

de leukste taarten shop



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 1kg

F10510
€6.79



FunCakes Sugar Pearls Small Metallic Silver 80g

F51770
€5.19



FunCakes Clear Piping Gel 350g

F54410
€6.69



PME Plastic Rolling Pin 15cm

PP85
€4.75



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!