



Filled flower cookies

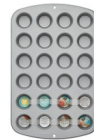
With the FunCakes mix for Cookies you can make these filled flower cookies! Fill the flowers after baking with custard cream.

Boodschappenlijstje



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



Wilton Recipe Right® 24 Cup Mini
Muffin Pan

03-0-0017
€12.39



FMM 5 petal Rose cutter 90mm

CUTROP90
€4.39



FunCakes Mix for Cookies 500 g

F10110
€4.75



FunCakes Mix for Crème Pâtissière 500
g

F10150
€6.25

Other materials:

- 1 egg
- 150 gram unsalted butter
- 125 ml water
- Egg yolk
- Brush

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Knead 500 gram mix for Cookies with 150 gram butter and 1 egg to a dough. Let the dough stiffen in the fridge for at least 1 hour.

In the meanwhile make the custard cream, add 125 ml water to 50 gram mixture. Beat the custard for approx. 5 minutes with a whisk or mixer. Place it in the fridge.

Knead the cookie dough after you remove it for the fridge. Cover your work surface with a bit of flower and roll out the dough to a slice of approx. 2 mm thick. Cut out flowers.

Lubricate the mini muffin pan with cake release. Carefully press the flowers in the holes. Don't press to far otherwise the dough will break! Bake the cookies in approx. 10 minutes. When the cookies are ready, remove them from the oven and lubricate the top with a beaten egg yolk. Place the pan back in the oven and weight to the egg yolk colours. Please note, this goes fast!

Remove the cookies from the pan using a fork. Let them cool down on a grid. Fill a decorating bag with the custard cream, cut of the top and fill up the flowers with the custard cream.