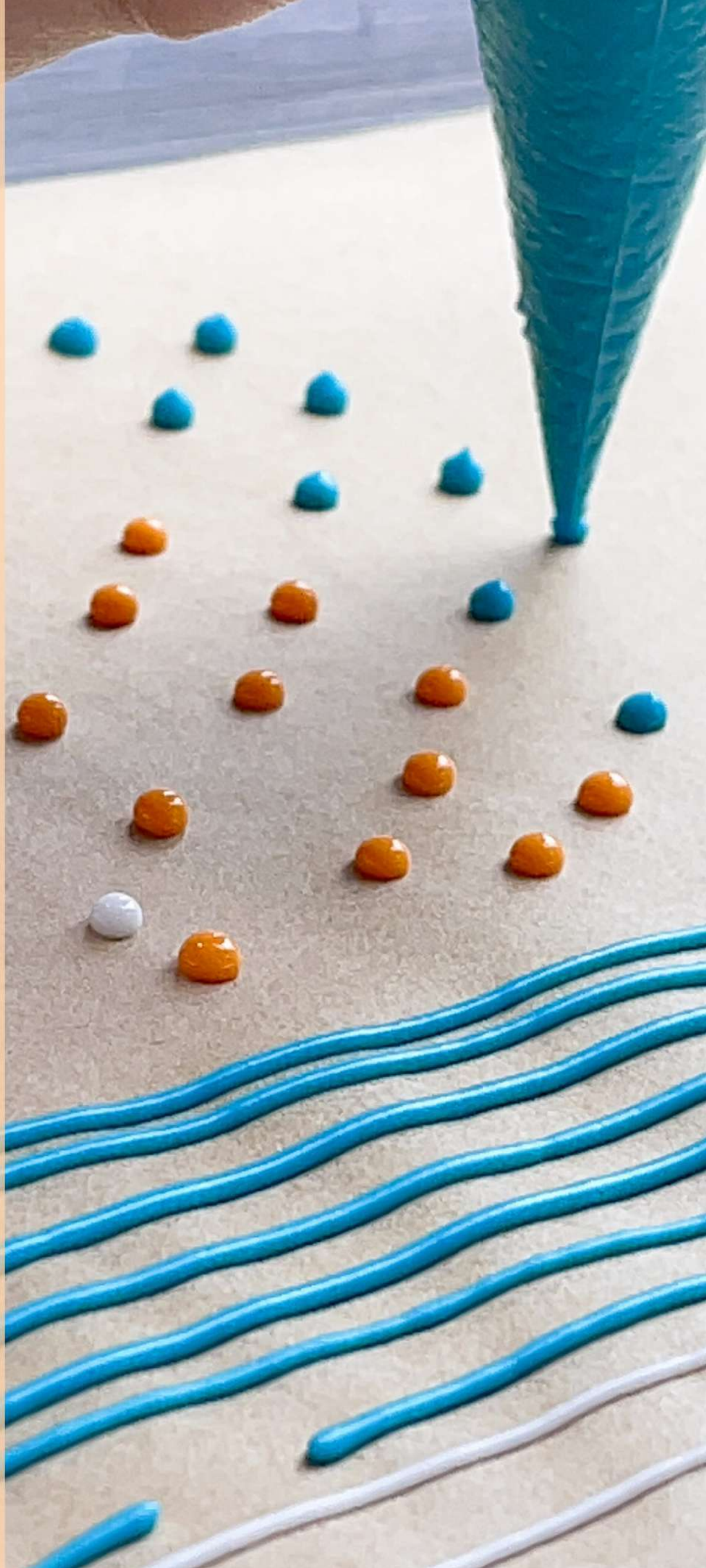
Creative.





PART ONE

ALL ABOUT TRANSFERS



What is a Royal Icing Transfer?

Easy to make, even easier to use.

