



Flamingo cookie cake

With this tropical flamingo cookie cake every party gets a summer feeling! The delicious butter cream with strawberry taste and the brush strokes from deco melts give it just that little extra. Not a fan of strawberries? You can always add another taste.

Boodschappenlijstje



FunCakes Mix for Cookies 500 g

F10110
€4.75



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Flavour Paste Strawberry
120 g

F56220
€5.89



FunCakes Deco Melts -Pink- 250g

F25125
€4.45



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55

Other materials:

- 1 egg
- 450 gram of unsalted butter
- 250 ml water
- Pink fruit candy
- Printed flamingo

Cookie cake

Mix 500 grams FunCakes mix for cookies with 150 grams of butter and 1 egg and knead it to a firm dough. Let the dough stiffen in the fridge for at least 1 hour. Preheat the oven to 180°C (convection oven 160°C). Roll the dough out on a floured surface to a thickness of 0,5 cm. Print a picture of a flamingo and cut them out. Use a knife to cut the flamingo out of the cookie dough. Cut it out twice. Lay them on a baking tray covered with parchment paper. Bake the cookies in 15 minutes until golden. Let the cookies cool down.

Butter cream

Prepare 250 gram FunCakes mix for butter cream as described on the packaging. Make sure you mix it until you have a smooth cream. Give the butter cream flavour with the FunCakes strawberry flavour paste. Take a small part from the butter cream out of the bowl for the beak and the eye. Make the big portion of the butter cream pink with the FunCakes edible FunColours gel pink. And make the small portion black using the FunCakes Edible FunColours gel black.

Brush strokes

Melt 100 gram of the FunCakes deco melts in the microwave. Put a piece of parchment paper on a baking tray. Use a teaspoon to let a small dot drop a dot of the melted decormelts and make strokes with the convex side of the spoon. Repeat this until you don't have any melts left. Put the tray in the fridge to let it stiffen.

Decorating

Put the pink butter cream in a piping bag with Wilton decorating tip #1M and the black butter cream in a piping bag with Wilton decorating tip #022. Squirt with the pink butter cream beautiful tufts on one of the cookies. Keep space for the eye and the beak. Squirt with the black/grey butter cream tufts on the place of the beak and the eye. Put the other cookie on top of the other cookie and repeat the steps. Use the brush strokes to create the illusion of feathers, put them on an angle in the butter cream on the place of the wing. Decorate the cookie with the pink fruit candy.