



## Saint Nicholas Cookies

The Saint Nicholas "Sinterklaas" Journal is coming again, and Sinterklaas's steamboat is on its way. That's why it's the perfect time to bake Sinterklaas cookies! These delicious Sinterklaas cookies are made by @baked.bymarisa and are beautifully decorated with royal icing. Make Sinterklaas's head, or his horse Ozonsel, or make them all - the choice is entirely yours!

## Boodschappenlijstje



FunCakes Mix for Cookies 500 g

F10110  
€4.75



FunCakes Mix for Royal Icing 450 g

F10140  
€4.95



FunCakes Food Colour Gel Red 30 g

F44100  
€3.55



FunCakes Food Colour Gel Royal Blue 30 g

F44135  
€3.55



FunCakes Food Colour Gel Baby Blue 30 g

F44125  
€3.55



FunCakes Food Colour Gel Yellow 30 g

F44115  
€3.55



FunCakes Food Pen Black

F45500  
€3.05



RD ProGel® Concentrated Colour - Baby Pink

RD9548  
€4.15



RD ProGel® Concentrated Colour - Peach

RD9533  
€4.15



Sugarflair Edible Droplet Paint -Gold- E171 Free 14ml

L126T  
€4.09



FunCakes Decorating Bags 30 cm pk/10

F85100  
€3.15



Wilton Decorating Tip #001 Round Carded

02-0-0132  
€1.65



Wilton Decorating Tip #2 Round Carded

02-0-0147  
€1.55



Patisse Cookie Cutter Wedding Dress 6 cm

01899  
€1.29



Patisse Cookie Cutter Round 6 cm

P01933  
€1.29



Patisse Stainless Steel Cutter Sint Nicholas

P01973  
€1.75



Cookie Cutter Square set/5

K052727  
€14.41



Cookie Cutter Horse Head 8 cm

K055035  
€3.48

## Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Mix for Royal Icing 400 g
- FunCakes Food Colour Gel Red
- FunCakes Food Colour Gel Royal Blue
- FunCakes Food Colour Gel Baby Blue
- FunCakes Food Colour Gel Yellow
- FunCakes Food Pen Black
- FunCakes Magic Roll-Out Powder
- RD ProGel® Concentrated Colour - Baby Pink
- RD ProGel® Concentrated Colour - Peach
- Sugarflair Edible Droplet Paint -Gold- E171 Free 14ml
- 150 g butter
- 1 egg (50 g)
- 55 ml water

## Supplies

- FunCakes Decorating Bags 30 cm
- Wilton Decorating Tip #001 Round Carded
- Wilton Decorating Tip #002 Round Carded
- Patisse Cookie Cutter Wedding Dress 6 cm
- Patisse Cookie Cutter Round 6 cm
- Patisse Stainless Steel Cutter Sint Nicholas
- Cookie Cutter Square set/5
- Cookie Cutter Horse Head 8 cm
- Plastic wrap
- Knife

**The levels of cookies vary, ranging from easy to difficult. This is indicated for each cookie.**

## Step 1: Make the cookie dough

Process the ingredients at room temperature. Make 500 grams of FunCakes Mix for Cookies as indicated on the packaging. Wrap the dough in plastic wrap and let it chill in the refrigerator for at least an hour.

## Step 2: Bake the cookies

Preheat the oven to 180°C (160°C for a convection oven). Roll out the dough on a floured surface (to about 3 mm thickness). Cut out the cookies using the specified cookie cutters:

- Gift cookies (easy) = square cookie cutters + cut a bow from the dough inside the square.
- Sinterklaas' Bag (easy) = wedding dress cutter, pinch the bottom points together for the bag's points.
- Party cookie (easy) = round cutter
- Sinterklaas head (easy) = cut the dough into the shape of a soft-serve ice cream.
- Horse (difficult) = horse head cutter



- Sinterklaas with staff (difficult) = stainless steel Sinterklaas cutter

Bake them in the middle of the oven for about 12 minutes until golden. Allow the cookies to cool thoroughly.

### **Step 3: Make the royal icing**

Meanwhile, make 400 grams of FunCakes Mix for Royal Icing as indicated on the packaging. Colour the royal icing in the different colors you'll use for decorating the cookies. To make all the cookies, color the royal icing baby blue, royal blue, yellow, baby pink, red, and leave a portion of the royal icing white.