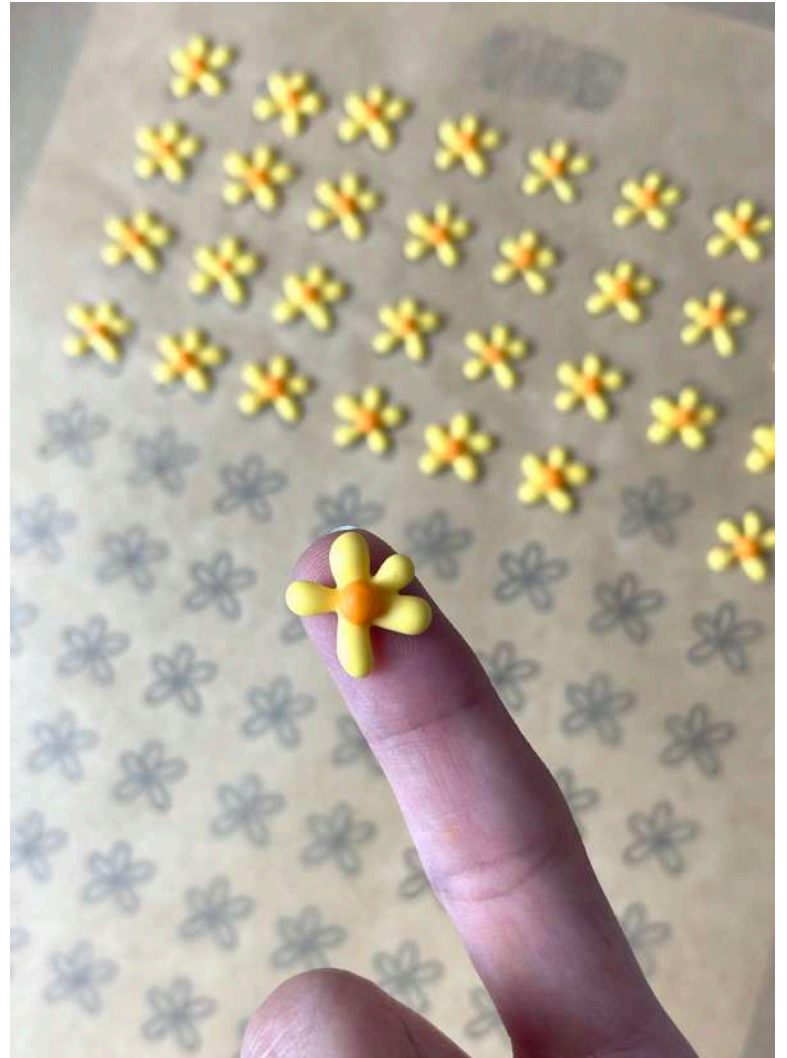
Royal icing transfers are pieces of icing in any shape, size, color, or design you can dream up. They are generally very easy to make but are even easier to add to your cookies! Think of them as a form of sprinkles! Once a transfer is fully dry, it's then transferred to a cookie when decorating, taking a simple design to the next level.

Here are some reasons why they're so awesome!

- Minimal effort, maximum impact.
- Endless possibilities and design ideas
- Can be kept simple or can be very detailed!
- Helpful when creating several dozen cookies at a time.
- They add dimension and make your cookies pop!
- Avoids color-bleeding.
- Not just for cookies! They are great for other treats too.
- Can be made in advance & stored for future use.
- They provide an alternative option to using a projector.
- Make custom sprinkle mixes with exact colors & themes
- Great for layered designs to maintain dimension while remaining efficient.
- An alternative option to using a projector.
- Great choice to prevent "mess-up" cookies.



✨ ✨ **Transfers come in all shapes & sizes!** ✨ ✨



Minimize Effort, Maximize Impact.

Transfers can effortlessly add thoughtful details to any design. Adding final details onto a cookie is a total breeze because transfers limit the risk of ruining an already decorated cookie. Say goodbye to "cookie catastrophes!"

How often have you piped small details onto a cookie just for the icing to crater or cave in on itself? Or how many times have you had a mishap and needed to scrape and start all over? Damage control has never been easier.

Be sure to keep extra transfers on hand for a backup plan because accidents can happen! There is nothing worse than a misspelled word or a dent in the icing caused by a pen to ruin a cookie. When working with transfers though, any mishaps that do occur, you can move forward, grab a new transfer, and try again!

- For example, when making signs that require writing/lettering, having extra transfers in case of any mess-ups, misspellings, etc., will give you peace of mind. Since the accident would be on a transfer and not directly piped onto a cookie, any mess-up on a transfer won't ruin a cookie.



= Keep it simple or go bold!

- A **simple design** can take a standard cookie to the next level. For example, these simple circles turned into smileys, made the center of these flower cookies pop a bit more than if I had piped them directly onto the cookie.



