



Gingerbread cookies

Decorate your Christmas tree with beautiful homemade cookies! With this recipe you can easily make lovely gingerbread cookies, that will look perfect in your tree. Decorate the cookies after baking with royal icing or with golden paint. Also great to do with your kids.

Boodschappenlijstje



FunCakes Mix for Gingerbread 500 g

F11140
€4.99



Sugarflair Edible Droplet Paint -Gold-
E171 Free 14ml

L126T
€4.09



Wilton Decorating Tip #001 Round
Carded

02-0-0132
€1.65



FunCakes Mix for Royal Icing 450 g

F10140
€4.95



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



Wilton Comfort Grip Cutter Ornament
Xmas Bauble

02-0-0416
€4.09

Other materials:

- 1 egg
- 60 gram unsalted butter
- 60 ml water
- Baking plate
- 60 ml water
- Red ribbon

Preheat the oven to 180°C (convection oven 160°C). Knead 500 gram mix for Gingerbread with 1 egg, 60 gram butter and 60 ml water into a firm dough and let it stiffen in the fridge for at least 1 hour. Roll out the dough on a floured surface (3 mm thickness), cut out the cookies (including hole for the ribbon). Bake the cookies in approx. 12 minutes until golden. Let the cookies cool down.

Prepare the royal icing according to the instructions on the package. Fill a decorating bag with tip 1 with the icing. Decorate half of the cookies with beautiful patterns of icing. Paint the rest of the cookies with the golden paint and a brush. At last, put the ribbon true the cookies and hang them in your three.