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Typical Dutch cookies

Did you always wanted the make these typical Dutch cookies, called 'bokkepootjes'? That is now possible with this recipe from FunCakes! Just follow the steps and simply make your own delicious homemade Dutch cookies!

Boodschappenlijstje



Patisse Disposable Piping Bags 41cm
pk/24

02435
€5.85



FunCakes Mix for Buttercream 1kg

F10560
€7.95



FunCakes Almond Flour 350g

F54630
€17.35



FunCakes Chocolate Melts Milk 350g

F30110
€9.69

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Other materials

- 200 gram egg whites
- 225 gram sugar
- Pinch of salt
- 40 gram flour
- 125 ml water
- 150 gram unsalted butter
- Baking paper

Preheat the oven to 180°C (convection oven 160°C). Beat 200 gram egg whites, 225 gram sugar and a pinch of salt until stiff peaks. Mix 125 gram almond powder with 125 gram icing sugar. Fold in the almond broyage (mix of almond powder and icing sugar) and 40 gram flour by the egg white mixture. Spoon the batter into a decorating bag with a round tip. Pipe the cookies (bokkenpootjes) on a lined baking sheet with parchment paper and sprinkle with almonds. Bake the cookies in approx. 15 minutes in the oven and let them cool down.

All ingredients need to be at room temperature. Add 125 ml of water to 125 grams of the butter crème mixture and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes). Scoop the buttercream in a decorating bag with a round decoration tip and spray the cream on one half of the cookies (bokkenpootjes) and pressure the other half on it. Let it all just stiffen in the refrigerator about half an hour.

Melt the desired quantity of melts in the microwave at maximum power (\pm 800 Watt). Every 15 to 20

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seconds, remove the chocolate from the microwave and stir it well so that the temperature is spread through it evenly. Continue doing this until the chocolate is nearly melted; small pieces of chocolate may still be visible. Stop warming and stir the chocolate well until all the pieces of chocolate are melted and you have a uniform mass of chocolate. The chocolate is now ready to use. Now dip both ends of the cookies into the chocolate and place it on a baking sheet with parchment paper. Let the “bokkenpootjes” cool down in the refrigerator .

Made possible by FunCakes. 