- On the other hand, after some practice and with a little more time and effort, **more intricate and complex designs** can be accomplished for maximum impact!



= Flexible to Work With

Plan ahead of time. Using royal icing transfers requires 30-90+ minutes of prep work and dry time, potentially taking up a few hours to an entire day. Depending on how many transfers are being made and however large or detailed the transfers are. Getting started on these a day before you intend to use them is always best! But **making them while you decorate** is possible too. During the drying periods between flooding the cookies, pipe some transfers for the design in that downtime. Doing this now means you won't have to pipe the details on the cookies later!

For example, I piped these hats in between flooding the sections on their pairing cookies. By the time the cookies were dry and ready for their hats, these transfers were ready to go.





PART TWO

HOW-TO MAKE TRANSFERS



Supply List

General Supplies:

- Icing
- Piping bags
- Scribe tool
- Dual-ended scribe tool
- Parchment paper
- Printed templates of choice
- Desk fan or Dehydrator
- Trays (baking tray or dehydrator tray)

Additional Supplies:

- Edible ink pen
- Cello Bags
- Teflon sheets
- Sprinkle tweezers
- Masking tape
- Small weights
- Container or Jars for storing



= How-to Make Royal Icing Transfers

Step 1

Selecting a template and preparing piping surface.



Either print or hand draw a template, then place preferred piping surface over the template.

Step 2

Trace and flood in the template.



Trace outlines and flood in with icing using appropriate icing consistency.

Step 3

Allow transfers to dry before adding additional details.



Depending on size and the drying method used, transfers can take under 30 minutes to dry or up to 3+ hours to dry.

Step 4

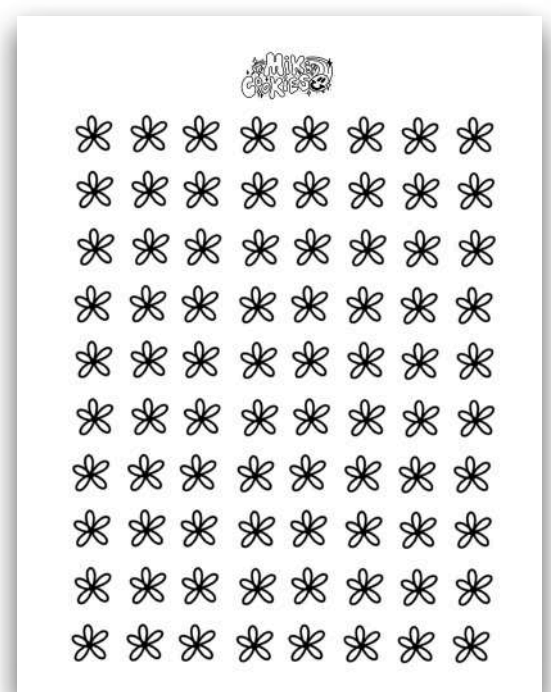
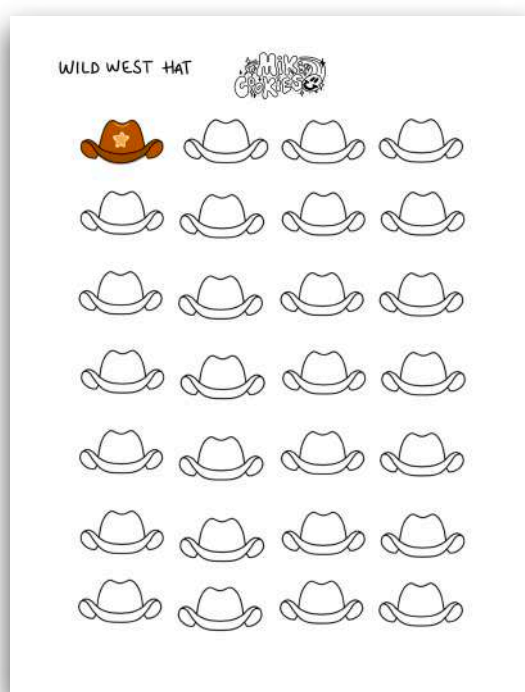
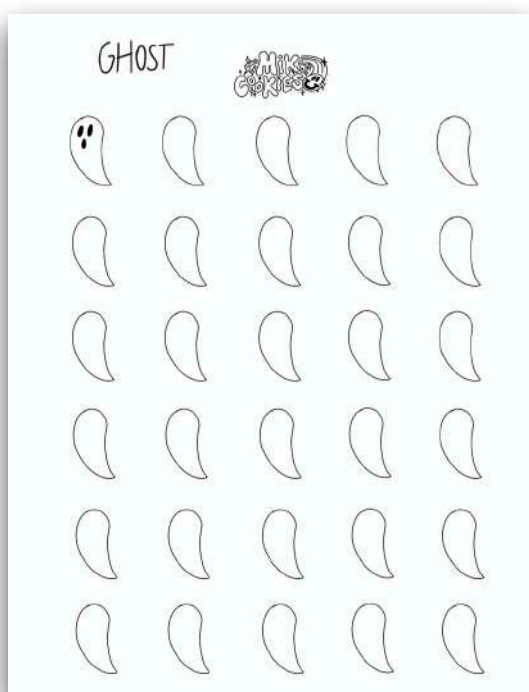
Once dry, apply to cookie with icing.



