



Cookies cake

This beautiful cookie cake is perfect for Spring, but also for Easter. The base of this cake is made of brownie and then decorated with decorated cookies. There are many variations possible on this cake, use your imagination!

Boodschappenlijstje



Sugarflair Sugar Art Pen -Liquorice
Black-

M216
€3.95



Cookie Cutter Horse 7,5 cm

K021019
€2.29



FMM Smoother

CUTSMO
€5.29



Scrapcooking Cookie Cutter Bucket
Nature Set/16

SC2025
€11.47



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



PME Icing Bag Adaptor

IA470
€1.19



Sugarflair Paste Colour CLARET, 25g

A116
€4.55



FunCakes Food Colour Gel Leaf Green
30 g

F44130
€3.55



FunCakes Mix for Cookies 1 kg

F10510
€6.79



FunCakes Mix for Cake Brownie 1 kg

F10525
€8.45



FunCakes Mix for Royal Icing 450 g

F10140
€4.95

Other materials:

- 230 gram butter
- 5 eggs (approx. 250 gram)
- 80 gram butter
- 220 ml water
- Apricot jam
- Cake grid
- 5 bowls
- Spoons

Make sure that all the ingredients are at room temperature. Knead 500 gram mix for cookies, 150 gram butter and 1 egg to a dough. Let the dough stiffen in the fridge for at least 1 hour.

Preheat the oven to 175°C (convection oven 160°C). Lubricate the pan with cake release. Mix 750 gram mix for Brownie with 4 eggs, 80 gram butter and 160 ml water. Slowly mix it in 3 minutes to a thick batter. Fill the baking pan with the batter and bake the brownie in 45-50 minutes. After baking let it cool down on a cooling grid.

Lubricate the brownie with the apricot jam. Knead 500 gram fondant well and colour it light green with the icing color leaf green. Roll the fondant and cover the brownie with it.

Preheat the oven to 180°C (convection oven 160°C). Remove the cookie dough from the fridge and knead it. Roll it out on a bit of flower till a big slice of 2-3 mm thick. Cut out tulips and horses. Remove the tail and the ears of the horses, so they become sheep. Bake the cookies in approx. 12 minutes and let them cool down a flat surface.

Add 60 ml of water per 500 grams of sifted mixture for Royal Icing with a stiff consistency. Mix the icing for 7-10 minutes on low speed to a stiff, white icing. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back. (If using a hand-held mixer be careful to ensure that it does not jam!) Make 6 decorating bags ready with an adaptor and tip 2, on one bag you will place tip 233. Divide the icing into 6 parts. Colour one part green, one part claret, one part yellow, one part orange and one part ivory. Keep part 6 white, use this to fill the bag with tip 233. Fill the other bags with the colours.

Use the green icing to make borders along the cookies. Do the same with the other colours, but then make tulips. Let this dry. Use the ivory to make the legs and the head of the sheep on the same way. Place the icing back into the bowls and add some water, until it has the thickness of yogurt. Fill new bags with the icing, but keep the bags in one piece. Cut off a small top and fill the cookies with the thin icing. Let this dry.

Take the bag with the white icing and tip 233 and use this to make the wool on the sheep. Let it dry. Place the tulips on the brownie with a bit of icing. Colour a bit of icing dark green and place this in bag with tip 233. Use a food pen to draw the eyes on the sheep. Pipe the grass on the brownie with dark green icing and place the sheep in it. Finish the cake with a border of piped grass.