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Cute Kawaii Fruit Cookies

These Cute Kawaii Fruit Cookies fit perfectly with the Kawaii trend that originated in Japan. The trend means cute or lovely and is associated with cuteness, childishness and innocence. With this recipe from FunCakes you will make delicious and easy cookies. These cookies are perfect to make with kids and are most delicious after all the hard work. Make all kinds of figures and make them your own!

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Food Colour Gel set/8

F44305
€24.99



FunCakes Food Pen Black

F45500
€3.25



FunCakes Sugar Pearls Medium Shiny Black 80g

F51680
€3.59

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Cookie Cutter Drops set/5

K052728
€16.95



Cookie Cutter Pear 6cm

K001108
€2.35

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Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Food Colour Gel Set/8
- FunCakes Food Pen Black
- FunCakes Sugar Pearls Medium Shiny Black
- 1 egg (50 g)
- 150 g unsalted butter

Benodigheden

- Wilton 101 Cookie Cutter Set
- Wilton -Wide Glide- Rolling Pin 50cm
- Patisse Plunger Cutter Heart set/3
- Cookie Cutter Drops set/5
- Cookie Cutter Apple 5 cm
- Cookie Cutter Pear 6 cm

Step 1: Make the dough for the cookies

Make 500 grams of the FunCakes Mix for Cookies as directed on the package. Then divide the dough into pieces and color each piece with the FunCakes Colored Gel of your choice. Wrap the pieces of dough separately in plastic wrap and let set in the refrigerator for an hour.

Step 2: Cut the shapes out of the cookie dough

Knead the dough from the refrigerator as quickly as possible and roll it out to a thickness of about 2 mm. Then cut out all the round shapes and place them on a baking sheet lined with baking paper.



From these shapes cut out the apples and pears and carefully remove them from the dough. Also use the heart and blossom plunger and the smallest drop shape to cut these shapes out of the dough.

Carefully place another color of dough back in all the openings. Press the FunCakes Sugar Pearls Medium Black into the apples and pears. Place the baking sheet with the cookies in the refrigerator for half an hour, this will prevent the cookies from sprouting during baking.

Step 3: Bake the fruit cookies

Preheat the oven to 180°C (hot air oven 160°C) and bake the cookies for about 10-12 minutes until done. Make sure the edges don't get too brown, so stay near the cookies!

Step 4: Decorate the cookies

After baking, let the cookies cool flat. Once the cookies have cooled, give them a mouth with the FunCakes Edible Marker Black.

Step 5: Enjoy these delicious homemade Kawii Fruit Cookies!

This recipe was made possible by FunCakes.