



Snowman cookies

Have fun baking cookies with the kids this Christmas! These adorable snowman cookies are ideal to make together and very easy too. You can make the cutest snowmen with royal icing, sugar decorations, sugar pearls and licorice laces. Read on for the recipe and the necessary baking supplies.

Boodschappenlijstje



Cookie Cutter Ring Pro Ø 7 cm

K095111
€5.85



Wilton Standard Adaptor/Coupler

03-3139
€1.35



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Mix for Cookies 500g

F10110
€3.80



ScrapCooking Sugar Decorations
Bunny/Carrot set/8

SC6992
€5.99



FunCakes Mix for Royal Icing 450g

F10140
€3.96



FunCakes Sugar Pearls Medium Shiny
Black 80g

F51680
€3.39



FunCakes Decorating Bags 41cm pk/10

F85110
€3.79



FunCakes Candy Choco Pearls Large
Matt Mix 70g

F52745
€3.95



FunCakes Sugar Decorations Carrots
set/16

F50130
€2.39



FunCakes Candy Eyeballs set/64

F50340
€3.35

Ingredients and supplies for the Snowman cookies

- 500 g FunCakes Mix for Cookies
- 450 g FunCakes Mix for Royal Icing
- FunCakes Candy Choco Pearls Large Matt Mix
- FunCakes Sugar Decorations Carrots
- FunCakes Sugar Decorations Eyes
- FunCakes Sugar Pearls Medium Black Shiney
- FunCakes Magic Roll-out Powder
- 150 g unsalted butter
- 55 ml water
- 1 egg (approx. 50)
- Licorice laces
- FunCakes Decorating Bags
- Wilton Tip #003 Round
- Wilton Standard Adaptor/coupler
- Wilton Parchment Paper
- Wilton Wide Glide Rolling Pin 50cm
- Cookie Cutter Ring Pro Ø 7 cm
- Cling film

Step 1: Bake the cookies

Knead 500 grams of FunCakes Baking Mix for Cookies with the butter and the egg to a dough. Wrap the cookie dough in plastic wrap and let it set in the fridge for at least an hour. Meanwhile, preheat the oven to 180°C (convection oven 160°C). Knead the dough from the refrigerator until smooth and roll it out on a work surface dusted with Magic Roll-out Powder to a thickness of approximately 2-3 mm. Cut out circles with the cutter and place them on the baking tray. Bake the cookies for about 10-12 minutes until golden and let them cool on the counter.

Step 2: Make the royal icing

Mix 450 g FunCakes Mix for Royal Icing with 55 ml water in a mixing bowl. Mix with a (flat) beater on low speed for 7-10 minutes until the icing is bright white and you can pull peaks. Then thin the icing with a little water until it has the thickness of a yoghurt. Add the water gradually. If your icing is too thin it will drip off your biscuit and if your icing is too thick it will not flow nicely.

Step 3: Decorate the cookies with royal icing

Put the diluted icing in a piping bag with adaptor and nozzle #003 and use this to coat the biscuits. Let it dry in the air, preferably overnight, so that you know for sure that the icing has hardened properly. Cover the icing that remains with a piece of plastic foil and a wet cloth.

Step 4: Make snowmen from the cookies

Cut the liquorice laces to size and glue them along the edge of the biscuit with some icing. Glue two FunCakes Candy Choco Pearls Large Mat with some icing under the ends of the liquorice laces. Stick the eyes, carrots and black pearls with some icing and let it dry.



This recipe was made possible by FunCakes.