



## Valentine Cookies

Use these cookies to let your loved one know how much you love him or her. Decorate the Valentine Cookies with sweet words or his or her name. The cookies are decorated with FunCakes Sugar Paste and sugar paste flowers. Surprise your valentine with these cookies or hand them out to your loved ones!

## Boodschappenlijstje



FunCakes Mix for Cookies 500 g

F10110  
€4.04



FunCakes Mix for Royal Icing 450 g

F10140  
€4.21



FunCakes Sugar Paste Fire Red 250 g

F20120  
€2.42



FunCakes Sugar Paste Hot Pink 250 g

F20185  
€2.42



FunCakes Sugar Paste Pretty Pink 250 g

F20190  
€2.42



FunCakes Sugar Paste Sweet Pink 250 g

F20110  
€2.42



FunCakes Metallic Food Paint  
Copper 30 ml

F45155  
€5.48



FunCakes Bake Release Spray 200ml

F54100  
€4.24



FunCakes Clear Piping Gel 350 g

F54410  
€5.69



FunCakes Decorating Bags 41 cm  
pk/10

F85110  
€3.22



Wilton Recipe Right Non-Stick Cooling  
Grid -40x25 cm

03-3136  
€5.82



Scrapcooking Food Brush Set/6

SC5170  
€11.04



Silikomart Sugarflex Veiner -Mini  
Blossom-

SLK801  
€10.24



Cookie Cutter Ring Pro Ø 7 cm

K095111  
€4.97



PME Flower Blossom Plunger Cutter  
set/4

FB550  
€8.49



PME Plastic Cutter Heart Set/6

PNH2  
€3.27



PME Fun Fonts Alphabet - Collection 1

FF52  
€19.17

## Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Fondant - Red 350 g
- FunCakes Fondant - Hot Pink 50 g
- FunCakes Fondant - Light Pink 50 g
- FunCakes Fondant - Pink 50 g
- FunCakes Mix for Royal Icing 100 g
- FunCakes FunColours Metallic Food Paint - Dark Gold
- FunCakes FunColours Metallic Food Paint - Silver
- FunCakes FunColours Metallic Food Paint - Baby Pink
- FunCakes Soft Pearls Gold
- FunCakes Nonpearls Gold
- FunCakes Clear Piping Gel
- 1 egg (approx. 50 g)
- 150 g unsalted butter

## Supplies

- FunCakes piping bags
- FunCakes Magic Roll-Out Powder
- Wilton -Perfect Height- Rolling Pin
- Wilton cooling grid
- Wilton parchment paper
- PME cutter heart
- PME Fun Fonts Alphabet
- PME Flower Blossom Plunger Cutter
- PME Craft Brush Set
- Silikomart Sugarflex Veiner -Mini Daisy-
- Round cookie cutter pro Ø 7 cm
- Plastic foil
- Skewer

## Step 1: Make the cookie dough

Preheat the oven to 180°C (convection oven 160°C). Prepare 250 grams of FunCakes Mix for Cookies as indicated on the package. Cover the dough with plastic foil and let it stiff in the fridge for at least one hour. Knead the dough well and roll out the dough on a surface covered with Magic Roll out powder till a thickness of 2 mm. Cut out some hearts.

## Step 2: Bake the Valentine Cookies

Spray a baking tray with bake and release spray and divide the cookies over it. Bake all cookies in 12 - 16 minutes and let them rest on the cooling grid. Press with letter stamps some words in the fondant.

### **Step 3: Make the sugar paste flowers**

Roll out a very thin layer of all three colours fondant on a surface covered with Magic Roll out powder. Stick out with different flowers with the plungers and Silikomart. Paint the inside of the letters with the metallic food paint and a thin brush. Use the biggest size of brush to paint the cookies.

### **Step 4: Decorate the Valentines Cookies**

Grease the cookies with a thin layer of piping gel and stick the matching fondant hearts on it. Stick the flowers with a little bit of piping gel on the cookies en paste also some pearls and nonpearls.

### **Step 5: Tell your loved ones how much you love them with these Valentine Cookies!**

*This recipe is made possible by FunCakes.*