

Animal Cookies

A step by step picture guide to create
60 different animal figures by

Tunde Dugantsi



second edition

Tunde's Creations

ANIMAL COOKIES

a step by step picture guide to create
60 different cookie designs by

Tunde Dugantsi



Second Edition

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ISBN-13: 978-1495325632
ISBN-10: 1495325636

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How to start: Gingerbread recipe

You can make these animals from simple sugar cookie dough, or any of your favorite recipes. I am working with traditional gingerbread cookie recipes. My kids love it, it's easy to work with and if I decide to keep one of my creations I can: gingerbread cookies dry out over time and you can keep them indefinitely. Here are two of my favorite recipes:



Recipe #1 ingredients:

- 6 cup flour
- 2 1/2 cup confectioner's sugar
- 5 eggs
- 1/4 cup (half stick) butter
- 4 tbsp honey
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp ground cloves

Mix flour and baking soda in a large bowl. Mix rest of the ingredients in another bowl. Add wet ingredients to the flour mixture and work it well together.

Form a ball and let it rest for half an hour, wrapped in a plastic wrap.

With this recipe you don't have to wait overnight and the cookies will harden faster.

Recipe #2 ingredients:

- 4 cup flour
- 1 cup confectioner's sugar
- 2 eggs
- 1/4 cup (half stick) butter
- 3/4 cup honey
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp ground cloves

Melt the honey with the butter, then add all the remaining ingredients. Mix them well together then cover with a plastic wrap and refrigerate overnight. Keep refrigerated until you are ready to bake it.

With this more traditional recipe you need to plan ahead. The cookies will have a beautiful smooth surface, a soft texture and a gorgeous golden color.



Generously flour the surface you will work on. This way you will not need parchment paper.

Preheat oven to 375F for the first recipe, 350F for the second recipe.



Roll the dough about 1/8 inch thin. A fondant rolling pin with rolling pin guide rings is a really helpful tool.

Cut out the desired shapes.

Put the cookies on a non-stick cookie sheet, about 1 inch apart. (I usually rotate 4 cookie sheets while baking).



Bake cookies for about 7 minutes for the first recipe, 8 minutes for the second or until ready. They are still a little soft when you remove them.

Cool cookies on a cooling rack.

Store your cookies in a cool dry place. I like to use tin boxes to store my cookies until I decorate them.

After decorating the cookies I wrap them in cello bags.



Zoo animals:

Owl

Difficulty:
★★★

Materials:

- Owl cookie, toothpick
- Icing (tip #1): light, medium and dark brown, black, white
- Flood icing (tip #3): light and medium brown

Steps:

Draw the body with medium brown, the tail with light brown icing.

Fill the middle part of the body with light brown, the rest with medium brown flood icing.

Let it dry overnight.

Draw two small white circles for the eyes and drop a black icing dot in the middle.

Draw pattern of the wings with dark brown icing.

Draw nose, legs, tail and outline body with medium brown icing.



Zoo animals:

Tiger

Difficulty:
★★☆

Materials:

- Tiger cookie, toothpick
- Icing (tip #1): orange, black
- Orange flood icing (tip #3)

Steps:

Outline the cookie with orange icing.

Fill the body with orange flood icing.

Trace the black stripes.

Let it dry overnight.

Draw face with black icing.

Outline tiger with orange icing.



Farm animals:

Cow

Difficulty:
★★★



Materials:

- Cow cookie, toothpick
- Icing (tip #1): white, black
- Flood icing (tip #3): white, black, pink

Steps:

Outline the cow with white icing.

Fill the body with white flood icing (except nose and udder), drop black flood icing dots in the wet white icing.

Fill the nose part and the udder with pink flood icing.

Let it dry overnight.

Draw two small black dots for the nose and draw the eye with black.

Draw all the remaining lines with black icing.



Farm animals:

Goose

Difficulty:
★☆☆



Materials:

- Goose cookie, toothpick
- Icing (tip #1): white, red, pink, black
- White flood icing (tip #3)

Steps:

Outline the body with white icing.

Draw beak and legs with red icing

Fill the body with white flood icing.

Let it dry overnight.

Draw a small black dot for the eye.

Draw a pink (or other color) bow to the neck.

Outline the body and draw the wing with white icing.



Little Critters:

Snail

Difficulty:
★★★

Materials:

- Snail cookie, toothpick, paintbrush
- Icing (tip #1): light and dark sand, light brown, white, black
- Flood icing (tip #3): light sand, dark sand

Steps:

Outline the body with dark sand color icing, the volute with light sand color icing and draw two white dots for the eyes.

Fill the body with dark sand, the volute with light sand color flood icing. Draw two tiny black dots in the middle of the white dots for the eyes.

Let it dry overnight.

Draw the volute with light brown icing and also trace lines across the volute for a pattern. Smudge these lines with a paintbrush.



Little Critters:

Ladybird

Difficulty:
★★★

Materials:

- Ladybird cookie, toothpick
- Icing (tip #1): black, red, white
- Flood icing (tip #3): black, red

Steps:

Outline the head and the body with black icing, fill these parts with black flood icing and let it dry.

Outline the wings with red icing.

Fill wings with red flood icing and draw spots in the wings with black flood icing. Let it dry overnight.

Draw two white dots to the face for eyes and put small black dots in the middle of them. Draw the mouth with black icing.

Outline the wings with red icing.

Draw tentacles with black icing.



Sea creatures:

Dolphin

Difficulty:
★★★☆☆



Materials:

- Dolphin cookie, toothpick
- Icing (tip #1): light grey, medium grey, white, black
- Flood icing (tip #3): light grey, white

Steps:

Outline the top of the cookie with light grey icing, draw the middle line and the fin, too. Outline the bottom with white icing.

