



Soft ice cream cookies

These cookies are fantastic to serve in the summer! Cheerful soft-serve cookies with colorful sprinkles. They'll make everyone happy.

Boodschappenlijstje



FunCakes Mix for Cookies 500 g

F10110
€4.75



FunCakes Mix for Enchanted Cream®
200 g

F11205
€3.99



FunCakes Food Colour Gel Honey Gold
30 g

F44205
€3.55



FunCakes Food Colour Gel Brown 30 g

F44140
€3.55



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55



FunCakes Sugar Strands XL Mix 70 g

F53415
€2.79



FunCakes Mix for Royal Icing 450 g

F10140
€4.95



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



Wilton Tea Party Cookie Cutter Set/3

02-0-0292
€3.95



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



PME Plastic Rolling Pin 22,5 cm

PP86
€5.85



Wilton Decorating Tip #2 Round
Carded

02-0-0147
€1.55



Wilton Decorating Tip #003 Round
Carded

02-0-0154
€1.65



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



Wilton Standard Adaptor/Coupler

03-3139

€1.35

Ingredients

- 500 g FunCakes Mix for Cookies
- 450 g FunCakes Mix for Royal Icing
- 75 g FunCakes Mix for Enchanted Cream ®
- FunCakes Food Colour Gel Honey Gold
- FunCakes Food Colour Gel Pink
- FunCakes Food Colour Gel Brown
- FunCakes Sugar Strands XL Mix
- 100 ml water
- 1 egg (approx. 50 g)
- 150 g unsalted butter

Benodigdheden

- FunCakes Decorating Bags
- FunCakes Magic Roll-Out Powder
- Wilton Tea Party Cookie Cutter Set/3
- Patisse Parchment Paper Sheets 38x30cm pk/20
- PME Plastic Rolling Pin 22,5 cm
- Wilton tip #2 Round
- Wilton tip #3 Round
- Wilton tip #1M Open Star
- Wilton Standard Adaptor/Coupler
- Clingfilm
- Cocktail sticks

Step 1: Make the Cookie Dough

Prepare 500 g of FunCakes Mix for Cookies according to the instructions on the package. Wrap the dough in plastic wrap and let it chill in the refrigerator for at least one hour.

Step 2: Bake the Cookies

Preheat the oven to 180°C (160°C for a fan oven).

Knead the chilled dough well and roll it out on a work surface dusted with Magic Roll-Out Powder to a thickness of 2-3 mm. Use the cookie cutter to cut out cupcake shapes. Place the cookies slightly apart on a baking tray and bake them for 12-15 minutes until golden brown. Let the cookies cool on a wire rack.

Step 3: Make the Royal Icing

Prepare 250 g of FunCakes Mix for Royal Icing according to the instructions on the package. Set aside one generous tablespoon and thin it slightly with a bit of water until it has the consistency of chocolate spread. Color this portion brown. Thin the rest of the icing with water until it reaches the consistency of yogurt. Color this with a mix of honey gold and brown to get the perfect shade for the ice cream cone.

Step 4: Decorating

Put the lighter icing in a piping bag fitted with tip #3 and the darker icing in a piping bag with tip #2. Fill the cone area of the cookie with the lighter icing and let it dry slightly. Then pipe a crisscross pattern on top using the darker icing. Ideally, let the cookies dry for 24 hours at room temperature.

Prepare 75 g of FunCakes Mix for Enchanted Cream® according to the instructions on the package and color it light pink. Put it in a piping bag fitted with tip #1M and pipe swirls onto the cookies. Decorate with XL sugar strands.