Dutch cookies: Bokkepootjes

Bokkepootjes are traditional Dutch cookies. This recipe is an easy variant of this delicious cookie dipped in chocolate.

Boodschappenlijstje

Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.85

FunCakes Mix for Sponge Cake Deluxe 1kg

F10500
€6.99

FunCakes Mix for Buttercream 1kg

F10560
€7.49

FunCakes Chocolate Melts Dark 350g

F30105
€15.45

Other materials:

- 4 eggs
- 25 + 125 ml water
- 150 gram soft unsalted butter

Mix 125 gram FunCakes mix for Buttercream with 125 ml water and set aside. Mix 250 gram FunCakes mix for Sponge Cake with 25 ml water and 4 eggs at high speed for 8 minutes.

Preheat the oven to 190°C (convection oven 180°C). Cover a baking tray with parchment paper. Put the batter in a decorating bag with decorating tip #2A. Pipe thick stripes of 8 cm long on the parchment paper. Leave 1,5 cm between each stripe. Cover the stripes with almond flakes. Bake for 10 minutes. Let them cool down completely before removing the parchment paper. Keep baking until you have used all the batter.

Finish the buttercream as described on the packaging and put this in a decorating bag. Pipe a layer of buttercream on a cookie and place another cookie on top. Let this set in the fridge for about 15 minutes. Melt FunCakes Chocolate Melts Dark in a bowl in the microwave. Dip the ends of the bokkepootjes in the chocolate and let it set in the fridge.