



Saint Nicholas Cookie Cake

Bake a Cookie Cake in Saint Nicholas theme! The traditional Dutch Saint Nicholas party becomes extra fun with this Cookie Cake.

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€3.80



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Icing Sugar 900g

F10545
€5.49



FunCakes Sugar Paste Bright White 250g

F20100
€2.85



FunCakes Food Colour Gel Orange 30g

F44145
€3.55



FunCakes Food Colour Gel Red 30g

F44100
€3.55



Silikomart Silicone Mat Wonder Cakes Macaron 30x40cm

MAC01A
€17.35



Patisse Macaron Baking Mat

P01713
€11.69



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.85

Ingredients

- FunCakes Baking Mix for Cookies 500g
- FunCakes Mix for Macaroons
- FunCakes Mix for Buttercream 500g
- FunCakes fondant white 250g
- FunCakes Edible Gel Colour Red 30g
- FunCakes Edible Gel Colour Orange 30g
- FunCakes Speculaas Spice 40g
- FunCakes Sugar baking powder
- 150 + 375g soft unsalted butter
- Candy, e.g. Smarties
- 300 ml water
- 70g egg white
- Sprinkles
- 1 egg

Supplies

- Wilton rolling pin with rings 22.5cm
- Patisse Macaron Baking Mat
- Patisse Baking Paper Sheets
- JEM Refine & Detail Decorating Tool - Advanced
- JEM Round Nozzle #12
- PME Modelling Tools Cutting Wheels / Cutting Wheels Set/2
- Saint Cookie Cake templates, [here](#)

Step 1: Make the FunCakes mix for Macaroons

Put 300g FunCakes mix for Macarons together with 70g egg whites in a bowl and mix for 4-5 minutes on medium speed to form a tough batter. Colour this with FunCakes red food colouring to a red batter. Put into a piping bag with nozzle #12. Place the macaron mat on a baking tray and pipe the batter onto this. Let this air dry for 2 hours for the best result.

Step 2: Make the FunCakes Mix for Biscuits and the FunCakes Mix for Buttercream

Make sure all ingredients are at room temperature. Preheat the oven to 180°C (hot air oven 160°C). Mix 500 grams of FunCakes Mix for Cookies with the FunCakes Speculaas spices to taste according to the instructions on the packet. Let the dough set in the fridge for at least 1 hour. Meanwhile, also prepare 300 grams of FunCakes Mix for Buttercream according to the instructions on the packaging.

Step 3: Bake the Cookie Cake

Next, roll out the biscuit dough on a work surface dusted with Sugar baking powder to 0.5 cm thickness. Using a knife, cut a staff out of the dough twice. Place the staffs on a baking tray lined with baking paper and bake the biscuits for 12-15 minutes until cooked. Let them cool down.

Preheat the oven to 150°C (hot-air 130°C) and dry the macarons for about 15 minutes. Let them cool completely on the mat.

Step 4: Decorate the Cookie Cake with Buttercream

Colour the buttercream with the yellow and orange food colouring to a dark yellow cream. Fill a piping bag with nozzle #12 with the buttercream, pipe a capful of buttercream on the bottom half of the staff and put the other part on top. Also decorate the top layer of the staff with buttercream. Also fill the macarons with a small tuft of buttercream.

Roll out 40 grams of fondant very thinly, cut a feather shape with the cutting wheel and draw lines along the edge with the dresden tool. Stick the feathers between the macarons.

Decorate the cookie cake with the macarons, sprinkles and Sinterklaas decorations.

Made possible by FunCakes.