

Spatula Painting with Icing

Objective: Children will learn basic color theory and spatula painting techniques that will be applied to small treats.

Recommended Ages: 9 years old and up

Time required for project: 60 minutes

***Leaders should determine ahead of time how many adult helpers are needed. Depending on the age of the group, 1 adult for every 8 - 10 children should be enough.**

Overview

This project is designed to introduce children to color theory and how to paint treats using a spatula. They will learn the following:

- How to adjust icing consistency for spatula painting
- How to make a palette of six icing colors using primary colors to make secondary colors
- How to use a spatula and a spoon to drag icing and paint petals and leaves

Supplies

Wilton Items Needed:

- ✓ Creamy White Decorator Icing, 4 lb. tub – optional
- ✓ 9 in. Spatula (1 per child) – optional
- ✓ 10 in. Cake Circle (1 per child) – optional
- ✓ Red Gel Icing Color (1 to be shared by group)
- ✓ Blue Gel Icing Color (1 to be shared by group)
- ✓ Yellow Gel Icing Color (1 to be shared by group)

Additional Kitchen Supplies (either leader can provide, or children can bring their own):

- ✓ 4 in. x 4 in. rice cereal treats, 3 per child (optional, any treat similar in size)
- ✓ Spoon, 1 per child
- ✓ Butter knife, 1 per child (if not using spatula)
- ✓ Large plastic or disposable dinner plate, 1 per child (if not using 10 in. Cake Circles)
- ✓ Wax paper or parchment paper, 12 in. sheet per child
- ✓ 1 one-gallon resealable plastic storage bag per child (to transport dirty tools home)
- ✓ Tape (shared)
- ✓ Toothpicks (shared)
- ✓ 1 bowl or container large enough for 1 cup of icing, per child
- ✓ Small bottle of water (shared)
- ✓ Paper towels (shared)
- ✓ Container to carry home decorated treats
- ✓ If not purchasing Wilton Creamy Decorator Icing, make thin consistency icing using the recipe on pg. 8 (approximately 1 cup per child)
- ✓ Package of confectioners' sugar (shared)
- ✓ Apron, 1 per child
- ✓ Chocolate Jimmie candies (optional)

Project Outline

1. Introduction
2. Prepare Icing
 - a. Adjust icing consistency
 - b. Mix icing color palette
3. Ice Treats
4. Painting Techniques
 - a. Spatula dragging
 - b. Random color
 - c. Flowers
5. Decorate Treats
6. Results
7. Clean-up/Wrap-up

INTRODUCTION

***Leader – Provide a quick overview of the project.**

PREPARE ICING

Icing Consistency

NOTE: *Leader – If using the Wilton icing recipe which is already thin, briefly explain that icing for spatula painting must be thin. If using Wilton Creamy Decorator icing which is a medium consistency, explain the difference between thin and medium and help students thin their icing as needed.

- Icing consistency is the thickness/stiffness of icing. *Thin* icing is used for spatula painting decorations.
- To change icing consistency from medium to thin, add water, a few drops at a time, until it is easy to stir.
- Just a few drops of liquid can make a big difference in results, so make sure you don't add too much water to start. If icing becomes too thin, add a small amount of confectioners' sugar to make it thicker.
- It takes approximately 1 teaspoon of water per cup of icing to change medium to thin consistency.
- Thin consistency icing should be easy to stir, and a spatula stuck in the icing will fall over, but the icing should not be so thin it would pour out of the cup.



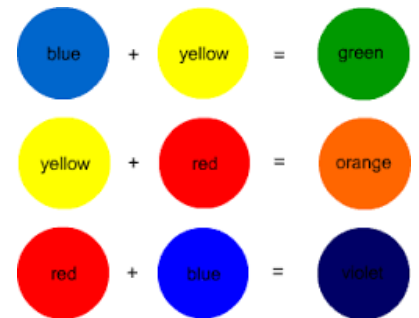
***Leader – Assist children with adjusting the consistency of their icing if necessary.**

Icing Color Palette

***Leader – Talk about Gel Icing Colors then explain and demonstrate how to make primary and secondary colors.**

- Concentrated Gel Icing produces deep rich color with just a small amount and won't affect the icing consistency, unlike the squeeze bottles that can be found in grocery stores.
- To use, dip a clean toothpick into the icing color jar, and then swirl the toothpick into the icing.
- Remember to start with a small amount of color and gradually add more until you reach your desired color.
- Stir with a spoon or spatula to evenly blend the color.
- Use a clean toothpick each time more color is added.
- All colors are made from primary colors; yellow, red, and blue.

- Primary colors can't be created by combining any two or more colors together. They are the parent colors.
- Secondary colors are formed by combining any two primary colors.
 - Red + Yellow = Orange
 - Blue + Red = Purple
 - Yellow + Blue = Green



- Place three spoonfuls of icing on a Cake Circle, spaced evenly apart with room in between.
- **Mix primary colors:** Have each child dip a toothpick in yellow, red, and blue icing colors. Swirl toothpicks in a spoonful of icing then mix the color thoroughly. Wipe the spoon clean between mixing colors to keep the primary colors pure.
- **Mix equal parts of primary color to make secondary colors:** Mix red and yellow to make orange, blue and red to make purple and yellow and blue to make green.



