



## Strawberry Lemonade Cookies

Craving a refreshing and zesty treat to share? These strawberry lemonade cookies are just what you need. Deliciously soft, sweet, and slightly tangy, they perfectly combine strawberry and lemon. Thanks to LorAnn's flavorings and an irresistible fruity touch, every bite is rich in flavor and perfectly balanced.

## Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110  
€4.75



FunCakes Mix for Buttercream 500g

F10125  
€5.09



FunCakes Food Colour Gel Yellow 30g

F44115  
€3.65



LorAnn Super Strength Flavor Natural Lemon 3,7ml

L0020  
€2.19



LorAnn Super Strength Flavor Strawberry 3,7ml

L0320  
€2.19



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85



FunCakes Decorating Bags 41cm pk/10

F85110  
€3.89



Wilton Decorating Tip Round #005

02-0-0221  
€1.65

## Ingredients

- 500 g FunCakes Mix for Cookies
- FunCakes Food Colour Gel Yellow 30g
- 400 g FunCakes Mix for Buttercream
- 1 ½ teaspoons LorAnn Super Strength Flavor Natural Lemon
- 1 ½ teaspoons LorAnn Super Strength Flavor Strawberry
- 150 gram butter (on room temperature)
- 200 gram fine caster sugar
- 200 gram light brown sugar
- 1 egg (approx. 50 gram)
- Granulated sugar - for rolling cookie dough in

## Necessities

- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- FunCakes Decorating Bags 41cm
- Wilton Decorating Tip Round #005

## Step 1: Prepare the cookies

Preheat the oven to 180°C (350°F) and line a baking sheet with parchment paper.

In a bowl, mix the butter with both types of sugar until pale and creamy. Add 1 egg and mix. Then, stir in 500g of FunCakes Mix for Cookies and mix until a smooth dough forms.

Add LorAnn Super Strength Flavor Natural Lemon and mix well. Finally, add FunCakes Food Colour Gel Yellow until you reach the desired color.

Let the dough rest for 10 minutes.

## Step 2: Shape and bake

Take portions of dough, roll them into small balls, and coat them in powdered sugar. Place them on the baking sheet and flatten them slightly using the bottom of a glass.

Bake for 9 to 11 minutes, until the cookies are no longer shiny in the center. Let them cool for 5 minutes on the baking sheet, then transfer them to a wire rack. Wait until they are completely cool before decorating.

## Step 3: Prepare the buttercreme

Prepare the FunCakes Mix for Buttercream according to the package instructions. Then add the LorAnn Strawberry Bakery Emulsion flavoring and mix until you have a smooth frosting.

## Step 4: Decorate the cookies

Transfer the frosting to a piping bag fitted with the Wilton #005 tip. Pipe the frosting in a spiral onto each cookie, starting from the center and working outwards.



## **Step 5: Storage and enjoy**

Enjoy! Enjoy your treat! The cookies can be stored in the fridge for up to 4 days.

This recipe is made possible in part by LorAnn.