### **Step 4: Decorate the Sinterklaas cookies**

The levels of cookies vary, ranging from easy to difficult. This is also indicated for each cookie.

#### **Gift cookies**

Fill a piping bag with baby blue royal icing using tip #2; this will be the base color of the cookie. Pipe the baby blue royal icing between the edges of the cookie.

#### For the dots

Fill piping bags with royal blue and baby pink royal icing using tip #2. Drop dots of royal icing onto the still-wet baby blue royal icing. Start with one color diagonally and the other color next to it.

#### The ribbon

Wait for the baby blue royal icing to dry. Then, pipe a ribbon from top to bottom with baby pink royal icing. Once this layer is dry, you can make a ribbon from left to right.

#### The bow

When the royal icing is dry, create the bow on top of the gift using tip #2. Pipe a small ball in the middle and let the royal icing dry again. Once dry, you can create the loops of the bow.

#### **Party cookie**

Fill a piping bag with baby blue royal icing using tip #2; this will be the base color of the cookie. Pipe the baby blue royal icing between the edges of the cookie.

#### For the dots



Fill piping bags with royal blue and baby pink royal icing using tip #2. Drop dots of royal icing onto the still-wet baby blue royal icing. Apply the dots randomly for a festive effect.

#### Decoration package, mitre, and staff

On a parchment paper, make a Mitre or Package and let it dry for at least 8 hours. Afterward, you can remove the decoration and attach it to your party cookie with a drop of icing.

### **Sinterklaas' Bag**

Fill a piping bag with yellow royal icing using tip #2. Pipe the base layer of Sinterklaas' bag and let it dry thoroughly.

#### Jute texture

Once the base layer is dry, create the jute texture by drawing a few thin lines with royal icing on the bag. Then, spread it out with a scraper.

#### The bow

Fill a piping bag with baby pink royal icing using tip #1. Use this to create loops of rope on the bag when the royal icing is completely dry.

### **Sinterklaas head**

Turn the cut-out ice cream shape upside down to make Sinterklaas' mitre. Fill three separate piping bags with red, peach, and white royal icing, each with tip #2.

Use red royal icing to create the base layer of the mitre, use peach for the face, and white royal icing for the beard. Let this dry thoroughly.

Once the royal icing is dry, add yellow lines to the mitre. Give Sinterklaas a nose with a drop of peach royal icing. Create the first part of the eyebrows and mustache. When dry, create the second part. Finally, draw the eyes on the face using a black edible pen.

### **Sinterklaas' Horse**

Place white royal icing in a piping bag with tip #2, pipe the base layer on the horse, leaving the hair part empty. Let this dry thoroughly.



Next, fill one piping bag with a portion of yellow royal icing with tip #2 and another portion with tip #1. Use the yellow royal icing as the base for the hair and let it dry. Also, fill a piping bag with baby pink royal icing with tip #1.

For the halter, create a thin line with baby pink royal icing. Then, draw the eye with the black edible pen. Use the yellow royal icing with tip #1 to create thin lines of loose hair and use baby pink royal icing with tip #1 to create the ear by piping a triangle.

## **Sinterklaas with staff**

Fill a piping bag with red royal icing with tip #2 and another with white royal icing with tip #2.

Use red to create the mitre and the red base layer for the clothing. Start with an edge at the right sleeve. By doing the last part of this area near the sleeve last, the line will be somewhat dry, making the sleeve more visible.

Use white to create the underclothing. In this step, you can also make the staff. Start in the middle at the top and then turn a circle outward and a line downward. Do this very slowly to get a neat line.

Fill piping bags with peach, yellow, and white royal icing with tip #1. Give Sinterklaas a face with peach royal icing. Use yellow (tip #1) to create lines on the mitre and clothing. Simultaneously, you can also make the shoes. Use white to create the beard, mustache, and eyebrows.

Draw eyes on the face with the black edible pen and paint the staff with the golden edible paint.

## **Step 5: Enjoy these delicious Sinterklaas Cookies yourself and share them!**

*This recipe was made possible by @baked.bymarisa*