



Other materials:

- 1 eggs
- 150 gram of unsalted butter
- 60 ml of water
- Plastic foil

Preheat the oven to 180°C (convection oven 160°C). Prepare the FunCakes Mix for Cookies as indicated on the package, wrap it in plastic foil and put it in the fridge for an hour. Then knead it soft again, roll it out on a with Magic Roll-out Powder covered work surface to a thickness of 2 to 3 mm. Cut out the squares, place them on a baking plate covered with parchment paper and bake the cookies for 10-12 minutes. Use all the dough to make cookies. Now make the 500 gram Mix for Royal Icing following the package and colour it grey using the black icing color. Dilute the icing with a bit of water. Repeatedly add a little bit and stir well until it reaches a thickness compared to yoghurt. Fill a decorating bag with it, cut of a little tip of the bag and glaze squares on the cookies. Let them dry well. Roll out the red fondant wafer-thinly, cut it in squares and get letters out of it using the Alphabet Tappits. Stick them to the cookies with edible glue.