

de leukste taarten shop



Summerween Marbled Cookies

These Summerween marbled cookies combine the best of Halloween and summer in one colourful treat. These cookies are perfect for a Summerween party, a creative afternoon of baking, or as an eye catching treat for any occasion. Thanks to the marbled royal icing, every cookie is unique and creates a fun, colourful effect that is guaranteed to stand out on any summer Halloween dessert table.

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Mix for Royal Icing 450g

F10140
€4.95



FunCakes Food Colour Gel Purple 30g

F44120
€3.65



FunCakes Food Colour Gel Orange 30g

F44145
€3.65

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FunCakes Food Colour Gel Bright Green 30g

F44155
€3.65



FunCakes Food Colour Gel Yellow 30g

F44115
€3.65



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



FunCakes Parchment Paper Sheets 25x25cm pk/50

F83460
€3.95



Wilton Wide Glide Rolling Pin 50cm

02-0-0197
€14.10



Wilton Cookie Cutter Bat 7,8cm

02-0-0542
€2.39



Wilton Cookie Cutter Pumpkin 7,9cm

02-0-0614
€2.39



Ingredients

- 500 g FunCakes Mix for Cookies
- 450 g FunCakes Mix for Royal Icing
- 55 ml water + additional for thinning, if needed
- FunCakes Food Colour Gel Orange
- FunCakes Food Colour Gel Pink
- FunCakes Food Colour Gel Bright Green
- FunCakes Food Colour Gel Yellow
- FunCakes Food Colour Gel Purple
- 150 g unsalted butter
- 1 egg (approx. 50 g)

Supplies

- Wilton Cookie Cutter Bat 7,8cm
- Wilton Cookie Cutter Pumpkin 7,9cm
- Wilton Wide Glide Rolling Pin 50cm
- FunCakes Parchment Paper Sheets 25x25cm pk/50

Step 1: Preheat the oven

Preheat the oven to 180°C (160°C fan) and line a baking tray with parchment paper.



Step 2: Prepare the cookie dough

Prepare 500 g of FunCakes Mix for Cookies with 150 g of butter and 1 egg according to the instructions on the package. Wrap the dough in plastic wrap and let it chill in the refrigerator for at least one hour.

Step 3: Roll and cut out

Knead the chilled dough well and roll it out on a work surface dusted with Magic Roll-Out Powder to a thickness of 2-3 mm. Use the cookie cutter to cut out pumpkin and bat shapes

Step 4: Bake the cookies

Place the cookies slightly apart on a baking tray and bake them for 9-12 minutes until fully baked. Let the cookies cool on a wire rack.

Step 4: Make the Royal Icing and decorate

Prepare 450 g FunCakes Mix for Royal Icing with 55 ml water as indicated on the package. Once you have a thick, stiff icing, divide it evenly between 5 bowls.

Thin each bowl of icing by adding a few drops of water at a time until it reaches the consistency of yoghurt. For this icing, use the 10 second rule: let a little icing fall back into the bowl from your spoon. The surface should become smooth again within about 10 seconds. If it takes longer, add a few more drops of water. If it smooths out more quickly, the icing is too thin and may run off the cookies. In that case, add a little stiff icing until the correct consistency is reached.



Colour the thinned icing with the 5 food colouring gels. Cover the bowls with a damp tea towel and leave them to rest for about 15 minutes. Stirring can create air bubbles in the icing. Allowing it to rest gives the bubbles time to rise to the surface. Carefully pop any bubbles with a cocktail stick. If left in the icing, they may burst while drying and leave small holes in the icing, resulting in a less smooth finish.

Pour a small amount of each icing colour onto a flat plate and gently marble the colours together using a cocktail stick. Dip the cookies into the marbled icing and leave them to dry for 24 hours.