

VIRTUAL DATE NIGHT

DALLAS MUSEUM OF ART

AN ABSTRACT TREAT

Take inspiration from our collection of Abstract Expressionist paintings to go abstract with your holiday cookie decorating!

We recommend using the regular or chocolate sugar cookie recipes from Sally's Baking Addition for your cookie canvas.

Tips for making your cookie creations:

- Use a toothpick to swirl or shape your frosting.
- Put your frosting in a food storage bag (such as Ziploc), cut off a small part of one corner, and use to pipe the frosting on your cookies.
- For larger areas, use a small silicone spatula to spread the frosting.

Orange, Red and Red by Mark Rothko



What we used to decorate:

- Chocolate frosting
- Red frosting – mix mostly red food coloring with a drop of blue food coloring into white frosting
- Orange frosting – mix a 2:1 ratio of red and yellow food coloring into white frosting
- Red and orange M&Ms

Ocean Park No. 29 by Richard Diebenkorn



What we used to decorate:

- White frosting
- Light blue frosting – add 2 drops of blue food coloring per half cup of white frosting
- Blue frosting – add 10 drops of blue food coloring per half cup of white frosting
- Dark blue frosting – add 12 drops of blue food coloring and 4 drops of red food coloring per half cup of white frosting
- Red licorice
- Green and yellow fruit slices – cut and rolled out

Pollination by Lee Krasner



What we used to decorate:

- White frosting for base
- Red frosting – mix several drops of red food coloring into white frosting
- Green frosting – mix several drops of green food coloring into white frosting
- Lime frosting – mix 1 drop of green food coloring and 2 drops of yellow food coloring into white frosting

K-1952 by James Brooks



What we used to decorate:

- Dark blue frosting – mix several drops of blue food coloring into white frosting, and then mix in 1 drop of red food coloring at a time until desired color is achieved
- Sea foam green frosting – mix 1 drop of green food coloring into white frosting
- Red frosting – mix several drops of red food coloring into white frosting
- Orange frosting – mix equal amounts of red and yellow food coloring into white frosting

Orb by Adolph Gottlieb



What we used to decorate:

- Teal frosting – mix several drops of blue food coloring into white frosting, and then mix in a few drops of green and a few drops of red until desired color is achieved
- Blue frosting – mix blue food coloring into white frosting
- Chocolate frosting
- One blue Caramel M&M
- Mini and regular chocolate chips

Slate Cross by Franz Kline



What we used to decorate:

- Royal icing – allow to fully dry into a smooth, solid canvas
- Black edible marker – smudge drawing with your finger; gently clean lines with a damp cotton swab