



## Soft ice cream cookies

These cookies are fantastic to serve in the summer! Cheerful soft-serve cookies with colorful sprinkles. They'll make everyone happy.

## Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110  
€3.80



FunCakes Mix for Enchanted Cream® 200g

F11205  
€3.19



FunCakes Food Colour Gel Honey Gold 30g

F44205  
€2.84



FunCakes Food Colour Gel Brown 30g

F44140  
€2.84



FunCakes Food Colour Gel Pink 30g

F44110  
€2.84



FunCakes Sugar Strands XL Mix 70g

F53415  
€2.23



FunCakes Mix for Royal Icing 450g

F10140  
€3.96



FunCakes Decorating Bags 41cm pk/10

F85110  
€3.79



Wilton Cookie Cutter Tea Party set/3

02-0-0292  
€3.95



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733  
€3.85



PME Plastic Rolling Pin 22,5cm

PP86  
€5.85



Wilton Decorating Tip Round #002

02-0-0147  
€1.55



Wilton Decorating Tip Round #003

02-0-0154  
€1.65



Wilton Decorating Tip Open Star #1M

02-0-0151  
€1.88



Wilton Standard Adaptor/Coupler

03-3139

€1.35

## Ingredients

- 500 g FunCakes Mix for Cookies
- 450 g FunCakes Mix for Royal Icing
- 75 g FunCakes Mix for Enchanted Cream ®
- FunCakes Food Colour Gel Honey Gold
- FunCakes Food Colour Gel Pink
- FunCakes Food Colour Gel Brown
- FunCakes Sugar Strands XL Mix
- 100 ml water
- 1 egg (approx. 50 g)
- 150 g unsalted butter

## Benodigheden

- FunCakes Decorating Bags
- FunCakes Magic Roll-Out Powder
- Wilton Tea Party Cookie Cutter Set/3
- Patisse Parchment Paper Sheets 38x30cm pk/20
- PME Plastic Rolling Pin 22,5 cm
- Wilton tip #2 Round
- Wilton tip #3 Round
- Wilton tip #1M Open Star
- Wilton Standard Adaptor/Coupler
- Clingfilm
- Cocktail sticks

## Step 1: Make the Cookie Dough

Prepare 500 g of FunCakes Mix for Cookies 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 2: Bake the Cookies

Preheat the oven to 180°C (160°C for a fan oven).

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 cupcake shapes. Place the cookies slightly apart on a baking tray and bake them for 12-15 minutes until golden brown. Let the cookies cool on a wire rack.

## Step 3: Make the Royal Icing

Prepare 250 g of FunCakes Mix for Royal Icing according to the instructions on the package. Set aside one generous tablespoon and thin it slightly with a bit of water until it has the consistency of chocolate spread. Color this portion brown. Thin the rest of the icing with water until it reaches the consistency of yogurt. Color this with a mix of honey gold and brown to get the perfect shade for the ice cream cone.

## **Step 4: Decorating**

Put the lighter icing in a piping bag fitted with tip #3 and the darker icing in a piping bag with tip #2. Fill the cone area of the cookie with the lighter icing and let it dry slightly. Then pipe a crisscross pattern on top using the darker icing. Ideally, let the cookies dry for 24 hours at room temperature.

Prepare 75 g of FunCakes Mix for Enchanted Cream® according to the instructions on the package and color it light pink. Put it in a piping bag fitted with tip #1M and pipe swirls onto the cookies. Decorate with XL sugar strands.