



Floral Cookies with Buttercream

Make a variety of Floral Cookies during spring with Wilton's recipe. The recipe explains step by step how to make Madelief, Ruches Flower and Zinnia Cookies. The cookies are also topped off with little cute Ladybirds made of buttercream. Ideal as gifts for Mother's Day, Easter and Father's Day. This is how you bring a touch of bloom to Spring!

Boodschappenlijstje



FunCakes Mix for Cookies 500 g

F10110
€4.04



FunCakes Mix for Buttercream 500 g

F10125
€4.33



Wilton Icing Color - Lemon Yellow - 28g

04-0-0031
€2.20



Wilton Icing Color - Orange - 28g

04-0-0032
€2.20



Wilton Icing Color - Christmas Red - 28g

04-0-0042
€2.20



Wilton Icing Color - Rose - 28g

04-0-0043
€2.20



Wilton Icing Color - Black - 28g

04-0-0037
€2.20



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€5.82



Wilton Comfort Grip Spatula Curved 22,5 cm

03-3133
€5.06



Wilton Decorating Tip #104 Petal Carded

02-0-0136
€1.40



Wilton Decorating Tip #2 Round Carded

02-0-0147
€1.32



Wilton Decorating Tip #003 Round Carded

02-0-0154
€1.40



Wilton Decorating Tip #005 Round Carded

02-0-0221
€1.40



Wilton Disposable Decorating Bags pk/24

02-0-0018
€8.15



Patisse Cookie Cutter Round Set/5

P02008

€4.97

Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Mix for Buttercream 250 g
- Wilton Icing Color - Lemon Yellow
- Wilton Icing Color - Orange
- Wilton Icing Color - Christmas Red
- Wilton Icing Color - Rose
- Wilton Icing Color - Black
- 250 ml water
- 300 g unsalted butter
- 150 g butter
- 1 egg (approx. 50 g)

Supplies

- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Decorating Tip #104 Petal Carded
- Wilton Comfort Grip Spatula Curved 22,5 cm
- Wilton Decorating Tip #002 Round Carded
- Wilton Decorating Tip #003 Round Carded
- Wilton Decorating Tip #005 Round Carded
- Wilton Disposable Decorating Bags pk/24
- Patisse Cookie Cutter Round Set/5
- Plastic wrap
- Parchment paper

Step 1: Prepare the cookie dough

Ensure that the ingredients are processed at room temperature. Make 500 grams of FunCakes Mix for Cookies as indicated on the packaging. Wrap the dough in plastic wrap and let it chill in the refrigerator for an hour.

Step 2: Bake the cookies

Preheat the oven to 180°C (convection oven 160°C). Roll out the dough on a floured work surface to a thickness of approximately 3mm. Cut out the cookies using the largest round cutter and place them on a baking sheet lined with parchment paper. Bake the cookies in the middle of the oven for about 12 minutes until golden yellow. Allow to cool flat on the countertop after baking.

Step 3: Prepare and colour the buttercream

Prepare 250 grams of FunCakes Mix for Buttercream as indicated on the packaging. Colour a portion of the buttercream dark pink by combining and mixing Rose and Christmas Red food colours into the buttercream. Then colour another portion orange, and finally, a small portion of buttercream yellow, red, and black. Leave the remaining portion white.

Step 4: Decorate the cookies

Daisy cookies

Divide the colored buttercream as follows into piping bags:

- Piping bag with yellow buttercream and tip #003
- Piping bag with red buttercream and tip #002
- Piping bag with black buttercream and tip #002
- Piping bag with white buttercream and tip #104

First, spread the cookie with dark pink buttercream using a spatula. Then use the white buttercream to pipe the petals of the daisies. Finally, pipe a yellow dot in the center.

Ruffle flower cookies

Divide the colored buttercream as follows into piping bags:

- Piping bag with yellow buttercream and tip #003
- Piping bag with red buttercream and tip #002
- Piping bag with black buttercream and tip #002
- Piping bag with dark pink buttercream and tip #104

Pipe flat ruffles with pink buttercream, starting from the outside and going around the cookie, pausing where necessary to turn the cookie. Repeat, working towards the center, until the cookie is filled. Pipe a cluster of yellow dots in the middle.

Zinnia cookies

Divide the colored buttercream as follows into piping bags:

- Piping bag with yellow buttercream and tip #003
- Piping bag with red buttercream and tip #002
- Piping bag with black buttercream and tip #002
- Piping bag with orange buttercream and tip #005

Ladybug

Lastly, decorate the cookies with small ladybugs. Pipe a red dot for the body of the ladybug and then a smaller black dot for the head. For the spots, dip a toothpick into the black buttercream and paint the spots on the body of the ladybug.

Pipe orange icing loops around the outer edge of the cookie. Continue, working towards the center.



Pipe a cluster of yellow dots in the middle.

Step 5: Enjoy these cheerful Flower Cookies during Spring!

This recipe is made possible by Wilton.