



Dancing Ballerinas

Class description:

What a dancing cuteness overload!

This is the perfect class to learn the basics of royal icing cookie decorating. After discussing how to achieve different consistencies depending on need, I will guide you through creating these delicate figurines using the flooding one for both body and shadow, later completing the design with fine painted borders. I will show you how to create lovely tiny miniature roses on cocktail sticks that you can also prepare way in advance and store for later use and we will discuss how to texturize the background and enhance it with dusting effect.

Please note that only two cookies will be completed during class, but models for the three of them will be provided along with cookie dough and royal icing recipe.

Techniques:

- How to use flooding for creating shadowed figurines
- Detail painting
- Miniature roses on cocktail sticks
- Background texturization