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How to ice your DIY Christmas bauble biscuits



All the tips and tricks you need to ice
beautiful biscuits for your tree

Making the icing

1. To decorate your biscuits, you'll be using both line and flood icing
2. To make your line icing, sift one third of the packet of icing sugar into a mixing bowl. Add 3-4 tbsp of water and beat the mixture with a whisk, slowly adding water until the icing stands up in straight peaks. This should take 15 minutes by hand or 5-10 minutes if you are using an electric mixer
3. To make your flood icing, use the remaining icing sugar. You simply need to add more water and mix to a runnier, custard-like consistency

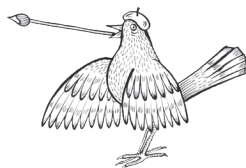
Mixing your colours

1. Separate your icing into bowls. You'll need some white line icing, plus flood and line icing in red. Create these by carefully adding drops of the food colouring in your tin to the white icing mixture

Biscuiteers top tips for decorating your baubles

1. Practise your design onto paper before you start to ice
2. It's important to decorate the baubles flat. This way the decorations can dry evenly
3. When sticking on decorations, use the icing like glue. Pipe a little dot and stick the decoration on whilst the icing is still wet
4. If you want to decorate both sides of your baubles, wait 30 minutes for them to dry and then place the iced side on a tea towel so that they can be iced flat. Then wait 30 minutes for that side to dry

When you're done, thread with ribbon and hang on the Christmas tree!



DIY Baubles - step by step