Place the transfer onto a freshly flooded cookie or apply onto an already decorated cookie.

= Selecting a Template

Working with a transfer template creates consistency and control with your transfers. Templates are preferred when the transfers must have specific dimensions and when larger quantities of transfers are needed. It does depend on the project to decide whether or not a template is necessary or not. I will utilize a template to keep the integrity of a design, especially when doing lettering of any sort!



= Laminate, or keep your printed template sheets in sheet protectors to maintain their longevity.



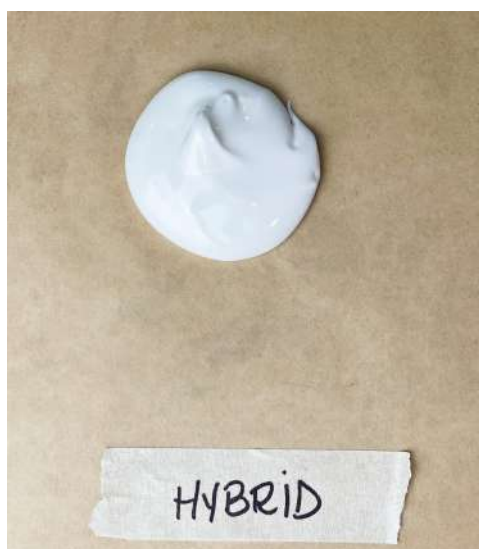
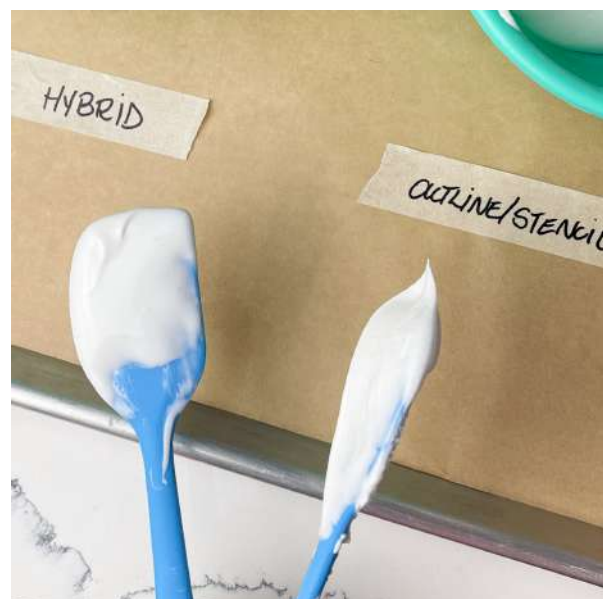
With other designs though, it may be more natural and fun to freely make the shapes without utilizing a template. Allowing the transfers to vary in size and shape can create a more organic look for your designs. Whichever your preference may be, a template can always be there to help if needed!

= Icing Consistencies

Generally, when making transfers, the same rules do apply from decorating cookies. So keep your cookie instincts in mind when determining which icing consistencies to use for transfers too.

Use a **hybrid consistency for the best and puffiest results.** (15-17 second icing) A hybrid consistency is a happy medium between an outlining and flooding consistency and will likely be your most commonly used consistency. This icing is just thick enough to hold its shape but can settle nicely with some assistance, making it an excellent choice for outlining and flooding in areas.

