



Halloween cookies

Halloween is the perfect time to go all out in the kitchen with creative cookies! With the Wilton cookie cutters, the possibilities are endless: from spooky ghosts and pumpkins to creepy bats and haunted houses. The fun part is that you can mix and match the shapes and decorate them any way you like, giving each cookie its own character. Whether you're baking with kids or preparing a festive treat for a Halloween party, these cutters guarantee the most fun *and* delicious cookies.

Boodschappenlijstje



Wilton Cookie Cutter Ghost 7,5cm

02-0-0615
€2.39



Wilton Cookie Cutter Bat 7,8cm

02-0-0542
€2.39



Wilton Cookie Cutter House 6,6cm

02-0-0569
€2.39



Wilton Cookie Cutter Cat 7cm

02-0-0549
€2.39



Wilton Cookie Cutter Pumpkin 7,9cm

02-0-0614
€2.39



Wilton Cookie Cutter Spider 7,5cm

02-0-0607
€2.39



Wilton Double-Sided Cutter Round set/6

191007372
€5.99



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Sugar Paste Bright White 1kg

F20500
€9.49



FunCakes Food Pen Black

F45500
€3.05



Wilton Icing Color Orange 28g

04-0-0032
€2.59



Wilton Icing Color Violet 28g

04-0-0034
€2.59



Wilton Icing Color Black 28g

04-0-0037
€2.59



Wilton Icing Color Brown 28g

04-0-0044
€2.59



Wilton Icing Color Kelly Green 28g

04-0-0046
€2.59



Wilton Icing Color Red Red 28g

04-0-0036
€2.59



Wilton Edible Glue 22g

04-0-0516
€2.85



Wilton Deegroller Wide Glide 50cm

02-0-0197
€28.19



Wilton Perfect Height Rolling Pin 22,5cm

02-0-0169
€8.99



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.85

Ingredients

- 500 g FunCakes Mix for Cookies
- 900 g FunCakesSugar Paste Bright White
- FunCakes Food Pen Black
- Wilton Icing Color Orange
- Wilton Icing Color Black
- Wilton Icing Color Violet
- Wilton Icing Color Red
- Wilton Icing Color Kelly Green
- Wilton Icing Color Brown
- Wilton Edible Glue
- 1 egg
- 150 g butter in cubes
- Apricot jam

Necessities

- Wilton Cookie Cutter Ghost
- Wilton Cookie Cutter Bat
- Wilton Cookie Cutter House
- Wilton Cookie Cutter Spider
- Wilton Cookie Cutter Cat
- Wilton Cookie Cutter Pumpkin XL
- Wilton Wide Glide Rolling Pin
- Wilton Perfect Height Rolling Pin
- Wilton Double-sided Cutters Round Set/6
- PME Modelling tools, Quilting
- Patisse Parchment Paper Sheets 38x30cm pk/20
- Sieve

Step 1: Make the dough

Prepare 500 g FunCakes Cookie Mix as indicated on the packaging. Wrap the dough in plastic wrap and let it chill in the refrigerator for at least 1 hour.

Preheat the oven to 180°C (160°C fan) and line a baking tray with parchment paper.

Step 2: Roll and cut out

Knead the chilled dough briefly until smooth and roll it out on a lightly floured surface to a thickness of 2-3 mm. Use the Wilton cutters to cut out your desired Halloween shapes and place them on the baking tray.

Step 3: Bake the cookies

Bake the cookies for 8-12 minutes until lightly golden and cooked through. Let them cool flat on the countertop.

Step 4: Prepare the apricot glaze

Warm apricot jam in the microwave and strain it through a sieve. This glaze will be used to stick the fondant onto the cookies.

Step 5: Color and roll the fondant

Divide the fondant into portions and color with icing colors. Knead the fondant until smooth, roll it out to approx. 2 mm thick, and cut out the same shapes as the cookies. For a 3D effect, roll the fondant slightly thicker, cover with plastic wrap, and then cut out the shapes.

Spread a thin layer of apricot glaze on the cookies and attach the fondant.

Step 6: Decorate

Create the large pumpkins with a 3D effect. Add grooves using the PME Modelling Tool Quilting. Make a stem from brown fondant and create leaves and curls from green fondant. For the curls, roll thin strips, wrap them around the handle of a brush, and gently remove. Attach everything with edible glue.

Cut out the bat and ghost in 3D and add grooves with the Quilting Tool. Make eyes from black fondant for the ghost and a purple bow, attaching with edible glue.

Use the black food pen to give the cat stripes and a nose.

Make a red cross on the spiders using thin strips of red fondant. Cut into small pieces and attach with edible glue.

Storage tip

If you have leftover cookie dough, wrap it in plastic wrap and freeze (max. 3 months). Thaw in the refrigerator and use as described above.

This recipe is kindly provided by Wilton.