

de leukste taarten shop



Easter cookies

Easter cookies can't be missed during Easter! Be creative this year and decorate your home with these lovely homemade cookies. The cookies can be decorated in any colour icing you want. This makes them perfect to match to your Easter brunch.

Boodschappenlijstje



FunCakes Mix for Royal Icing 450g

F10140
€4.95



Wilton Icing Color Kelly Green 28g

04-0-0046
€2.59



Wilton Icing Color Golden Yellow 28g

04-0-0039
€2.59



Wilton Icing Color Red No Taste 28g

04-0-0048
€2.59

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Wilton Icing Color Pink 28g

04-0-0033
€2.59



Wilton Icing Color Violet 28g

04-0-0034
€2.59



Wilton Icing Color Sky Blue 28g

04-0-0045
€2.59



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



Rainbow Dust Essentials Edible Glue
25g

RD9345
€2.95



Wilton Disposable Decorating Bags
30cm pk/12

03-3111
€6.05



PME Plastic Rolling Pin 22,5cm

PP86
€6.29



Patisse Cookie Cutter Egg 6cm

P01937
€1.35



FunCakes Mix for Cookies 500g

F10110
€4.75



Wilton Decorating Tip Round #012

02-0-0138
€1.65



Wilton Decorating Tip Round #002

02-0-0147
€1.55



Wilton Decorating Brush set/5

02-0-0019
€10.15



Ingredients

- FunCakes Baking Mix for Cookies 500g
- FunCakes Mix for Royal Icing 450g
- FunCakes fondant white 250g
- Wilton Edible Colorant Green - Icing Color 28g
- Wilton Edible Color Red without flavor - Icing Color 28g
- Wilton Edible Colorant Light Blue - Icing Color 28g
- Wilton Edible Color Violet - Icing Color 28g
- Wilton Edible Color Pink - Icing Color 28g
- Wilton Edible Dye Golden Yellow - Icing Color 28g
- RD Essentials Edible Glue 25g
- 150g unsalted butter
- 1 egg
- 55 ml water

Supplies

- Wilton Nozzle #002 Round
- Wilton Nozzle #012 Round
- Patisse Cookie Cutter Egg 6cm
- PME Rolling Stick Non-Stick 22,5 cm
- Wilton Disposable Syringe Bags 30cm, pk/12
- JEM Refine & Detail Decorating Tool - Advanced
- Patisse Baking Paper Sheets 38x30cm pk/20
- Wilton Decoration Brushes Set/3
- Ribbons
- Different bowls



- Cocktail sticks

Step 1: Make the cookies

Preheat the oven to 180°C (hot air oven 160°C). Process the ingredients at room temperature. Knead 500 grams of FunCakes mix for Cookies, 150 g cream butter and 1 egg into a dough. Let stiffen in the refrigerator for at least 1 hour. Roll out the dough on a floured work surface (to about 0.3 cm thickness). Cut out the cookies. Once you have cut out the cookies, gently push the bottom of the cookies up slightly at the edge with your hand so that you get an egg model. Poke holes in the cookies with nozzle 12. Bake in the center of the oven for about 12 minutes until golden brown. Let them cool well before decorating.

Step 2: Prepare the Royal Icing

Sift 450 grams of FunCakes mix for Royal Icing and mix 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 white, no longer shiny and peaks can be drawn that do not recoil. If using a hand mixer, beware of jamming the mixer! Divide the icing among the various bowls and color them with the food coloring.

Step 3: Thin the Royal Icing

Using water, thin the icing in the bowls until it has yogurt thickness. Place the bowls under a wet tea towel so that it does not dry out and the resulting bubbles can come up. After 10 minutes remove the cloth and prick the bubbles with a cocktail stick. After this, fill the piping bags (with or without nozzle) with the icing.

Meanwhile also color the fondant in the desired colors.



Step 4: Pipe the icing onto the cookies

Pipe a nice layer of icing onto the cookies and spread it to the edges using a cocktail stick. For decorations that you want to flow into the icing, do so immediately with another color of icing on the wet carpet pad. This way the lines will flow into each other. If you want an icing decoration to lay on top of your cookie then let the underlayment harden before continuing with another color. For fondant decorated cookies, let the underlayment harden anyway.

Step 5: Prepare fondant

Roll out the fondant on a work surface dusted with powdered sugar and cut out different colored flowers. Make the petals by turning a small piece of green fondant into a drop in your hand, pressing it flat and using a veining tool to make the grain. Stick the flowers and leaves onto the cookies with edible glue.

Step 6: Hang cookies in the Easter branch

Put the ribbons through the holes in the cookies and hang them into your Easter branch!