



## Kingsday Cookies

Simple and incredibly tasty Kingsday Cookies. The cookies are decorated with orange fondant, red-white-blue Nonpareils and golden pearls. Learn how to make these yourself using this recipe!

## Boodschappenlijstje

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FunCakes Mix for Cookies 500 g

F10110  
€4.04



FunCakes Sugar Paste Tiger Orange  
250 g

F20250  
€2.42



FunCakes Nonpareils Red-White-Blue  
80 g

F51970  
€2.25



Patisse Parchment Paper Sheets  
38x30cm pk/20

P01733  
€3.27



FunCakes Icing Sugar 900 g

F10545  
€4.67



FunCakes Sugar Pearls Medium  
Metallic Gold 80 g

F51650  
€4.55



PME Cookie Cutter Crown set/2

SC617  
€1.69



FunCakes Edible Glue 50 g

F54755  
€2.59

## Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Icing Sugar
- FunCakes Sugar Paste Tiger Orange
- FunCakes Sugar Pearls Medium Metallic Gold
- FunCakes Nonpareils Red-White-Blue
- FunCakes Edible Glue
- 1 ei
- 150 gram zachte ongezouten roomboter
- Bloem om op uit te rollen

## Supplies

- Plasticfoil
- Brush
- PME Cookie Cutter Crown set/2
- Wilton -Perfect Height- Rolling Pin 22,5cm
- Patisse Parchment Paper Sheets 38x30cm pk/20

## Step 1: Make the cookies

Prepare 500 grams of FunCakes Cookie Mix as indicated on the packaging. Wrap the dough in plastic wrap and refrigerate it for an hour to firm up. Preheat the oven to 160 degrees Celsius (convection) and line a baking sheet with parchment paper.

## Step 2: Cut out the cookies

Knead the chilled dough well and roll it out on a floured work surface to a thickness of about 2-3 mm. Cut out the crowns using the PME Cookie Cutter Crown set/2. Place the crowns on the baking sheet and bake the cookies for 10-12 minutes until golden brown. Let them cool on the countertop. Any unused dough can be wrapped in plastic and frozen for future use.

## Step 3: Decorate the cookies

Knead 250 grams of FunCakes Roll Fondant - Orange and roll it out on a surface dusted with powdered sugar to a thickness of 1-2 mm. Cut out crown shapes. Brush the cookies with a little piping gel using a small brush and attach the fondant crowns. Attach FunCakes Soft Pearls - Gold to the tips with some edible glue. Brush some glue along the bottom edge and sprinkle FunCakes Sprinkle Mix - Red-White-Blue over it.