



## New Year's Eve Cookies

Celebrate New Year's Eve in style with these number cookies. The cookies are decorated with black royal icing and golden details made with edible gold paint.

## Boodschappenlijstje



FunCakes Mix for Royal Icing 450 g

F10140  
€4.21



Wilton Decorating Tip #003 Round  
Carded

02-0-0154  
€1.40



Patisse Cookie Cutter Numbers set/9

01958  
€6.45



FunCakes Food Colour Gel Black 30 g

F44105  
€3.02



Patisse Parchment Paper Sheets  
38x30cm pk/20

P01733  
€3.27



FunCakes Mix for Cookies 500 g

F10110  
€4.04

## Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Mix for Royal Icing 450 g
- FunCakes Food Colour Gel Black
- Sugarflair Edible Droplet Paint -Gold- E171 Free
- 150 g butter
- 1 egg
- 55 ml water

## Supplies

- Wilton Decorating Tip #003 Round Carded
- Patisse Parchment Paper Sheets 38x30cm
- Patisse Cookie Cutter Numbers
- JEM Funky Stars Cutter

## Step 1: Make the cookie dough

Process the ingredients at room temperature. Knead 500 grams of FunCakes Baking Mix for Cookies with 150 grams of cream butter and 1 egg as indicated on the package. Leave the dough to set in the fridge for at least 1 hour.

## Step 2: Bake the cookies

Preheat the oven to 180°C (hot-air oven 160°C). Roll out the dough on a floured work surface (to about 3 mm thickness). Cut out the numbers of the year with the Patisse Cookie Cutter Numbers and stars with the JEM Star Cutters. Also cut rectangles from the dough, as this is where the numbers of the year will be placed. Bake in the middle of the oven for about 12 minutes until golden brown and then let the cookies cool down thoroughly.

## Step 3: Make the FunCakes Royal Icing

Make 450 g FunCakes Royal Icing with 55 ml water as indicated on the package. Colour the royal icing with the FunCakes Food Colour Gel Black. Then put the black royal icing in a piping bag with the Wilton nozzle #003.

## Step 4: Decorate the cookies

Apply an even layer of icing to the numbers, rectangles and stars. Let the icing dry thoroughly, preferably overnight. When the icing is dry, use Sugarflair Edible Paint Gold to make dots on the number cookies. Place the numbers with thick royal icing on the rectangular biscuits. Decorate the star biscuits with gold details as well.