Using a reasonably loose icing consistency (7-9 second icing) won't achieve the puffiest transfers. The loose and thin consistency of the icing will lose dimension and can crater. In other cases, using a **stiffer consistency will achieve the best results,** ideal for **stencil scraping, florals, and sometimes lettering.** The thicker/stiff consistency of the icing helps achieve clean and sharp outlines before flooding and will hold a consistent form when stencil scraping or piping florals.



The hybrid consistency will have loose peaks and will slowly settle into itself after 15-20 seconds.



The loose peaks settle easily with a gentle shake or with the help of the scribe tool.



The stiff consistency holds its form and doesn't settle into itself. It will have standing peaks that fold slightly.

= Standard Transfer Steps

1. Find your desired template. Using a template will keep your transfers consistent in size and shape.
2. Place your selected template onto a baking sheet or dehydrator tray. Then place parchment paper on top, tape down or weigh down.
3. Then pipe your icing directly on the parchment, tracing the outline of the template shape, and flood in where needed.
4. After piping the shapes, place them into a dehydrator or aim a desk fan directly at the tray to help them dry. Using either drying method will help to avoid cratering in the freshly piped icing. Using a dehydrator will allow them to dry faster.
5. If using a dehydrator, your transfers will be ready within 30-60 minutes. If drying with a fan, let your transfers dry for 1-8 hours—sometimes overnight. Let them dry until they are easily removable from the parchment. They are ready to go when they slide right off the parchment.
6. Add final details once dry, such as drawing on them with edible ink pens or adding additional detail lines with icing (if needed).
7. Finally, place the transfer directly onto freshly flooded icing, or adhere to a dry cookie using a small dab of royal icing. Set to the side and dry. It should only take a few minutes for the small dab of icing to dry, and the cookie is good to go!



= Preparing Your Templates

There are three **base layers** to utilize when preparing sheets for transfers depending on your tools and preferences.



No base layer. Due to the inconsistent surface with holes in the tray, transfers will be bumpy underneath—quick drying.



Trim a silicone mat to fit a tray. The mat creates a consistently flat surface to pipe on top of—less airflow on the underside, slightly altered dry time.



Trim Teflon sheets to fit a tray. The Teflon sheet creates a consistently flat surface and maintains decent airflow for the bottom of the transfers—quick drying.

You'll want to secure the piping surface so it doesn't blow around when positioned in front of a fan or the dehydrator.

Methods


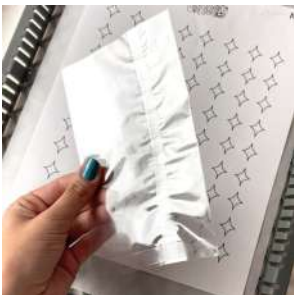




Use small weights to hold down the surface.

Tape down your surface, masking tape works well and is easily removed.

= Piping Surface Types

Key:
 Small: 0.25" - 1.5"
 Large: 2"+

Surface Type	Dry Time (Dehydrator, 105°)	General Observations	Bottom texture	Finished
Parchment Paper 	Small: ~30 minutes Large: 1-2+ hours	60-90+ minutes longer to dry with a fan. Semi-shine with a dehydrator.	Inconsistent, sometimes bumpy, matte finish.	
Cello Bag 	Small: ~60 minutes Large: 2+ hours	Shiny finish with a dehydrator.	Shiny and smooth.	
Acetate sheet 	Small: 60 minutes Large: 2+ hours	Shiny finish with a dehydrator.	Glass-like smoothness and shine.	

*remove protective film before using



Drying Times + Environmental Factors

<p>Dry times will vary with Royal icing transfers depending on your tools.</p>	<p>Your environment can also impact icing transfers and dry times.</p>
<ul style="list-style-type: none"> ● General air flow <ul style="list-style-type: none"> * Smaller shapes dry in 30 minutes to 1 hours but larger shapes will require 3-6 hours. Designs may crater. ● Small desk fan <ul style="list-style-type: none"> * Dries in 60+ minutes, less likely to crater. ● Dehydrator <ul style="list-style-type: none"> * Dries in 30 minutes or less, least likely to crater. Generally will not 	<p>In a humid climate > 50% it is highly recommended to use a dehydrator to quickly remove moisture in your icing for quicker drying times and to avoid cratering. In a warm and dry climate, a dehydrator typically isn't always necessary because Royal icing prefers warmth and dry air flow when drying!</p> <ul style="list-style-type: none"> ● Humidity < 35% - general air flow or fan is good ● Humidity < 50% - desk fan recommended. Dehydrator will work best. ● Humidity > 50% - Dehydrator most recommended.

