

de leukste taarten shop



Ice cream cookies

Baking tasty cookies is super fun, easy and enjoyable to do with kids. Make these ice cream cookies for a delicious summer feeling! These cookies are ideal for summer, as a tasty ice cream treat or as a nice snack.

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Mix for Royal Icing 450g

F10140
€4.95



FunCakes Food Colour Gel Pink 30g

F44110
€2.92



FunCakes Food Colour Gel Brown 30g

F44140
€3.65

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FunCakes Sugar Strands Mix 80g

F52075
€2.69



Wilton Standard Adaptor/Coupler

03-3139
€1.35



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



Silikomart Popsicle Sticks Mini pk/100

S99401
€2.99



Wilton Decorating Tip Round #003

02-0-0154
€1.65



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Patisse Non-Stick Cooling Grid
40x25cm

P10578
€7.39

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Ingredients

- 500 gram FunCakes Mix for Cookies
- 450 gram FunCakes Mix for Royal Icing
- FunCakes Sugar Strands Colour mix
- FunCakes Food Colour Gel Pink
- FunCakes Food Colour Gel Brown
- 150 gram unsalted butter
- 70 ml water
- 1 egg (aprox. 50 gram)

Other supplies

- FunCakes Magic Roll-Out Powder
- Multiple Wilton Decorating Tip #003 Round Carded
- Multiple Wilton Standard Adaptor/Coupler
- Silikomart Mini Popsicle Sticks
- Cookie cutter
- Decorating bags
- Rolling pin 50cm
- Parchment paper
- Baking tray
- Cooling rack
- Knife
- Clingfilm
- Cocktail sticks

Preparation

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Process all ingredients at room temperature. Start preparing the cookies by kneading 500g FunCakes Mix for Cookies, 150g unsalted butter and 1 egg into a dough. Wrap the dough in Clingfilm and let it rise in the fridge for at least 1 hour.

Preheat the oven to 180°C (hot air oven 160°C). Take your cookie dough out of the fridge and knead it well again. Then roll it out on a work surface dusted with Magic Roll-Out Powder to a thickness of about 2-3 mm. Cut out ice creams with a cookie cutter and spread them out a bit on a baking tray. Bake the cookies for 12 to 15 minutes until golden brown and then leave them to cool on a cooling rack.

While your cookies are cooling make the Royal icing by mixing the mix and 60ml water for 7 to 10 minutes on the lowest setting. The Royal icing is ready when it is white, no longer shiny and peaks can be drawn that do not run back.

Divide the Royal icing in 3 parts, leave 1 part white, colour 1 part pink and colour 1 part brown with FunCakes food colour gels. Then dilute the Royal icing to yoghurt thickness, by adding water drop by drop. Let the Royal icing rest for about 15 minutes under a wet tea towel.

Pierce the air bubbles that have risen to the surface with a cocktail stick. Then place each of the different colours of icing in a separate decorating bags with an adaptor and decorating tip #003.

Cover the cookies with the pink and white icing, spread the icing with a cocktail stick to the edges. Before proceeding let the icing air dry for 2 hours. Use the brown icing to make a 'chocolate' drip on the pink and white icing and sprinkle the coloured sugar strands on top. Let them dry overnight and they will be nice and crispy.

This recipe was made possible by FunCakes.