



## Cookie cake with candy

This cookie cake is made by Brenda from 'Brenda kookt'. She made this cake for the first birthday of her daughter Jill. Making a 'cookie cake' may look difficult, but it is really easy! Just decorate the cookie with enchanted cream and decorate it with whatever you want. Macarons, candy, chocolate and sprinkles. You name it.

## Boodschappenlijstje

---



FunCakes Mix for Cookies 500 g

F10110  
€4.75



FunCakes Mix voor Enchanted Cream®  
450 g

F10130  
€7.35

### **Other ingredients:**

- 150 gram unsalted butter
- 1 egg
- 100 ml milk
- 100 ml water
- Big white and pink marshmallows
- Pink and yellow smarties
- Pink yellow and speckled tumtum's
- Household foil
- Printed numbers

### **Step 1: The cookie**

Mix the FunCakes mix for Cookies with the butter and the egg. Knead until you get a nice dough. Make this into a ball wrap it in household foil and let it set in the fridge for 1 hour. Preheat the oven to 180°C (convection oven 160°C) and cover a baking tray with baking paper. Roll out the dough on a floured counter top, make sure that the dough has a thickness of approx. 5 mm. Cut with a knife the number out of the dough. **Tip:** if the dough is really soft, you can also roll out the dough on a baking tray and cut the number out on the tray. Bake the cookies for 15 minutes until they are golden brown. Let them cool of completely until you are going to fill the cookie.

### **Step 2: Enchanted cream**

Prepare the enchanted cream by mixing 150 gram FunCakes mix for Enchatned Cream with the milk ant the water. You can also add some of the FunCakes edible FunColours gel pink to make pink enchanted cream. Put the cream in one of the PME disposable icing bags with Wilton decorating tip #2A.

### **Step 3: Decorating**

Squirt on one of the numbers beautiful equal tufts next to each other so the cookie is completely covered with enchanted cream. Put the next number on top of this and also squirt equal tufts on this one. Decorate the cookiecake with marshmallows, smarties, tumtum's and sprinkles.