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Cookies with Bows

Trend alert! Bows are currently very popular, and you can see them everywhere. Of course, we are also embracing this popular trend. FunCakes has therefore decorated these stunning cookies with sugar paste bows, using the FunCakes Sugar Paste Colour of the Year to make them even more special. Cookies with bows and shimmering sugar paste the perfect combination to stylishly embrace this trend. Make these cookies for parties, a high tea, a baby shower, or to surprise someone!

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Sugar Paste Bright White
250g

F20100
€2.85

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FunCakes Sugar Paste Pastel Pink 250g

F20240
€2.85



FunCakes Edible Glue 50g

F54755
€3.25



FunCakes Parchment Paper Sheets
30x30cm pk/50

F83465
€4.49



Wilton Wide Glide Rolling Pin 50cm

02-0-0197
€28.19



Patisse Cookie Cutter Flower set/5

P02011
€5.85



Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Sugar Paste Multipack Shimmering Garden 5x100g
- FunCakes Sugar Paste Bright White 250 g
- FunCakes Sugar Paste Pastel Pink 250 g
- FunCakes Edible Glue
- 1 egg
- 150 g butter in cubes
- Apricot Jam

Supplies

- FunCakes Parchment Paper Sheets 30x30 cm pk/50
- Wilton -Wide Glide- Rolling Pin 50cm
- Patisse Cookie Cutter Flower Set/5
- FMM Multi Ribbon cutter
- Sieve

Step 1: Prepare the cookie dough

Prepare 500 grams of FunCakes Mix for Cookies with 1 egg and 150 grams of butter (cut into cubes) as indicated on the packaging. Wrap the dough in plastic wrap and let it chill in the fridge for an hour.

Step 2: Warm the apricot jam

Heat the jar of apricot jam in the microwave and press it through a sieve using the back of a spoon.



This will give you apricot glaze to coat the cookies.

Step 3: Bake the cookies

Preheat the oven to 180°C (convection oven 160°C) and line a baking tray with parchment paper. Knead the chilled dough briefly until smooth and roll it out on a floured surface to a thickness of 2-3 mm. Cut out flower shapes and place them on the baking tray. Bake the cookies for about 9-12 minutes until lightly golden. Allow them to cool flat on the counter.

Step 4: Decorate the cookies with flowers

Lightly brush the cookies with some apricot glaze. Knead the white and pink fondant until smooth, roll it out to about 2 mm thick, and cut out flower shapes the same size as the cookies. Attach the fondant flowers to the cookies.

Step 5: Add the sugar paste bows

Roll out the other sugar paste colours thinly and use a multi-ribbon cutter to cut wide strips about 7-8 cm long and varying in width. Place a small amount of glue in the middle of the strip, fold the ends towards the centre, and press to secure. Pinch the middle slightly with your fingers. Take a thin strip of fondant and wrap it around the middle of the loops to form the bow. Optionally, cut thin strips with pointed ends to place under the bows on the cookies.

Step 6: Enjoy or share these delicious Bow Cookies!

This recipe is made possible by FunCakes