



## Love cookies

Declare your sweetheart your love with these love cookies! The cookies in the word love are decorated with coloured royal icing. Great for Valentine's day but also suitable for Mother's day.

## Boodschappenlijstje



Crisco Shortening 450g

23913  
€11.65



Wilton Standard Adaptor/Coupler

03-3139  
€1.35



FunCakes Food Colour Gel Pink 30 g

F44110  
€3.55



FunCakes Mix for Cookies 1 kg

F10510  
€6.79



Silikomart Sugarflex Mould -Small  
Roses-

SLK355  
€1.89



Wilton Decorating Tip #102 Petal  
Carded

02-0-0134  
€1.69



Patisse Wooden Brush -1.5cm-

P02420  
€2.09



Patisse Disposable Decorating bags 41,  
24 pieces

02435  
€5.85



FunCakes Food Colour Gel Leaf Green  
30 g

F44130  
€3.55



FunCakes Mix for Royal Icing 450 g

F10140  
€4.95



Wilton Recipe Right Non-Stick Cooling  
Grid -40x25 cm

03-3136  
€6.85



Wilton Decorating Tip #2 Round  
Carded

02-0-0147  
€1.55

Other materials for 25 cookies:

- 150 gram butter
- 1 egg
- 60 ml water
- cocktail picks
- Baking paper

First prepare the royal icing. Add 30 ml of water per 250 grams of (sifted!) mixture for Royal Icing with a stiff consistency. Mix the icing for 7-10 minutes on low speed to a stiff, white icing. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back. Place the adaptor in the decorating bag and place tip 102 on top of it. Dip the brush in the pink icing color and put a line in the bag on the side where the narrow side of the tip is. Fill the piping bag with the white icing.

First spray the base of the rose. Lubricate the ends of the cocktail sticks lightly with Crisco. This will make it easier to remove the roses later. First make the knobs, hold the stick in your left hand. Put the tip with the narrow side facing up and the thick side to the back of stick and spray while turning the stick (counterclockwise). If you have arrived at the beginning again, move the bag down and take it away. Insert the knobs in a dummy and let them dry for at least half an hour.

Finish the roses with spraying leaves on the knobs. Place the bag with the thin side up, next to the knob, with the top at the same height. Spray while you rotate the stick three leaves. Spray every leaf approx. a quarter over the previous leaf. Then make a second layer with 5 leaves. Always keep on the same height, hold the bottom of the tip still at the base. By this layer, turn the top of the tip (the thin side) a little further out. Let the roses dry for at least 6 hours.

If find this difficult the make, you can also make roses in silicone molds or cut out roses.

Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix with 150 gram butter and 1 egg and knead it to a firm dough. Let the dough stiffen in the fridge for at least 1 hour. Roll out on a floured flat surface to a thickness of approx. 0,5 cm. Cut out the letters of the word love in the cookie dough and bake for approx. 12 minutes until golden.

Divide the remaining icing over 3 trays, colour one light pink, one dark pink and leave the other one white. Place tip 2 in the decorating bag and fill this up with the icing, repeat this for the light pink and dark pink. Dilute the rest of the icing (in the trays) with a little water till it has a the thickness of yoghurt and fill the bags with the tree colours.

Pipe on every cookie an edge in the desired colour. Make sure the edges connect to the cookies, so that the icing cannot run out. Then cut of a small tip of the bags filled with the thin icing and fill the cookies up.

The dots on the cookies are made of thin icing, you can add them directly after filling the cookies up with icing. Would you like to have lines or dots on your cookies? Then wait an hour before you pipe those on the cookies.

Finally place the roses on the cookies with a bit of thick white icing.