



Spring Cookies with Lemon Curd

Make these delicious Spring Cookies with Lemon Curd during the Spring season! The cookies are cut out with a flower-shaped cutter and filled with Lemon Curd. Perfect for sharing during the Spring

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€3.80



FunCakes Mix for Crème Pâtissière 500g

F10150
€5.00



Colour Mill Aqua Blend Green 20ml

CMA20GRN
€6.49



FunCakes Decorating Bags 30cm pk/10

F85100
€3.15



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.85



FunCakes Mix for Royal Icing 450g

F10140
€3.96



FunCakes Flavour Paste Lemon Zest 100g

F56355
€5.89



Colour Mill Aqua Blend Rose 20ml

EUA20RSE
€6.49



Patisse Cookie Cutter Flower set/5

P02011
€5.85

Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Mix for Royal Icing 150 g
- FunCakes Mix for Crème Pâtissière 250 g
- FunCakes Magic Roll-Out Powder
- FunCakes Flavour Paste Lemon Zest
- Colour Mill Aqua Blend Green
- Colour Mill Aqua Blend Rose
- 150 g butter
- 20 ml + 250 ml water
- 1 egg (50 g)

Supplies

- FunCakes Decorating Bags 30 cm
- Wilton -Wide Glide- Rolling Pin 50cm
- Patisse Cookie Cutter Flower Set/5
- Patisse Parchment Paper Sheets 38x30cm pk/20
- Knife
- Plastic film

Step 1: Make the cookie dough

Prepare 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: Make the Royal Icing

Meanwhile, prepare 150 grams of FunCakes Mix for Royal Icing as indicated on the packaging with 20 ml of water. Divide the Royal Icing into 2 different bowls and color them green and rose using Colour Mill Aqua Blends. Place each in a separate piping bag.

Step 3: Bake the cookies

Preheat the oven to 180°C (convection oven 160°C). Roll out the dough on a floured work surface (to about 3 mm thickness). Cut out rectangular shapes from the dough and cut out half of the rectangles with the flower-shaped cutter. Place the cut-out cookies on parchment paper and bake for 7-10 minutes until golden brown. Let them cool completely flat after baking.

Step 4: Make the Lemon Curd

Meanwhile, prepare 100 grams of FunCakes Mix for Crème Pâtissière as indicated on the packaging with 250 ml of water. Flavor to taste with FunCakes Flavor Paste Lemon Zest.

Step 5: Decorate the cookies

Place half a tablespoon of lemon curd on the cookie without the cut-out flower. Place the cookie with the cut-out flower on top and create a flower by piping a dot of pink Royal Icing on the flower. Pipe a



stem and a leaf downward with the green Royal Icing.

Step 6: Enjoy these delicious Spring Cookies with Lemon Curd!

This recipe is made possible by Colour Mill.