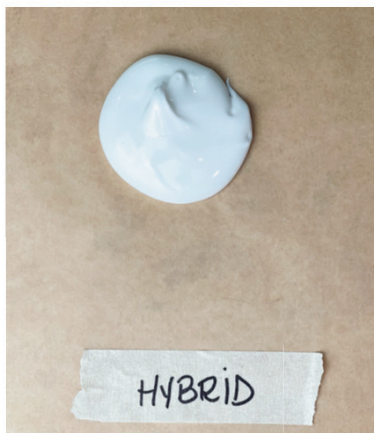


# = Icing Consistencies

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.