

de leukste taarten shop



Halloween mummie cookies

Bake gingerbread cookies with the FunCakes baking mix and decorate them as mummies for Halloween.

Boodschappenlijstje



FunCakes Mix for Royal Icing 450g

F10140
€4.95



FunCakes Mix for Cookies 500g

F10110
€4.75



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.95



Wilton Decorating Tip Basket Weave #048

02-0-0162
€1.69



Other materials:

- 1 egg
- 60 gram soft unsalted butter
- 55 + 60 ml water
- Flour to roll out on

Preheat the oven to 180°C (convection oven 160°C). Ingredients need to be at room temperature. Knead 500 gram FunCakes mix for Gingerbread with 1 egg, 60 gram butter and 60 ml water into a firm dough and let it stiffen in the fridge for at least 1 hour. In the meanwhile, prepare 450 gram FunCakes mix for Royal Icing according to the instructions on the package.

Roll out the dough on a floured surface (3 mm thickness) and cut out the cookies. Bake the cookies in the middle of the oven for approx. 12 minutes until golden. Let the cookies cool down.

Place the tip in the bag and fill this with the Royal Icing. Paste the eyes on the cookies with a bit of icing. Make stripes on the cookies to create the mummies. Let them harden.

Made possible by FunCakes