



Royal Cookies

Make these dazzling Royal Cookies! Start by baking the cookies with FunCakes Mix for Cookies and then decorate them with an edible print in the shape of a coin. Finish them off with silver pearls, orange, and golden confetti. Also great fun to make with children.

Boodschappenlijstje



FunCakes Mix for Cookies 1 kg

F10510
€5.77



FunCakes Sugar Pearls Small Metallic Silver 80 g

F51770
€4.16



FunCakes Clear Piping Gel 350 g

F54410
€5.69



PME plastic rolling pin, 15 cm

PP85
€3.78



Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Clear Piping Gel
- FunCakes Sugar Pearls Small Metallic Silver
- 1 egg (approx. 50 gram)
- 150 g butter
- Coin prints on frosty or wafer sheets

Supplies

- PME Round & Wavy Edge Cutter set/4
- PME plastic rolling pin, 15 cm

For these cookies, we used coin prints on frosty or wafer sheets. You can order these prints from [Cakeprint.nl](https://www.cakeprint.nl). Place your order a few days before you plan to make the cookies.

Step 1: Make the cookie dough

Mix 500 grams of FunCakes Mix for Cookies, the egg, and the butter until it forms a dough, then let it chill in the refrigerator for at least 1 hour.

Step 2: Bake the cookies

Roll out the dough on a floured work surface to a thickness of about 0.5 cm. Cut out cookies using the largest cutter from the set, using the serrated edge of the cutter. Bake the cookies in a preheated oven at 180°C for about 12 minutes until golden brown. Allow the cookies to cool completely after baking.

Step 3: Decorate the cookies

Cut out the coin prints and stick them onto the cookies using a little piping gel. Mix some piping gel with edible glitter, stir well, and spread it around the prints. Sprinkle with silver pearls and orange and golden confetti as desired.

Step 4: Enjoy these delicious Royal Cookies!