



Cookies with fondant

Lovely cookies decorated with fondant, follow our recipe and make these cookies yourself. We used several flower and heart cutters. But you can use any other cutter as well, use your imagination!

Boodschappenlijstje



FunCakes Mix for Cookies 500 g

F10110
€4.75



FunCakes Edible Glue 22 g

F54750
€2.25



FunCakes Sugar Pearls Medium
Metallic Pink 80 g

F51665
€5.35



FunCakes Icing Sugar 900 g

F10545
€5.49



FunCakes Sugar Paste Old Rose 250 g

F20280
€2.85



PME Plastic Rolling Pin 22,5 cm

PP86
€5.85

Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Icing Sugar 900 g
- FunCakes Edible Glue 22 g
- FunCakes Sugarpaste Old Rose 250 g
- FunCakes Sugar Pearls Medium Metallic Pink 80 g
- 150 g butter
- 1 egg (approx. 50 g)

Tools

- PME Plastic Rolling Pin 22.5 cm
- PME Star Cutter Set/3

Step 1: Start by making the cookies

Prepare the dough using the FunCakes Mix for Cookies according to the instructions on the packaging. Let the dough chill in the fridge for one hour before continuing.

Step 2: Roll out the cookies and cut the cookies

Dust your work surface with FunCakes Icing Sugar and roll out the dough to about 0.5 cm thickness using the PME Plastic Rolling Pin. Cut out cookies using the PME Star Cutter Set/3. Bake the cookies in a preheated oven at 180°C / 356°F for about 12 minutes until golden.

Step 3: Decorate the cookies with fondant

Brush the cookies with a little FunCakes Edible Glue. Roll out the FunCakes Sugarpaste Old Rose on some icing sugar and cut out shapes using the same cutter used for the cookies. Place the fondant shapes on the cookies and press gently. Decorate the cookies with smaller fondant decorations using various flower and heart cutters. Finish off your cookies with some FunCakes Sugar Pearls Medium Metallic Pink.

Step 4: Enjoy your fondant cookies!