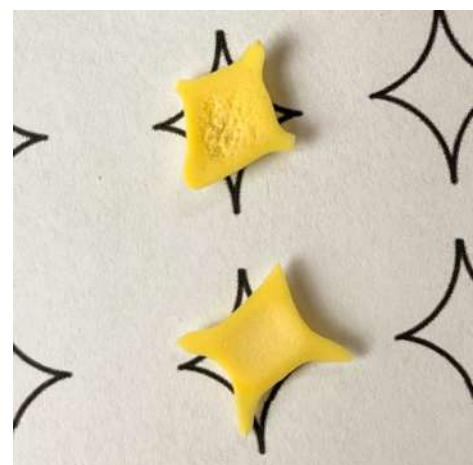
➤ Transfers are ready to use when they slide right off the surface or are removed from the surface easily and cleanly



Gently fold the surface and the transfers will either slide off or need a gentle push.



Using the flat/shovel end of a scribe tool, slide under the transfer to pop off the surface.



Top: not fully dry when removed from the surface
Bottom: slid right off the surface once dry



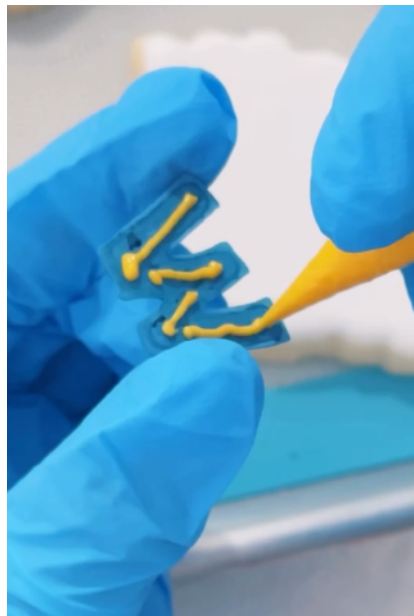
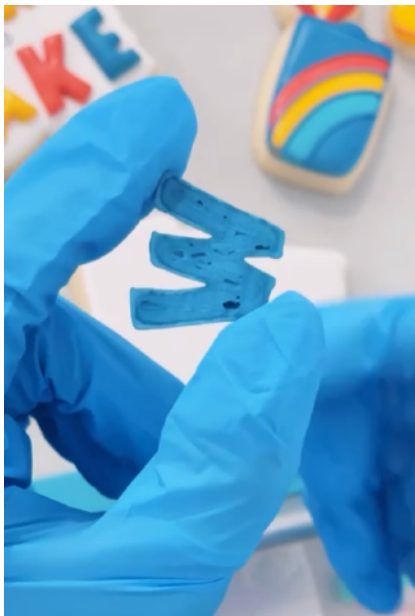
PART THREE
APPLYING TRANSFERS



= Applying Transfers

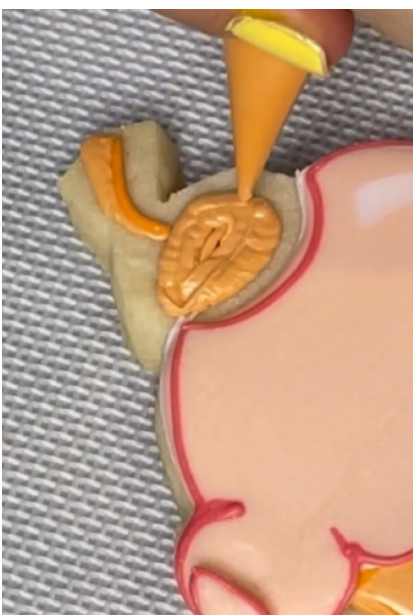
Tips for applying transfers and securing them to the surface.

Apply icing to the bottom of the transfer and then place directly onto the surface of the cookie. If preferred, place the transfer directly onto a freshly flooded cookie. But waiting for the base of the cookie be dry before applying transfers makes the design pop more.



Use a scribe tool to adjust the placement of your transfer, if necessary.

