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Cookie Pops filled with Almond Paste

These delicious Cookie Pops filled with Almond Paste are perfect for surprising someone who needs lots of love. The pops are made from FunCakes mix for Cookies and filled with almond paste for a surprising bite. The recipe is very easy and in no time you will have a delicious treat ready!

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Almond Paste 1:1 250g

F54400
€4.25



FunCakes Lollipop Sticks 15cm pk/50

F83210
€3.35



Patisse Wooden Brush 1,5cm

P02420
€2.15

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PME Plastic Rolling Pin 22,5cm

PP86

€6.29

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Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Almond Paste 1:1 250 g
- 150 gram butter
- 3 eggs (approx. 150 gram)

Supplies

- FunCakes Lollipop Sticks 15 cm pk/50
- Patisse Wooden Brush -1.5cm-
- PME Plastic Rolling Pin 22,5 cm
- PME Plastic Cutter Flower Set/6
- Fork

Step 1: Make the cookie dough

Make sure all ingredients are at room temperature. Preheat the oven to 180°C (hot air oven 160°C). Then make the dough for the cookies with 500 grams of FunCakes mix for cookies as indicated on the package. Knead the dough well and leave it to set in the fridge for at least an hour.

Step 2: Make the filling and cut out flowers

Knead 1 egg with 250 grams of FunCakes almond paste and set aside. Then roll out the cookie dough to a thickness of 5 mm. Now cut out flowers from the cookie dough.

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Step 3: Make the cookies

Place the stick on a flower and fill in a little almond paste, now place another flower on top. Using a fork, press the edges of the flowers together. Beat the last egg and use a brush to coat the top of the cookies.



Step 4: Bake the cookies

Bake the cookies for about 15 minutes until golden brown.

Step 5: Enjoy these delicious Cookie Pops filled with Almond Paste!