



# Lemon trio cupcakes

Stage 4 | Part 3A & Part 3B

**Royal icing decorations**  
Technique & Design Guide





Hello there!

Royal icing ready? Then let's get right to it. Please read this entire guide from start to finish before beginning.

## At a glance

Use **gels/pastes** to colour your icing as they're more concentrated and won't dilute consistencies by much.

Use **spoons** to stir in liquids, colours, or flavourings. Do not whisk, as this will beat air bubbles into your smooth royal icing.

Use **ceramic/glassware bowls**. Plastic can get stained with colour, and metal can skew your sense of colour perception.

Cover bowls with **cling wrap** to prevent your royal icing from drying out, hardening, and becoming unusable.

Use a **scribe tool** to smoothen just piped, wet royal icing. It's also a great tool to prick away tiny air bubbles from the surface.

If your royal icing is too **stiff**, add liquid, a drop at a time. Too **thin**? Sift in icing sugar, approximately half a teaspoon at a time.

Royal icing will **separate** in the fridge. Always stir it back to its proper consistency before re-using it.

## Part 3A

### **All materials:**

3 small bowls

3 teaspoons

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Yellow food colouring gel/paste

White food colouring gel/paste

Toothpicks

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60 ml water + lemon juice in a 1:1 ratio

Icing sugar

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Table knife

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3 piping bags

Cling wrap

Rubber bands

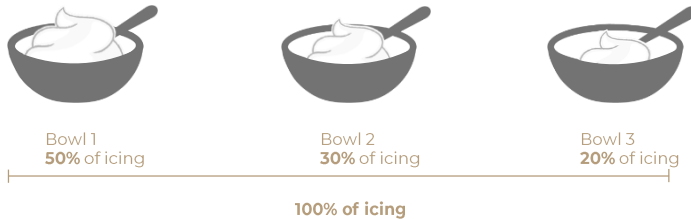
## Divide your icing

**Materials:**

3 small bowls

3 teaspoons

Divide the entire quantity of icing among 3 bowls, in the specified percentages.



## Colour your icing

### **Materials:**

Yellow food colouring gel/paste

White food colouring gel/paste

Toothpicks

Dip the tip of a toothpick into the specified colour. Stir it into the royal icing.



Bowl 1 with  
**50% of icing**

Tint until you get  
**pale yellow**



Bowl 2 with  
**30% of icing**

Tint until you get  
**bright white**



Bowl 3 with  
**20% of icing**

Tint until you get  
**bright yellow**

## Thin out your icing

### **Materials:**

60 ml water + lemon juice in a 1:1 ratio

A dropper

Using a dropper, thin out the icing, one drop at a time. Stir to combine. Keep adding liquid until you achieve the desired consistency. Medium consistency icing should be just a tad thinner than piping consistency icing.



Bowl 1 with  
**pale yellow icing**

**Medium consistency**  
for outlining & filling



Bowl 2 with  
**bright white icing**

**Piping consistency**  
for detail/line work



Bowl 3 with  
**bright yellow icing**

**Piping consistency**  
for outlining

See next page for how to check consistencies.

## Test your icing

### **Materials:**

Table knife

Drag a line down the middle of the icing with a knife. Count the number of seconds it takes for the line to disappear fully. If it's too fast, thicken the icing with a little icing sugar and retry.



Bowl 1 with  
**pale yellow**  
**medium consistency**

Disappears in  
**15-20 seconds**



Bowl 2 with  
**bright white**  
**pipng consistency**

Disappears in  
**25 seconds**



Bowl 3 with  
**bright yellow**  
**pipng consistency**

Disappears in  
**25 seconds**



## Fill your icing bags

### **Materials:**

3 small piping bags

Rubber bands

Spoon  $\frac{1}{2}$  a cup of icing into each bag. Remove any air pockets and secure the ends with rubber bands. Cover unused icing with cling wrap, or store in airtight containers.



