



Valentine Cookies with Royal Icing

Share these impressive cookies with family, friends, and colleagues on Valentine's Day. The cookies are easy to make and simple to decorate with royal icing hearts. Perfect for treating your loved ones!

Boodschappenlijstje



FunCakes Mix for Cookies 500 g

F10110
€4.75



FunCakes Mix for Royal Icing 450 g

F10140
€4.95



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55



FunCakes Food Colour Gel Old Rose 30 g

F44210
€3.55



Wilton Disposable Decorating Bags pk/12

03-3111
€5.95



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

03-3136
€6.85



Wilton Decorating Tip #102 Petal Carded

02-0-0134
€1.69



Wilton Cookie Cutter Metal Nesting Heart Set/4

02-0-0429
€5.45



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.85

Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Mix for Royal Icing 450 g
- FunCakes Food Colour Gel Pink
- FunCakes Food Colour Gel Old Rose
- 150 g butter
- 1 egg (approx. 50 g)
- 55 ml water

Supplies

- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Disposable Decorating Bags pk/12
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Decorating Tip #102 Petal Carded
- Wilton Cookie Cutter Metal Nesting Heart Set/4
- Patisse Parchment Paper Sheets 38x30cm pk/20
- Plastic wrap

Step 1: Make the cookie dough

Prepare 500 grams of FunCakes Mix for Cookies as indicated on the packaging. Wrap the cookie dough in plastic wrap and let it chill in the refrigerator for at least an hour.

Step 2: Prepare the royal icing

Prepare 450 grams of FunCakes Mix for Royal Icing as indicated on the packaging. Divide the royal icing into different bowls and color it with the edible food coloring in various shades of pink. Place the icing in different piping bags with the #102 piping tip.

Step 3: Bake the cookies

Preheat the oven to 180°C (160°C for a convection oven). Roll out the dough on a floured surface (to approximately 3 mm thickness). Cut out the cookies using the largest heart-shaped cutter and bake them in the middle of the oven for about 12 minutes until golden yellow.

Step 4: Decorate the cookies

Pipe V-shaped clusters of two petals each with the royal icing and the #102 piping tip—one from the left and one from the right—to create a row of alternating colored petals. Repeat this with the second row between the petals of the first row. Continue repeating the pattern until the cookies are covered.

Step 5: Spread love by sharing these delicious cookies!

This recipe is made possible in collaboration with Wilton.