

# de leukste taarten shop



## Olympic Cookies

During the Olympics these cheerful cookies cannot be missed. First bake delicious round cookies with the cookie mix from FunCakes. After that decorate them with a lovely print and fondant in the colors of the Olympic rings. Follow the step by step instructions and make this cookies yourself!

## Boodschappenlijstje

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Patisse Cookie Cutter Numbers set/9

01958  
€7.75



FunCakes Mix for Cookies 1kg

F10510  
€6.79



JEM Tool 12 Petal Frill & Half Round

109SE012  
€4.19



Other materials:

- Print with Olympic figures (Ø 6 cm), order them at [www.deleukstetaartenprints.nl](http://www.deleukstetaartenprints.nl)

Bake the cookies while following the instructions on the package. Let the cookies cool down.

Cut out the Olympic prints. Or make fondant rounds of 6 cm. If you don't use a print, decorate the rounds with the numbers 1, 2 and 3.

Cut out the fondant for each cookie with the round and wavy cutter. Use the frill tool to make a nice border. Put some piping gel on the cookies and add the fondant and the prints.

Tip: for a spectacular effect spray some lustre spray (gold, silver or bronze) in the middle of the cookies.