

# de leukste taarten shop



## Recipe Advocate Cream Cookies

This cookies with 'advocaat' cream are fun to make for Easter. Bake the delicious cookies yourself with the FunCakes mix for Cookies and decorate with advocaat buttercream.

## Boodschappenlijstje

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FunCakes Mix for Cookies 500g

F10110  
€4.75



FunCakes Mix for Buttercream 500g

F10125  
€5.09



FunCakes Nonpareils Light Pink 80g

F51505  
€2.85



FunCakes Nonpareils White 80g

F51515  
€2.85

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FunCakes Nonpareils Green 80g

F51535  
€2.85



Wilton Borders Tip set/4

03-3108  
€7.55



Wilton Disposable Decorating Bags  
pk/12

03-3111  
€6.05

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## Ingredients

FunCakes Mix for Cookies 500 g  
FunCakes Mix for Buttercream 500 g  
FunCakes Musket seed White  
FunCakes Musket seed Green  
FunCakes Musket seed Light Pink  
1 egg  
125 ml water  
150 g + 150 g butter  
Advocate  
Flour

## Supplies

FunCakes piping bags  
Wilton Nozzle #32  
Patisse Cookie Cutter Round 4cm

## Step 1: Make the FunCakes Baking Mix for Cookies

Preheat the oven to 180°C (hot air oven 160°C). Process the ingredients at room temperature. Knead 500 grams of FunCakes mix for Cookies, 150 g cream butter and 1 egg into a dough. Leave to stiffen in the refrigerator for at least 1 hour. Roll out the dough on a floured work surface (to about 0.3 cm thickness). Cut out the cookies. Bake them in the center of the oven for about 12 minutes until golden brown. Let them cool well before decorating them.



## **Step 2: Prepare the butter cream**

Make 125 g FunCakes mix for Buttercream with 125 ml water and beat the mixture with a whisk and let it set for at least one hour at room temperature. Beat 150 g unsalted butter in about 5 minutes until soft. Add part of the mixture to the butter, mix through completely before adding the next part. Mix for 10 minutes until smooth. Finally, season the buttercream with advocate.

*Tip: Do not use too much as this will make your buttercream too bland, it may have a subtle flavor.*

## **Step 3: Decorate the cookies**

Put the buttercream in a piping bag with nozzle #32 and pipe open and closed rosettes on the cookies. Sprinkle the cookies with the dense rosettes with the three different colors of musket seeds. Put some eggnog in a piping bag, cut off a small tip and fill the open rosettes with a dot of eggnog. Place the cookies in the refrigerator for 15 minutes to allow the buttercream to set, then serve.

## **Step 4: Enjoy the delicious Advocate Cream Cookies!**