

de leukste taarten shop



Gingerbread Christmas Wreath

Want to experience that true Christmas feeling? Then try our amazing Gingerbread Christmas Wreath! It's not just super fun to make but also guarantees a mega creative afternoon during the holiday season. Unleash your creativity as you decorate the cookies in your own unique way. It's going to be a festive afternoon full of fun and delicious treats!

Boodschappenlijstje



FunCakes Mix for Gingerbread 500g

F11140
€4.99



FunCakes Mix for Royal Icing 450g

F10140
€4.95



FunCakes Food Colour Gel Black 30g

F44105
€3.65



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25

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Wilton Decorating Tip Round #002

02-0-0147
€1.55



PME Modelling Tool Scriber Needle

PME6
€5.19



Ingredients

- FunCakes Mix for Gingerbread 1000 g
- FunCakes Mix for Royal Icing 450 g
- FunCakes Food Colour Gel Black
- 175 ml water (+ some extra for the Royal Icing)
- 120 g unsalted butter
- 2 eggs (approx. 100 g)

Supplies

- FunCakes decorating bag
- Wilton Tip #002 Round (multiple)
- Wilton - Wide Glide - Rolling Pin 50cm
- PME Modelling tools Scriber Needle
- PME Star Cutter Set/6
- Cookie Cutter Ice crystal set/5
- Multiple bowls

Step 1: Make the cookie dough

Prepare 1 kg FunCakes Mix for Gingerbread as indicated on the package, wrap the dough in cling film and place in the refrigerator for at least an hour.

Step 2: Bake the gingerbread cookies

Preheat the oven to 180 ° C (convection oven 160 ° C). Knead the dough from the fridge equally well



and roll it out to a thickness of about 3-4 mm and cut into two equal rings. Bake these rings in a preheated oven for about 15-18 minutes. Because the circles are a bit thicker than the cookies, they need a little longer baking time.

Roll out the rest of the dough to a thickness of 2-3 mm and cut out various sizes of stars and ice crystals. Bake the cookies for 12-16 minutes at 180 ° C (convection oven 160 ° C). Let the cookies cool on the counter.

Step 3: Make the royal icing

Prepare 450 g FunCakes Mix for Royal Icing as indicated on the package. When the royal icing is nice and stiff, scoop a few large spoons in two bowls. You are going to dilute this to yogurt thickness with some water, which you gradually add while stirring. The 10 second rule applies here. Stir just as much water into the stiff royal icing that it forms a mirror again in 10 seconds in the container and is completely smooth. Do really little bits at a time and then stir, if you use too much water the royal icing will drip off your cookies and if it is too thick it will not spread nicely on your cooki

Step 4: Decorate the cookies

Gray ice crystal

Color 1 cup of royal icing with the black gel gray and put both cups away under a wet towel to get air bubbles to the top. After half an hour you prick all the air bubbles with a needle and you can put it in a decorating bag with # 002. Fill a number of cookies with this, push the icing nicely into the



ends with the help of the needle and let it dry for a few hours before you continue to spray it.

White ice crystal

Put some white stiff royal icing in a decorating bag with # 002 and pipe an ice crystal pattern according to your own wishes on both the royal icing-filled cookies and the undecorated cookies and let it dry.

Step 5: Assamble the Christmas wreath

Stick the two circles together with some royal icing and stick the dry cookies on top. Stick a small fondant star here and there. Decorate with a nice big bow made of a nice ribbon.

Step 6: Hang the wreath as decoration during Christmas, then enjoy a gingerbread biscuit!

This recipe is made possible by FunCakes