



Chicken cookies

Get creative for Easter and make these lovely Chicken Cookies!

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Mix for Royal Icing 450g

F10140
€4.95



FunCakes Food Colour Gel Yellow 30g

F44115
€3.65



FunCakes Food Colour Gel Brown 30g

F44140
€3.65



FunCakes Food Colour Gel Red 30g

F44100
€2.92



FunCakes Food Colour Gel Leaf Green 30g

F44130
€3.65



FunCakes Sugar Decorations Little Flowers set/32

F50170
€3.99



FunCakes Food Pen Black

F45500
€3.25



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Wilton Decorating Tip Multi-open #233

02-0-0153
€2.35



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.95



PME Modelling Tool Scriber Needle

PME6
€5.19



PME Palette Knife Angled Blade 23cm

PK1013
€5.35



Cookie Cutter Chicken 6cm

K053182
€4.09

Ingredients

- FunCakes Baking Mix for Cookies 500 g
- FunCakes Mix for Royal icing 450 g
- FunCakes Edible Gel Dye Yellow
- FunCakes Edible Marker Black
- FunCakes Edible Gel Dye Brown
- FunCakes Edible Gel Red
- FunCakes Edible Gel Dye Leaf Green
- FunCakes Magic Roll-out Powder
- 1 egg
- 150 g soft unsalted butter
- 55 ml water

Supplies

- PME Modeling Tools Needle
- PME Palette Knife Corner 23 cm
- Cookie Cutter Chicken 6 cm
- Patisse Baking Paper Sheets 38x30cm pk/20
- JEM Round Nozzle #2
- Wilton Rolling Stick 50 cm
- PME Oval Cutter Set/6
- Wilton Nozzle #233 Multi-open
- Plastic Foil

Step 1: Prepare the FunCakes Cookie Mix

Preheat the oven to 180°C (convection oven 160°C). Knead 500 grams of FunCakes Mix for Cookies with 150 grams of butter and 1 egg until you get a firm, smooth ball. Wrap it in plastic wrap and let it chill in the fridge for at least an hour to firm up.

Step 2: Bake the Cookies

Preheat the oven to 180°C (convection oven 160°C). Take the dough out of the fridge, knead it by hand until smooth, and roll it out on a work surface dusted with FunCakes Magic Roll-Out Powder to a thickness of about 3 mm. Cut out chicks, circles, and eggs. Use the small oval cutters for the eggs and trim the feet off the chicks to create a flat bottom. Place them on a baking sheet lined with parchment paper, leaving some space in between, and bake for 10-12 minutes until golden brown.

Step 3: Prepare the Royal Icing

Mix 450 grams of FunCakes Mix for Royal Icing with 55 ml of water and beat for 7-10 minutes on low speed until the icing is white, no longer glossy, and forms peaks that hold their shape. Be careful when using a hand mixer to prevent it from getting stuck! Divide the icing into six bowls, thinning four of them with a little water until they reach a yogurt-like consistency. Color one of these yellow and another red using FunColours Gel, leaving the other two white. Color the two remaining bowls of stiff icing brown and green.

Step 4: Prepare the Round Cookies

Spread green icing onto the round cookies and smooth it out. Place the brown icing in a piping bag fitted with tip #233. Use the brown icing to pipe a nest on the cookies.

Step 5: Decorate the Chick Cookies

Fill a piping bag fitted with tip #2 with the thinned white icing and outline the chick, following the design example, but skipping the yellow beak and the red comb and wattle. Use a needle tool to guide the icing into all the corners. Let this layer air-dry for an hour.

Step 6: Decorate the Egg and Chick Cookies

Pipe the eggs halfway with white icing, again using the needle tool to smooth it out. Use the yellow icing to create the chicks and the beak of the hen. Fill a piping bag with red icing and tip #2, then pipe the comb and wattle. Use the needle tool to pick up a tiny drop of red icing and place it on the chicks as a beak. With the white icing, add small dots and wings on the hen. Finally, use the white icing to create eyes on both the hen and chicks. Let the cookies dry for a few hours, then use a black edible marker to draw pupils and tiny eyebrows.

Step 7: Assemble the Cookies

Once the cookies are completely dry, use a little stiff icing to attach the hen, chicks, and eggs into the nest.

This recipe is made possible by FunCakes.