



Delicious Easter Cookies

Easter is the perfect occasion to treat your family and friends to these delicious cookies! The most delicious cookies are made with FunCakes Mix for Cookies. Decorate the cookies after baking with colored royal icing. Beautiful flowers made of FunCakes fondant are perfect to finish these Easter cookies.

Boodschappenlijstje



FunCakes Mix for Cookies 500 g

F10110
€4.04



FunCakes Sugar Paste Bright White
250 g

F20100
€2.42



FunCakes Sugar Pearls Medium
Metallic Silver 80 g

F51675
€4.07



JEM Round Nozzle #3

NZ3
€1.18



FunCakes Mix for Royal Icing 900 g

F10555
€5.99



FunCakes Food Colour Gel Pink 30 g

F44110
€3.02



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.06



PME Daisy Marguerite Plunger Cutter
set/4

DA634
€9.90

Ingredients

- FunCakes Baking Mix for Cookies 500 g
- FunCakes Mix for Royal Icing 450 g
- FunCakes Edible Gel Dye Pink
- FunCakes White Sugar Paste 250 g
- PME Piping Gel
- FunCakes Sugar pearls Medium Metallic Silver
- 150 g butter
- 1 egg

Supplies

- PME Oval Stick Set/6
- Wilton Disposable Piping Bags 30cm, pk/12
- PME Daisy/Daisy Plunger Starter Set/4
- JEM Round Nozzle #3

Step 1: Bake 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 g of mix, 150 g (cream) butter and 1 egg (50 g) 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 3 mm thickness). Cut out the cookies and bake in the center of the oven for about 12 minutes until golden brown. Let the cookies cool and decorate as desired.

Step 2: Prepare the Royal Icing

Sift 450 g of mix and mix it with 55 ml water for a Royal Icing in stiff consistency. Beat the mix and water gently for about 7-10 minutes until the icing is well white, it is no longer shiny and peaks can be drawn that do not recoil. Divide the icing into trays and color as desired. Put one nozzle per color in a piping bag and put in 1 tablespoon of icing. Dilute the rest of the color in the container to yogurt thickness and put that too in a piping bag.

Step 3: Decorate cookies

Pipe a border on the cookie with the thick icing. Now fill it in with the diluted icing in the same color and let harden. This will take about 2 hours. Meanwhile, you can color the white fondant to your liking and cut out flowers with it. When the royal icing is hard, you can stick the flowers on top with a little icing. Stick a sugar pearl in the heart of the flowers.

Step 4: Enjoy your delicious Easter cookies!