



Recipe Adventscalendar Cake

Something else than a regular adventscalendar:
An Adventscalendar Cake! Make this amazing pie
yourself and take a gingerbread cookie every
day!

Boodschappenlijstje



PME Palette Knife Angled Blade -23
cm-

PK1013
€4.99



FMM More than a Bird House Cutter

CUTHOUSE
€7.95



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Other ingredients:

- 1 egg
- 60 gram soft butter
- 60 ml water
- Flower to roll out the cookie dough

Prepare the gingerbread cookie dough with 500 gram FunCakes Special Edition Mix for Gingerbread and put the dough, wrapped in foil, in the fridge for one hour to harden. In the meantime, make 900 gram FunCakes Mix voor Royal Icing with 110 ml water en spread this with a spatula on the side of the dummies. You can do this a little messy. When the dummies are dry, stack them up on each other with a little bit of royal icing. Preheat the convection oven to 160°C and line a baking tray with a sheet of baking paper. Knead the dough firmly and roll it out on a floured sheet to a thickness of about 2mm. Make a variety of shapes with the cookie cutters. Bake the cookies for about 10-12 minutes and let them cool on the counter. Bake enough cookies until you have at least 24 pieces to decorate the cake and enough for the house on top. Decorate the cookies as desired with fondant, royal icing and paint. If you decorate the cookies with fondant use the same cutter you used for the cookie. Then stick the fondant on the cookie with a little bit of piping gel. Give each cookie a number 1 to 24 with edible markers. Put the cookie house on top which you put together with some royal icing. Stick the cookies onto the dummy with some royal icing so you can easily take them off to eat!