



Christmas Cookie Tree

Make this fun Christmas cookie tree! Decorate the tree with sugar decorations and you truly have an eyecatcher on your Christmas party!

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Mix for Royal Icing 900g

F10555
€5.64



FunCakes Mix for Cookies 1kg

F10510
€5.43

Other necessities

- 1 egg (50 g)
- 60 g butter
- 60 + 30 ml water

Ingredients need to be at room temperature. Knead 500 g mix with 1 egg (50 g), 60 g of butter and 60 ml of water into a firm dough and let it stiffen in the fridge for at least 1 hour. Preheat the oven to 180°C (convection oven 160°C). Roll out the dough on a surface covered with magic roll out powder (3 mm thickness). Cut out each size of star three times. Bake the cookies in the middle of the oven for approximately 12 minutes until golden. Let them cool down.

Add 30 ml water to 250 grams of royal icing mix and mix it at low speed to a stiff consistency. Put it in a piping bag and cut off the tip. Use the royal icing to stick the cookies on each other. Make sure the points of the cookies are not on top of each other. Place a small cookie upright on top of the tree with some royal icing. Shake the paint before use, paint with a brush the points of the cookies green. Use royal icing to stick the sugar decorations and the silver pearls on the tree. Sprinkle some icing sugar over the tree to create a snow effect.