



Olympic Cookies

During the Olympics these cheerful cookies cannot be missed. First bake delicious round cookies with the cookie mix from FunCakes. After that decorate them with a lovely print and fondant in the colors of the Olympic rings. Follow the step by step instructions and make this cookies yourself!

Boodschappenlijstje



Patisse Cookie Cutter Numbers set/9

01958
€6.45



FunCakes Mix for Cookies 1 kg

F10510
€5.77

JEM Tool 12, Petal Frill & Half Round

109SE012
€3.48

Other materials:

- Print with Olympic figures (\varnothing 6 cm), order them at www.deleukstetaartenprints.nl

Bake the cookies while following the instructions on the package. Let the cookies cool down.

Cut out the Olympic prints. Or make fondant rounds of 6 cm. If you don't use a print, decorate the rounds with the numbers 1, 2 and 3.

Cut out the fondant for each cookie with the round and wavy cutter. Use the frill tool to make a nice border. Put some piping gel on the cookies and add the fondant and the prints.

Tip: for a spectacular effect spray some lustre spray (gold, silver or bronze) in the middle of the cookies.