



## Cookies

An afternoon of baking cookies is a fun activity for every age. Don't forget to decorate them to make them even more attractive!

## Boodschappenlijstje

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FunCakes Mix for Cookies 500 g

F10110  
€4.75



Patisse Parchment Paper Sheets  
38x30cm pk/20

P01733  
€3.85



Molino Pasini Flour All Purpose 1 kg

MP1263  
€2.89



PME Plastic Rolling Pin 22,5 cm

PP86  
€5.85



## Ingredients

- 500 g FunCakes Mix for Cookies
- Molino Pasini Flour All Purpose 1 kg
- 150 g unsalted butter
- 1 egg (approx. 50 g)

## Tools

- PME Plastic Rolling Pin Smooth 22.5 cm
- Patisse Baking Paper Sheets 38x30 cm (pack of 20)
- Mixing bowl
- Baking tray

## Step 1: Preparation

Preheat the oven to 180°C (356°F) or 160°C (320°F) for a fan oven.

## Step 2: Make the dough

Knead 500 g of FunCakes Mix for Cookies, 150 g unsalted butter and 1 egg (50 g) into a dough. Let the dough chill in the refrigerator for at least 1 hour.

## Step 3: Make the cookies

Roll out the dough using the PME Plastic Rolling Pin on a work surface dusted with Molino Pasini All-Purpose Flour to about 0.3 cm thickness. Cut out the cookies and bake them in the center of the oven for approximately 12 minutes until golden. Allow to cool and decorate as desired.

## Step 4: Enjoy your Cookies!

*This recipe was made possible by FunCakes.*