

de leukste taarten shop



KiKa cookies

In the whole month of March, baking for KiKa is big in our agenda. Bake these special KiKa cookies in the shape of teddybears for KiKa! These cute cookies are decorated with different colours of sugar paste and discomix nonpareils. Shop all products from the Bakken met KiKa category with a 15% discount using the code KIKa22 at checkout.

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Icing Sugar 900g

F10545
€5.89



FunCakes Fondant Tiger Orange 250g

F20250
€2.85



FunCakes Sugar Pearls Medium Shiny Black 80g

F51680
€3.59

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FunCakes Nonpareils Discomix 80g

F51565
€2.85



FunCakes Fondant Elegant Ivory 250g

F20105
€2.85



FunCakes Fondant Royal Purple 250g

F20200
€2.85



Wilton Decorating Tip Round #1A

02-0-0166
€2.35



Wilton Decorating Tip Round #012

02-0-0138
€1.65



Ingredients for KiKa cookies:

- 500g FunCakes Mix for Cookies
- FunCakes Nonpareils Discomix
- FunCakes Sugar Pearls Medium Shiny Black
- 250g FunCakes Sugar Paste Tiger Orange
- 250g FunCakes Sugar Paste Royal Purple
- 75g FunCakes Sugar Paste Elegant Ivory
- FunCakes Icing Sugar
- Wilton Piping Gel
- 150g soft unsalted creambutter
- 1 egg
- Flour to roll out on

Other necessities for KiKa cookies:

- Wilton Decorating Tip Round #1A
- Wilton Decorating Tip #012 Std Round Carded
- Wilton Parchment Paper Roll
- PME Cookie Cutter Teddy
- PME Stainless Steel Shaker with Cover
- Scrapcooking Rolling Pin 38cm
- Plastic foil

Making the cookies:

Prepare the 500g mix for cookies as mentioned on the box, wrap it up in plastic foil and put it in the fridge for an hour.



Preheat the oven to 160 degrees (180 degrees convection oven) and put some parchment paper on the baking tray.

Knead the cookie dough in the fridge thoroughly and roll it out on a floured work surface to a thickness of about 2-3 mm. Use the cookie cutter in the shape of a teddybear and put them on the baking tray. Bake the cookies for about 10-14 minutes until they get a light brown / golden colour and let them cool off on the counter top.

Cover a few cookies completely in a thin layer of piping gel and sprinkle some of the discomix on top.

Knead the sugar paste well and roll it out on a bit of the icing sugar, which you can spread on your work surface with the spreader to a thickness of about 1-2mm and use the bear shaped cookie cutter. Use the decorating tips #1A and #012 to make holes for the belly and feet (#1A) and ears (#012).

Cover the cookies with a thin layer of piping gel and stick the sugar paste bears on top. Fill the holes with discomix. Another variation is to put a bear with holes in the sugar paste on top of the cookies and only cover the holes with some piping gel, take off the sugar paste bear and sprinkle the nonpareils on the piping gel.

Use the ivory coloured sugar paste to create a small snout and paste it on the bears. For the nose, use a small piece of purple or orange sugar paste. For the eyes, use the black sugar pearls, you can stick them on with a little bit of piping gel.