***Leader – Assist children with mixing their icing color palettes.**

SMOOTH ICE TREATS

***Leader – Demonstrate how to ice treats, having children work along with you icing three treats.**

- Place a dollop of white icing at the center of the treat.
- Spread icing across the top with the spatula, pushing it toward the edges. To keep crumbs out of icing, the spatula should only touch the icing and not the treat surface.
- Set a side to crust over a little while practicing spatula painting techniques.



PAINTING TECHNIQUES

Spatula Painting ([video link](#))

***Leader – Demonstrate each spatula painting technique on parchment or wax paper taped to the surface. Use any combination of colors. Have children work along with you making a small sample of each technique.**

Spatula Dragging

Use spatula dragging to add texture and pops of color on treats. It can be used sparingly or to decorate a whole cake or treat.

- Make strokes using one color or multiple colors.
- Dip the edge of the spatula in colored icing, picking up a small amount of icing for short strokes and a larger amount for a longer stroke.
- Lightly press the spatula on the surface and pull icing out to create a stroke.
- Wipe the spatula with a paper towel between colors and between strokes to prevent excess build up on the spatula.
- Continue adding swipes of icing of different lengths and color.
 - Vary the height and placement of the strokes to create visual interest.



Random Colors

Add random swipes of color to treats smoothing the colors together for a watercolor effect.

- Using a spatula, swipe colors of icing on the surface in a random pattern.
- Smooth the icing with a spatula, letting the colors blend slightly.



Flowers

Make tulips and blossoms using a spatula or for larger wider petals try using the round side of a spoon. Add leaves around flowers with a swipe of green icing.

- Only a small amount of icing is needed to form a petal or leaf and the icing should not extend beyond the width of the spatula. When the top side of the spatula is facing up, you should not see any icing around the edges.
- When forming petals, pull the spatula towards the flower's center; the outer edge of the petal is where the spatula touches down on the surface first.
- When forming leaves, pull the spatula from the edge of the flower or stem outward trying to tuck leaves between petals.
- If you don't like how a petal or leaf turned out no worries, add more icing to your spatula and re-swipe over the area.
- To highlight flowers, experiment with varying shades of the same color when forming petals and leaves or even using different colors.
- Blossom
 - Using a spatula or spoon, make 5 slightly overlapping petals.
 - Dab icing in the center of the flower to finish. (Optional, sprinkle a few black Jimmie candies in the middle of the flower then dab yellow icing over the top).



- Tulip
 - Using a spatula or spoon, swipe one slightly elongated petal.
 - Layer on 2-3 more petals on top, off-setting them just slightly.

- Using a spatula and green icing, swipe one or two long wide leaves starting from the tulip downward.





















DECORATE TREATS

With time remaining have children try out their new spatula painting skills on their iced treats.

RESULTS

Discussion Questions – Encourage children to talk about mixing colors and what might happen if they mixed other colors together. If you have time, demonstrate these results.

- What do you think will happen if you mix primary colors with secondary colors?
 - It results in a lighter or darker version of the secondary color.
- What will happen if you mix white into a color?
 - A small amount of white will lighten a color and is called a tint.
- What happens if you mix black into a color?
 - A small amount of black will darken a color and is called a shade.
- What will happen if you mix all the primary colors together?
 - If you mix equal amounts of primary colors together, they will make black.

Primary	+	Secondary	=	Tertiary
	+		=	
YELLOW		ORANGE		YELLOW-ORANGE
	+		=	
RED		ORANGE		RED-ORANGE
	+		=	
RED		VIOLET		RED-VIOLET
	+		=	
BLUE		VIOLET		BLUE-VIOLET
	+		=	
BLUE		GREEN		BLUE-GREEN
	+		=	
YELLOW		GREEN		YELLOW-GREEN

Now that your Girl Scouts have been introduced to working with icing, encourage them to learn more through the *Icing Fundamentals*, *Buttercream Flowers*, *Decorating Cookies* and *Fondant Fundamentals* class activities. Find the easy-to-follow leader guides and completion certificates at <http://classpromo.wilton.com/girlscouts>.

CLEAN-UP AND WRAP-UP

INSPIRATION



Wilton Buttercream Icing (Thin Consistency)

Makes 2 ¼ cups (One recipe per 2 children)

INGREDIENTS:

1 teaspoon pure vanilla extract
1/2 cup solid vegetable shortening
1/2 cup (1 stick) butter or margarine, softened
4 cups (1 lb.) sifted confectioners' sugar
2 tablespoons + 4 teaspoons milk or water

TOOLS:

Electric mixer with paddle attachment (or hand mixer with beaters)
Large bowl
Silicone spatula

- In large bowl, beat shortening and butter with electric mixer until light and fluffy. Beat in vanilla.
- Gradually add confectioners' sugar, one cup at a time, beating well on medium speed.
- Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry.
- Gradually add milk or water; beat at medium speed until light and fluffy.

HINTS:

- Keep bowl covered with plastic wrap until ready to use.
- If using a hand mixer, beat shortening, butter and liquids first, then add sugar, as above. Make one batch at a time to prevent hand mixer from overheating.
- Depending on the humidity and climate, it may be necessary to adjust the liquid and the sugar in your icing. If icing looks dry, add small amounts of liquid (1/4 to 1/2 teaspoon at a time). If icing is too wet, add 1 tablespoon of confectioners' sugar at a time.
- The key for adjustments is adding small amounts until you achieve the right consistency. For medium consistency, a spatula in the icing will move slightly and start to lean but will not fall over.