

Ways to Decorate Cookies

1. Cookie Painting

This method provides a hands-on decorating session for kids that won't leave you needing to deep clean your kitchen or get everyone in the shower afterward. And just think how creative the kids can get by mixing colors or adding sprinkles to their painted designs.



2. Glacé Icing

Glacé icing is pretty much the simplest icing you could make. It's just powdered sugar, water, and whatever food coloring (or natural dye) you want. Glacé icing might just be a game-changer for your decorating routine.



3. Marble the Dough

If you're just in it for the soft and sweet cookie and couldn't care less about the icing part, we don't blame you. But don't think that just because you don't want to frost them, you can't put out some stunning creations. Marbling the cookie dough is the way to go. This is especially useful because you can choose colors to match any event's theme.



Bonus: Dipping and Stenciling

For a stylish look, dip half the cookie into chocolate or use white chocolate or colorful candy melts. Add a drizzle of chocolate, crushed candies, or use a DIY stencil with powdered sugar or cocoa powder for a festive touch. These simple tricks can elevate your Christmas cookies with elegance and creativity.