For the transfer to have more dimension, apply a bead of icing onto the cookie's surface first, allow it to set. Apply icing onto the back of the transfer and place onto the set bead of icing. The dried bead of icing will act as a small pillow for your transfer to rest on top of.



= Mind the Gap

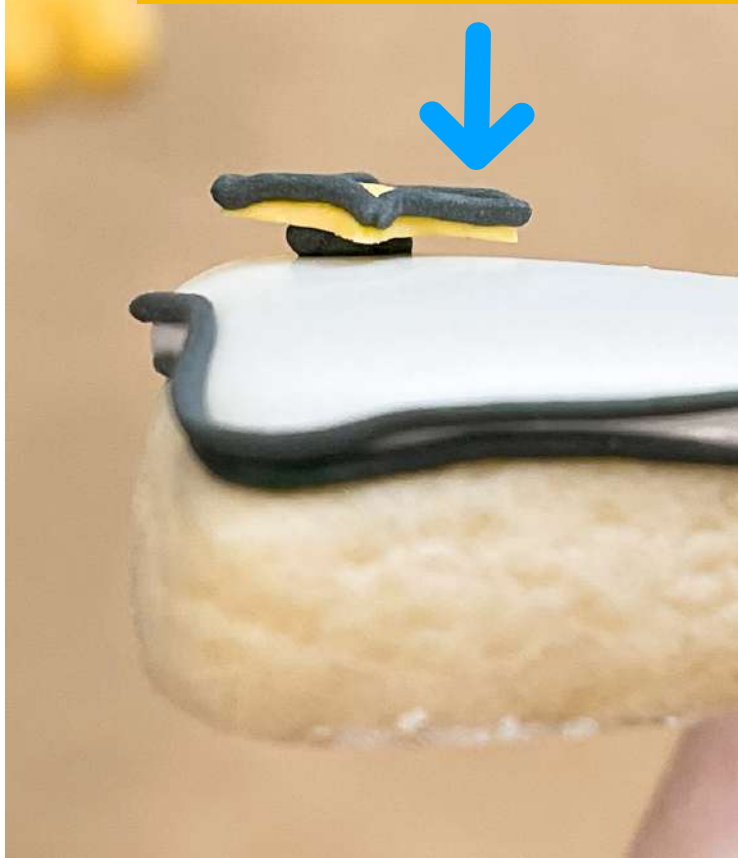
Tips for applying transfers and securing them to the surface.

Transfers are stronger than you may think, but they aren't invincible! The smallest gap between the transfer and the surface of the cookie can be risky. To secure a transfer, add support by making more icing contact points. To avoid any gaps and create complete coverage contact, applying icing to cover the entire back of the transfer is best.

Factors that put transfers at risk of breaking:

- Force or pressure against the cookie
- Gaps between the cookie and the transfer
- Mishandling the transfer and/or cookie
- Poor transfer placement

If pressure was applied here, the transfer could snap. Apply enough icing onto the transfer to avoid those gaps if you plan on packaging!



When applying transfers to a cookie, ensuring the transfer is secure can be mandatory. Here are a few tips to keep your transfers intact wherever you place them.

- Mind the gap!
- Create many contact points and support with icing.
- The strength and solidness of a transfer depends on the shape and design.
- Don't stack. Package cookies in rows to avoid vertical stacking.



= Deciding on Placement

Depending on the design of the cookie, the transfer might not sit on the cookie securely. There are times where parts of the transfer can hang off the edge of the cookie. When decorating cookies for fun, or when cookies might be placed on a platter rather than packaged in a bag, that could be acceptable. But if you intend to seal/package a cookie, placing your transfers accordingly is ideal.

When deciding on cookie shapes, designs, and which transfers you intend on making, it is always best to keep these factors in mind:

Will I be handling these often and packaging them?

Does the transfer lay flat on a surface?

Is it ok for the transfer hang off the edge of the cookie?

Are there any gaps between the transfer and the surface of the cookie?

Will another cookie be stacked on it when packaged?

Would it be best to use delicate transfer shapes or more sturdy pieces?



Semi-risky - 2 designs

1 - The points on the star are fragile, but since all contact points are secured with icing, there are no gaps beneath the transfer. This makes it safe and secure.

2 - But the Chapel sign seen here hangs off the edge and would break if packaged or mishandled. Great platter cookie, though, just not ideal for packaging.



