



Cookie cups with Eggnog

Advocaat is a Dutch liqueur based on egg yolks, milk and sugar. This liqueur works perfectly in baked goods. We filled these delicious cookie cups with Advocaat.

Boodschappenlijstje



FunCakes Glaze Topping Choco 375 g

F54370
€6.05



FunCakes Almond Paste 1:1 -250 g

F54400
€4.25



FunCakes Decorating Bags 30 cm
pk/10

F85100
€3.15



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Mix for Crème Pâtissière 500
g

F10150
€6.25



FunCakes Icing Sugar 900 g

F10545
€5.49



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



Patisse Garnish Ring 7cm

P2094
€3.19

Ingredients

- FunCakes Sugar baking powder
- FunCakes Baking Mix for Cookie & Pie Crust 500 g
- FunCakes Mix for pastry cream 150 gr
- FunCakes Almond paste
- FunCakes Glaze Topping Choco 375 g

Supplies

- FunCakes piping bags 30 cm pk/10
- Patisse Baking paper sheets 38x30 cm pk/20
- Patisse Garnish 7 cm
- Wilton Nozzle #1M Open Star

Step 1: Prepare the FunCakes Cookie & Pie Crust

Put 500 grams FunCakes mix for Cookie & Pie Crust together with 1 egg and 155 grams unsalted butter in a mixing bowl and mix with dough hooks to a crumbly dough. Knead it by hand into a ball, wrap in plastic wrap and place in the refrigerator for an hour.

Step 2: Bake the cookie & pie crust

Preheat the oven to 180°C (hot air oven 160°C). Knead the dough from the fridge again smoothly. Roll it out to a thickness of 8 mm on a floured work surface. Using rings, cut out slices of dough. Place these slices with the rings around them on a baking sheet lined with baking paper. Mix 250 grams of FunCakes almond paste with 1 egg and put it in a piping bag. Pipe little tufts of almond paste on the slices of dough. Bake the rondos for 20-25 minutes and then let them cool completely.

Step 3: Prepare the FunCakes mix for pastry cream

Put 150 grams of FunCakes mix for pastry cream together with 200 ml eggnog and 125 ml water in a bowl and mix to a smooth cream. Whip the cream together with 2 tablespoons of sugar baking powder and the sachet of whipped cream stiffener.

Step 4: Pipe rosettes

Put the pastry cream in a piping bag with nozzle 1M and pipe rosettes on the rondos. Also put the whipped cream in a piping bag with nozzle 1M and pipe on the yellow cream rosettes with an opening in the center.

Step 5: Adding eggnog and Choco Glaze

Spoon a small amount of eggnog into the center of the whipped cream rosettes. Heat a little FunCakes Glaze Topping Choco in the microwave for 5 seconds, put it in a piping bag, cut off a small tip and drizzle over the rondos. Enjoy your eggnog rondos!