



Chocolate cookies

With the FunCakes mix for Cookies and the Wilton Candy Melts you can make these delicious chocolate cookies! Great as a treat or a small appetite with some coffee or thee. This recipe from Wilton is also great to make with kids, just use your imagination!

Boodschappenlijstje



Wilton Candy Melt Decorating Tip Set/5

1904-1021
€0.92



Wilton Disposable Decorating Bags pk/12

03-3111
€5.06



FunCakes Mix for Cookies 1 kg

F10510
€5.77



FunCakes Deco Melts - Toffee Flavour-250g

F25310
€3.90

Other materials:

- 150 gram butter
- 1 egg
- Baking paper

Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix with 150 gram butter and 1 egg and knead it to a firm dough. Let the dough stiffen in the fridge for at least 1 hour. Roll out on a floured flat surface to a thickness of approx. 0,5 cm. Cut out the cookies and bake for approx. 12 minutes until golden. Let the cookies cool down after baking.

Melt the light cocoa and the white candy melts, separately, according to the instructions on the packages. If the candy melts are too thick, add some cocoa butter drops of dipping aid.

Use the dipping scoop to dip the cookies in the melted candy melts. Dip half of the cookies in the light cocoa and the other half in the white melts. Place the dipped cookies on rack over parchment-lined pan. Tap to smooth and remove excess candy. Chill until firm, approx. 5-10 minutes.

Fill two decorating bags with the remaining candy and place the drizzling tip from the set on the bags. Decorate the cookies with several lines in the opposite colour. Chill until firm, approx. 3-5 minutes.

Made possible by Wilton. 