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Pride Cookies

Celebrate Pride Amsterdam (Gay Pride) with these super nice Pride Cookies! These Pride Cookies from Wilton are inspired by the rainbow flag which symbolizes the Gay Pride. The cookies consist of the FunCakes Baking Mix for Cookies and delicious Royal Icing as a topping. Do you celebrate individual freedom with us? Check out the recipe below!

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Mix for Royal Icing 450g

F10140
€4.95



FunCakes Food Colour Gel Black 30g

F44105
€3.65



FunCakes Food Colour Gel Pink 30g

F44110
€3.65

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FunCakes Food Colour Gel Red 30g

F44100
€3.65



FunCakes Food Colour Gel Purple 30g

F44120
€3.65



FunCakes Food Colour Gel Yellow 30g

F44115
€3.65



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorating Tip Round #003

02-0-0154
€1.65



FunCakes Food Colour Gel Orange 30g

F44145
€3.65



FunCakes Food Colour Gel Bright Green 30g

F44155
€3.65



FunCakes Food Colour Gel Baby Blue 30g

F44125
€3.65



Wilton Standard Adaptor/Coupler

03-3139
€1.35



Patisse Silver-Top Baking Plate
39,6x27,5cm

P03639
€12.99



PME Modelling Tool Scriber Needle

PME6
€5.19



Ingredients for the Pride Cookies

- 500 gram FunCakes Mix for Cookies
- 450 gram FunCakes Mix for Royal Icing
- FunCakes Edible FunColours Gel - Red
- FunCakes Edible FunColours Gel - Black
- FunCakes Edible FunColours Gel - Pink
- FunCakes Edible FunColours Gel - Yellow
- FunCakes Edible FunColours Gel - Purple
- FunCakes Edible FunColours Gel - Baby Blue
- FunCakes Edible FunColours Gel - Orange
- FunCakes Edible FunColours Gel - Bright Green
- 55 ml water
- 1 egg
- 150 gram unsalted butter (in cubes)
- Flour (to roll out on)

Other necessities for the Pride Cookies

- FunCakes Decorating Bags 41 cm
- Wilton Standard Adaptor/Coupler (for 1 decorating bag)
- Wilton Decorating Tip #003 Rond (for 1 decorating bag)
- Wilton Parchment Paper Roll
- Wilton Rolling Pin 50 cm
- PME Modelling Tool Scribe Needle
- Sharp knife
- Ruler
- Plastic foil



Step 1: Prepare the cookie mix for the Pride Cookies

Make the FunCakes Baking Mix for Cookies by mixing 500g of the mix with 150g butter and 1 egg. Knead into a dough. Then wrap the dough in foil and let it set in the fridge for at least an hour.

Preheat the oven to 180°C (convection oven 160°C) and cover a baking tray with baking paper.

Roll out the cookie dough on a floured work surface to a thickness of 2-3 mm and cut out rectangles of 3x8 cm with a sharp knife and a ruler. Bake the cookies for 8-12 minutes until golden and let them cool down on the counter.

Step 2: Make and colour the Royal Icing for the Pride Cookies

Make the FunCakes mix for Royal Icing by sifting 450g of the mix and mix it with 55ml of water for a Royal Icing in stiff consistency. As soon as the Royal Icing is done, scoop 3 full tablespoons of it and colour it black. Divide the rest of the Royal Icing into 7 small portions and colour this with the other colour gels. Make sure the trays with icing are covered with a wet towel to prevent them from drying out.

Now dilute each cup of icing with a little bit of water until it has obtained yogurt thickness. The 10-second rule applies here, this means: the diluted icing that runs off your spoon forms a smooth mirror in the container in 10 seconds. If it's too thick it won't flow nicely on your cookie and if it's too thin it will run off your cookie, so keep this golden rule in mind!



Step 3: Decorate the Pride Cookies with Royal Icing

Get the air bubbles created by stirring out of the black icing and put it in a decorating bag, leave the rest under the wet tea towel until further use.

Fill in all the cookies with the black icing, use the needle tool to push the icing nicely into the corners with a rotating movement. Let it air dry for at least 2 hours.

Now get all air bubbles out of the other colours of icing and put these in piping bags. Pipe caps of colored icing on the black decorated cookies and make small hearts with the needle tool. Let this air dry well or put the cookies in an oven at 50 degrees for an hour, this will make the drying go faster.

Once the Royal Icing on the Pride Cookies has dried, the cookies are ready to eat. Enjoy!

TIP: Store the cookies in a cookie jar with sheets of paper towels in between.

This is a recipe by Wilton.