



Cookie cups with Eggnog

Advocaat is a Dutch liqueur based on egg yolks, milk and sugar. This liqueur works perfectly in baked goods. We filled these delicious cookie cups with Advocaat.

Boodschappenlijstje



FunCakes Glaze Topping Choco 375g

F54370
€4.84



FunCakes Mix for Crème Pâtissière
500g

F10150
€5.00



FunCakes Almond Paste 1:1 250g

F54400
€3.40



FunCakes Icing Sugar 900g

F10545
€4.39



FunCakes Decorating Bags 30cm pk/10

F85100
€3.15



Wilton Decorating Tip Open Star #1M

02-0-0151
€1.88



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



Patisse Garnish Ring Ø7x3,5cm

P2094
€3.19

Ingredients

- FunCakes Sugar baking powder
- FunCakes Baking Mix for Cookie & Pie Crust 500 g
- FunCakes Mix for pastry cream 150 gr
- FunCakes Almond paste
- FunCakes Glaze Topping Choco 375 g

Supplies

- FunCakes piping bags 30 cm pk/10
- Patisse Baking paper sheets 38x30 cm pk/20
- Patisse Garnish 7 cm
- Wilton Nozzle #1M Open Star

Step 1: Prepare the FunCakes Cookie & Pie Crust

Put 500 grams FunCakes mix for Cookie & Pie Crust together with 1 egg and 155 grams unsalted butter in a mixing bowl and mix with dough hooks to a crumbly dough. Knead it by hand into a ball, wrap in plastic wrap and place in the refrigerator for an hour.

Step 2: Bake the cookie & pie crust

Preheat the oven to 180°C (hot air oven 160°C). Knead the dough from the fridge again smoothly. Roll it out to a thickness of 8 mm on a floured work surface. Using rings, cut out slices of dough. Place these slices with the rings around them on a baking sheet lined with baking paper. Mix 250 grams of FunCakes almond paste with 1 egg and put it in a piping bag. Pipe little tufts of almond paste on the slices of dough. Bake the rondos for 20-25 minutes and then let them cool completely.

Step 3: Prepare the FunCakes mix for pastry cream

Put 150 grams of FunCakes mix for pastry cream together with 200 ml eggnog and 125 ml water in a bowl and mix to a smooth cream. Whip the cream together with 2 tablespoons of sugar baking powder and the sachet of whipped cream stiffener.

Step 4: Pipe rosettes

Put the pastry cream in a piping bag with nozzle 1M and pipe rosettes on the rondos. Also put the whipped cream in a piping bag with nozzle 1M and pipe on the yellow cream rosettes with an opening in the center.

Step 5: Adding eggnog and Choco Glaze

Spoon a small amount of eggnog into the center of the whipped cream rosettes. Heat a little FunCakes Glaze Topping Choco in the microwave for 5 seconds, put it in a piping bag, cut off a small tip and drizzle over the rondos. Enjoy your eggnog rondos!