



Sweet Easter snouts

Surprise your little Easter bunnies with these cute sweet Easter snouts! Is it your kid's birthday around Easter? Then this is the perfect treat to hand out at school.

Boodschappenlijstje



FunCakes Mix for Cookies 500 g

F10110
€4.75



FunCakes Sugar Paste Pastel Pink 250 g

F20240
€2.85



FunCakes Lollipop Sticks 15 cm pk/50

F83210
€3.25



FunCakes Mix for Royal Icing 450 g

F10140
€3.96



FunCakes Decorating Bags 30 cm pk/10

F85100
€3.15



Patisse Plunger Cutter Heart set/3

02048
€6.95

Ingredients

- FunCakes Baking Mix for Cookies 500 g
- FunCakes Mix for Royal icing 450 g
- FunCakes Rolfondant Pastel Pink 250 g
- FunCakes Magic Roll-out Powder
- 150 g unsalted butter
- 1 egg
- 60 ml water

Supplies

- Wilton Rolling Stick with Rings 22,5 cm
- RD Edible Pen - Black
- Patisse Plunger Cutter Heart set/3
- FunCakes Lollipop Sticks 15cm pk/50
- FunCakes Piping bags 30cm pk/10
- Ribbon
- Plastic Foil
- Knife
- Baking paper

Step 1: Prepare the FunCakes Baking Mix for Cookies 500 g

Preheat the oven to 180°C (hot air oven 160°C). Knead the 500 g FunCakes mix for Cookies with 150 g butter and 1 egg well into a firm smooth ball, wrap in plastic foil and place in the refrigerator for at least an hour to stiffen.

Step 2: Bake the cookies

Roll out the smooth ball on a work surface dusted with FunCakes Magic-Roll Powder to a thickness of about 3 mm. Cut out snouts with a knife and place them upside down on a baking sheet lined with baking paper. Place a lollipop stick on top and stick it with a piece of cookie dough. Bake the cookies for 10-12 minutes until golden brown and let them cool.

Step 3: Prepare the Royal Icing

Mix 500 grams of FunCakes mix for Royal Icing with 60 ml water and beat gently for 7-10 minutes until the icing is white, no longer shiny and peaks can be drawn that do not recoil. If using a hand mixer, be careful not to jam it! Then thin it with water to yogurt thickness.

Step 4: Decorate the Easter snouts

Fill a piping bag with the royal icing and cut a very small tip from it. Ice the cookies with this and let dry well! Using the food pen, draw a face on the cookies. Roll out pink fondant, cut out hearts and stick this as a nose on the cookie. Powder the edges of the cookies with the color powder. Finally, tie the ribbon around the stick.

Step 5: Enjoy your Sweet Easter Noses!