



Heart cookies

Make lovely cookies with lace design!

Boodschappenlijstje



FunCakes Mix for Cookies 1 kg

F10510
€6.79



FunCakes Mix for Royal Icing 450 g

F10140
€4.95



FunCakes Mix for Lace - Gluten Free
400 g

F11120
€6.85



FunCakes Sugar Paste Pretty Pink 250
g

F20190
€2.85



FunCakes Sugar Paste Fire Red 250 g

F20120
€2.85



FunCakes Edible Glue 22 g

F54750
€2.25



FunCakes Sugar Pearls Small Metallic
Silver 80 g

F51770
€4.89



FunCakes Decorating Bags 46 cm
pk/10

F85120
€4.09



Wilton Decorating Tip #2 Round
Carded

02-0-0147
€1.55



PME Plastic Cutter Heart Set/6

PNH2
€3.85

Other materials for 15 heart cookies:

- 150 gram butter
- 1 egg
- 50 ml water
- Work surface dusted with flour

Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cookies with 150 gram butter and 1 egg and knead it to a firm dough. Let the dough stiffen in the fridge for at least 1 hour. Roll out on a floured flat surface to a thickness of approx. 0,5 cm. Cut out the hearts in the cookie dough and bake for approx. 12 minutes until golden.

Knead 100 gram pink fondant and 100 gram red fondant well and roll out thinly. Use the cookie cutters to cut out hearts of the fondant. Place the hearts on the cookies with some piping gel.

Make 50 gram FunCakes mix for Lace. Mix 50 gram with 50 ml water. Fill the lace mould with the mixture. Let the lace dry for 9-12 minutes in the oven at 110°C (convection oven 100°C) (or 3-4 hours outside the oven). Carefully remove the lace from the mould. Paste the lace with some glue on the cookies.

Carefully knead the icing tube a bit and place the coupler and the tip on the tube. Pipe dots on the cookies with this icing tube.