



Mini cookie houses

These cute mini cookie houses are great on a cup of hot chocolate! The cookies are made of gingerbread and decorated with royal icing. Great for warming up after ice skating.

Boodschappenlijstje



Patisse Disposable Decorating bags 41,
24 pieces

02435
€5.85



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Mix for Cookies 1 kg

F10510
€6.79



FunCakes Mix for Royal Icing 900 g

F10555
€7.05

Other materials:

- 1 egg
- 60 ml water
- 60 gram unsalted butter
- 60 ml water

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Knead 500 gram mixture with 1 egg, 60 gram butter and 60 ml water to a solid dough. Roll this out thinly between two slices of baking paper. Let it stiff in the fridge for at least 1 hour.

Draw the parts for the houses on the baking paper and cut them out. Place the parts on the rolled out dough and cut them out with the cutting wheel. Place the dough parts on a with baking paper covered baking plate and bake them in approx. 10-12 minutes. Let the parts cool down.

Add 60 ml of water per 500 grams of sifted mixture for Royal Icing with a stiff consistency. Mix the icing for 7-10 minutes on low speed to a stiff, white icing. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back. (If using a hand-held mixer be careful to ensure that it does not jam!)

Cut of a small pieces (1 cm) of the decorating bag and place the tip in the bag. Fill the bag with the icing and decorate the roof and the sides of the houses. Let it dry.

When the parts are dry place the houses together with the royal icing. Let them dry. Hang them on a cup of hot chocolate.