"Workshop" Sign

Safe, sturdy, and solid shape.
All contact points touch cookie
Good for packaging.



PART FOUR
TRANSFER IDEAS + TIPS



More Ideas and Inspiration



= Avoid color-bleeding with transfers

Apply icing to the bottom of the transfer and then place directly onto the surface of the cookie. If preferred, place the transfer directly onto a freshly flooded cookie. But waiting for the base of the cookie to be dry before applying transfers makes the design pop more.



One of my most devastating decorating days was when these red hearts bled into the white cookie bases. It was a particularly humid week and I should have known better, but it was a great learning moment! Using a transfer can avoid instances like this.

When the red was piped on, the white icing absorbed the moisture from the applied icing (including the pigment molecules).

Because the transfers for this design were dry before being applied onto a dry cookie, the pigment isn't absorbed or displaced.



Make Transfers with a Stencil

When working on larger orders or when creating custom sprinkle mixes, finding efficient ways to make multiple transfers at once is always helpful.

One quick and efficient way to do this is to use a stencil and scrape icing onto the surface. Doing this will make about 10-20 transfers at a time, depending on the size of the stencil.

1. Find your desired stencil and place onto a piping surface of your choice.
2. Using stiff consistency icing, pipe icing all over the stencil.
3. Scrape the icing over the stencil until smooth and even.
4. Gently lift the stencil away from the surface revealing your shapes! Dries within 30 minutes using a dehydrator..



- Apply icing directly onto the scraper first as an alternative option for step 2.

- Scraping tool options include, a dough scraper, a silicone spatula, or an acetate sheet.



- There are three tools to utilize as a scraping tool. The most commonly used one is a dough scraper. Other options include a silicone spatula or an acetate sheet.



Dough scraper.

Acetate sheet.

Silicone spatula.

- Each tool creates a different texture and look once finished.



Dough scraper.

Acetate sheet.

Silicone spatula.

➤ Make Custom Sprinkle Mixes

Did you know you can make custom sprinkle mixes with royal icing? You can make them in any color, shape, or size. Perfect for customizing cookie sets or cake designs! But the simplest way to make sprinkles is to pipe straight lines in various colors, then break them into smaller pieces once dry. Classic sprinkles in any color you need!

1. Line a baking sheet with a sheet of parchment paper, or another surface type, tape down.
2. Pipe various straight lines, dots, or any shape you can imagine.
3. Let the icing dry for 30 minutes - 1 hour. Longer if the designs are big.
4. After drying thoroughly, simply crinkle up the parchment paper, breaking the icing lines into smaller pieces.
5. Gather up and sprinkle onto cookies or apply to a cake while decorating.



➤ Piping various shapes provides tons of variety in your sprinkle mixes.

➤ For flat sprinkles, flip over the transfers when applying to a cookie





Make Letter Transfers

Step 1



Print or hand draw a template, then place parchment over the template.

Step 2



Trace and flood in with icing

Step 3



Once dry, attach onto cookie with icing

Step 1



Step 2



Step 3



= Lettering with royal icing transfers

Lettering on a cookie is easily achievable, even without a projector. Print out your desired fonts and images to use as a template to make transfers.



= Make signs for 'Ville sets

Utilizing transfers to make signs and design elements for CookieVilles will instantly make a set POP!



= Additional uses

Another fun and nifty use for Royal icing transfers is to use them as **cake toppers**, or decorate other delicious treats using them. They can be really small to create a pattern around the cake or they can be large enough to be a substantial cake topper.



= Storing Transfers

Store Royal icing transfers in containers so they keep well and last longer. I've kept transfers sealed and stored for ~1 year. So anytime I have extra transfers from a set I'll add them to my existing collection to avoid any waste!

Here are a few storage ideas:

- Re-use old sprinkle jars
- Jam jars
- Container with compartments





Mik and Cookies



THANK YOU!

Please share your magical creations with us online!

[@mikandcookiesco](https://www.instagram.com/mikandcookiesco)

[Shop Cookie Cutters](https://www.shopcookiecutters.com)



PART FIVE

TRANSFER TEMPLATES





Access to Templates

Below you will be linked to a Google drive folder containing a collection of royal icing transfer templates.

[CLICK HERE](#)

PLEASE DO NOT SHARE THIS LINK.

Thank you & Enjoy!