Bag 1 with  
**pale yellow**  
medium consistency

For  
**outlining & filling**



Bag 2 with  
**bright white**  
piping consistency

For  
**detail & line work**



Bag 3 with  
**bright yellow**  
piping consistency

For  
**outlining**

Part 3B

***All materials:***

Your **Design Board**

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Piping bags filled with coloured royal icing

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A scribe tool to smooth out bumps and air bubbles

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Scissors

## Trim your icing bags

### **Materials:**

Filled piping bags  
Scissors

When you're ready to begin decorating, snip off the tip of the bag. Cut only the bag you need to use. Order of usage is, pale yellow, followed by bright white, and lastly, bright yellow.



Pale yellow bag

Cut the tip  
**2-3mm wide**



Bright white bag

Cut the tip  
**1mm wide**

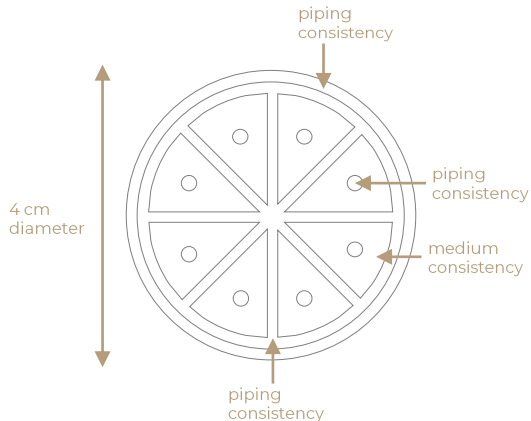


Bright yellow bag

Cut the tip  
**1mm wide**

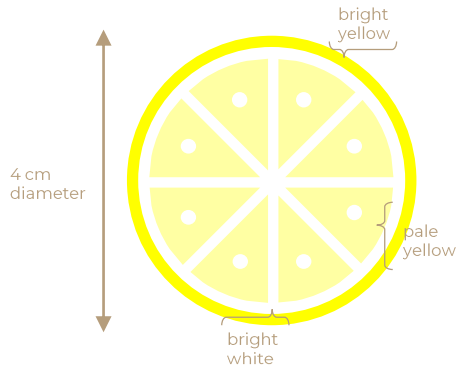
## Understand the design; outline vs fill

Look the template on your **Design Board**. Cross reference it with this diagram. Outline and add details with piping consistency icing. Fill areas with medium consistency icing.



Understand the design; colour usage

Look the template on your **Design Board**. Cross reference it with this diagram.

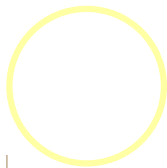


## Understand the sequence

Follow the steps exactly in the sequence mentioned. Drying times depend on the temperature and humidity levels of your location. It could take anywhere from 2-24 hours.

### Step 1

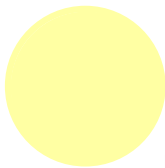
Pipe a circle using **pale yellow medium consistency**. Proceed to step 2.



**Outline & fill** one slice, **before** moving on to the next slice. **Do not** outline all slices and then fill all slices; as we want smooth shapes.

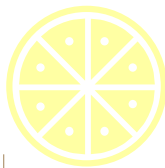
### Step 2

Fill the inner area with **pale yellow medium consistency**. Dry completely.



### Step 3

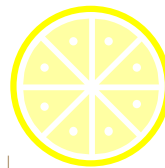
Create inner detailing with **bright white piping consistency**. Dry completely.



Complete **all** the details for one slice, **then** move on to the next slice.

### Step 4

Outline the circle with **bright yellow piping consistency**. Dry completely.



Do the **final outline** for one slice, **then** move on to the next slice.

Repeat the sequence

When you're done with one set of decorations, remove the clips from your clipboard. Carefully transfer the parchment with the royal icing decorations to a flat, stable surface to fully air-dry. Place a fresh parchment on top of your template, secure it to your clipboard and continue decorating until you're out of icing.

Woohoo! You're done! Phew! Return to the main cupcake recipe for the finale!