

# de leukste taarten shop



## Recipe Cookie dough Easter eggs

Best of both worlds: Cookie dough + Easter eggs! With this Easter egg recipe you make coloured chocolate Easter eggs filled with cookie dough.

## Boodschappenlijstje

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FunCakes Mix for Cookies 500g

F10110  
€4.75



FunCakes Deco Melts Light Blue 250g

F25160  
€4.55



FunCakes Deco Melts Yellow 250g

F25115  
€4.55



FunCakes Deco Melts Lime Green 250g

F25135  
€4.55

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FunCakes Deco Melts Purple 250g

F25145  
€1.37



FunCakes Sugar Decorations Little Flowers set/32

F50170  
€3.99



FunCakes Chocolate Drops Dark 350g

F30120  
€9.85



Wilton Imitation Clear Vanilla Extract 236ml

04-0-0069  
€7.49



FunCakes Decorating Bags 30cm pk/10

F85100  
€3.25



Cake Star Mould 6 Mini Egg set/2

C84868  
€8.99



## Ingredients

- FunCakes Baking Mix for Cookies 500 g
- FunCakes Deco Melts - Purple
- FunCakes Deco Melts - Light Blue
- FunCakes Deco Melts - Yellow
- FunCakes Deco Melts - Lime Green
- FunCakes Chocolate Drops Pure 350 g
- FunCakes Sugar Decoration Small Flowers Set/32
- 1 teaspoon Wilton Vanilla Extract Imitation 236ml
- 120 g light brown caster sugar
- 100 g butter
- pinch of zut
- 2 tablespoons milk

## Supplies

- FunCakes piping bags 30 cm 10/pc
- PME Plastic Scraper
- Cake Star Chocolate Template 6 Easter Eggs Set/2
- Microwave proof bowls

## Step 1: Melt FunCakes Deco Melts

Heat the FunCakes Deco Melts in bowls in the microwave at 450W, stirring occasionally. When the melts are almost melted take it out of the magnetron and stir away any visible pieces into the warm melts.



## **Step 2: Fill mold with Deco Melts**

Pour the melted deco melts into the Easter eggs up to the edge and gently tap the mold on the countertop for a moment so that any air bubbles come to the surface. Now pour the mold back into the dish and smooth the surface with the side scraper. Let this set for 5 - 7 minutes in the refrigerator.

## **Step 3: Cookie dough preparation**

That 250 g FunCakes Baking mix for cookies, 120 g caster sugar, 100 g cream butter, a pinch of salt, 2 tablespoons of milk and 100 g Choco drops + possibly a teaspoon of vanilla extract in a mixing bowl and mix on low speed to a cohesive firm dough.

## **Step 4: Filling half eggs**

Remove the half eggs from the fridge and fill them to just below the rim with a ball of cookie dough and press slightly. Now fill the eggs with the rest of the melted deco melts and let them set in the refrigerator for about 10 minutes. Filling is most convenient with a piping bag. Remove them from the refrigerator, hold the mold upside down and the eggs will fall out naturally. Decorate the eggs with small flowers that you glue on with a tip of melted melts.

## **Step 5: Enjoy your Cookie dough Easter eggs!**