Fill the top part of the body and the fin with grey flood icing, the bottom part with white flood icing.

Let it dry overnight.

Draw the eye and the mouth with black icing. Outline the body and draw the remaining lines with medium grey icing.



Sea creatures:

Crab

Difficulty:
★★★☆☆



Materials:

- Crab cookie, toothpick
- Icing (tip #1): red, white, black
- Flood icing (tip #3): red, pink

Steps:

Outline the body and the legs with red icing.

Fill the body and the top of the claws with red flood icing, the rest of the legs with pink flood icing.

Drop red flood icing dots in the wet pink part.

Let it dry overnight.

Draw two small white circles for the eyes.

Drop a black icing dot in the middle of the wet white circles.

Draw the remaining red lines.



About the author:



I am a Hungarian wife and a mother of three wonderful children. I cook dinner from scratch and bake our own bread every day. This is not the reason why I love my kitchen! I love it because it's an endless source of creativity.

I can impress my friends and family with wonderful treats, and I can create gifts for them that they could not buy anywhere else.

I can also revive my childhood by creating gingerbread cookies. In Hungary, traditional gingerbread hearts have been given as gifts for centuries. Gingerbread hearts are typically not eaten, since they will dry out over time and keep indefinitely. (Well, not in my household, where my kids eat them all.)

I would love to save this nice tradition of my native country and share it with the rest of the world. I am a crafty person. Besides the traditional gingerbread hearts I am making all kinds of gifts and decorations out of gingerbread. Today, I am sharing these animal cookies with you. I also hope to share more of my creations in the future.

At my website you can find cookie ideas for every occasion. At my Facebook page you can check out my newest creations, get special discounts, participate in drawings and much more. Join me in my cookie creating adventure! I would be glad to hear from you!

Tunde Dugantsi

Check out my website for more cookie decorating ideas:
www.tundescreations.com

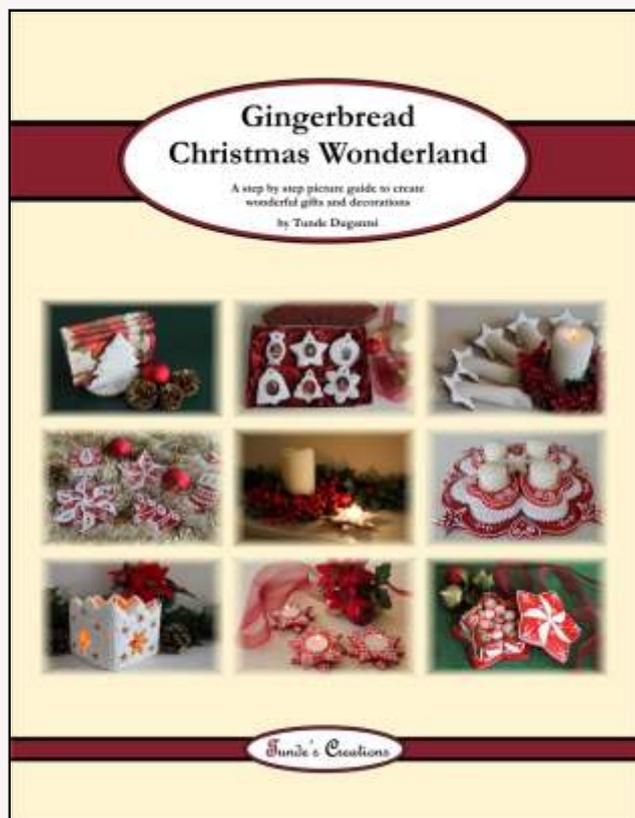
Join me on Facebook to see my newest creations:
<https://www.facebook.com/TundesCreations>

I would be glad to answer your questions, send me an email:
info@tundescreations.com

I am also taking cookie orders and teaching individual decorating classes.

More books from the author:

Available now:



Gingerbread Christmas Wonderland

A step by step picture guide to create wonderful gifts and decorations

This book is a great collection of unique Christmas gift ideas and holiday decorations all made from delicious gingerbread. Anyone can create these little pieces of art following the step by step photo illustrated instructions.

Using this book, you can give creative and heartfelt gifts to your loved ones. Everyone will love these gifts and they can keep them forever if they wish, because gingerbread is made to keep. If they can't store them, then they are great for eating. These gifts have a traditional Christmas spirit, they smell wonderful, and can beautify any table setting (center pieces, napkin rings, and candle holders).

This book has a wonderful variety of Christmas ornaments that are easy to make and look gorgeous. They can also double as picture frames and can be the perfect gift for family living far away. You can choose from a collection of candle holders, napkin holders, centerpieces, napkin rings, and wreaths to decorate your home. If you are up for a challenge or want to impress someone with your creativity and ingenuity, then you can create a gingerbread house, a little Christmas village or even a one foot tall decorated Christmas tree from scratch.

In preparation:

Wedding favors, gifts and decorations

Decorated cookies in different wedding shapes, wedding favor variations, place cards, cookie pops, boxes, candle holders, centerpieces, cookie bouquets, gingerbread gift ideas

Holiday cookies all year round

New Year's Day, Valentine's Day, St. Patrick's Day, Easter, Mother's Day, Father's Day, Independence Day, Halloween, Thanksgiving, Hanukkah, Christmas

(Did I miss something? Please let me know!)

Cookie gifts for every occasion

Birthday, love, proposal, wedding, baby shower, christening, anniversary, teacher gift, graduation, retirement, thank you cookies, get well cookies

(Did I miss something? Please let me know!)



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www.tundescreations.com

