



Easter Cookies for Kika

Anyone can bake for Kika. Whether you work at a daycare center, have toddlers as a guest parent or simply enjoy baking (together). Join us in baking these Easter cookies for Kika and raise money.

Boodschappenlijstje



FunCakes Mix for Cookies 500 g

F10110
€4.75



Wilton Decorating Tip #005 Round Carded

02-0-0221
€1.65



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Nonpareils Pastel 80 g

F51630
€2.65



Wilton Cookie Cutter Egg with Bunny Set/2

129001717
€3.59



Dr. Oetker Pastry Brush with Wooden Handle 19,5x2,4 cm

DRO1638
€3.49

Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Nonpareils Pastel
- 1 egg
- 150 g unsalted butter
- Apricot jam
- Flour to roll out on

Supplies

- Wilton Cookie Cutter Egg with Bunny Set/2
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Decorating Tip #005 Round Carded
- Dr. Oetker Pastry Brush with Wooden Handle 19,5x2,4 cm
- Patisse Parchment Paper Sheets

Step 1: Make the cookie dough

Prepare 500 grams of FunCakes Baking Mix as indicated on the packaging. Wrap the cookie dough in plastic wrap and let it chill in the refrigerator for an hour.

Preheat the oven to 180°C (convection oven 160°C) and line a baking sheet with parchment paper.

Step 2: Cut out the shapes

Quickly knead the chilled dough well and roll it out on a floured work surface to a thickness of about 2 to 3 mm, then cut out shapes. Use a piping tip #005 to make small holes in the bunny shapes.

Step 3: Bake the cookies

Place them on the baking sheet and bake the cookies for 8-12 minutes until lightly browned and cooked through. Let them cool flat on the countertop.

Step 4: Warm up the jam

Heat the jar of apricot jam in the microwave and push it through a sieve with the rounded side of a spoon. You now have apricot jelly to spread on the cookies.

Step 5: Decorate the cookies

Spread the cookies with apricot jelly and sprinkle them with pastel-colored sugar pearls. Thread a nice ribbon or string through the hangers.

This recipe is made possible by FunCakes.