



Daffodil cookie pops

Pops can also be made of cookies, just like these daffodils! The daffodils are made of the FunCakes mix for Cookies and decorated with Renshaw fondant.

Boodschappenlijstje



PME Lollipop Sticks -16cm- pk/35

LS172
€2.25



FunCakes Mix for Cookies 500 g

F10110
€4.75



PME Plastic Cutter Star Set/6

PNS6
€2.05



FunCakes Sugar Paste Tiger Orange
250 g

F20250
€2.85

Other materials:

- 1 egg
- 150 gram butter
- Apricot jam

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Knead 250 gram mix for cookies with 75 gram butter and ½ egg to a dough. Let it stiffen in the fridge for 1 hour.

Roll out the dough on a with flower covered work surface and fill the baking pan. Bake the cookies in approx. 12 minutes. Let them cool down after baking.

Place the jar or apricot jam in the microwave and heat it on low power. Please note... the jam may not be cooked, so they close the microwave. Hang the sieve above a bowl, fill the sieve with the heated jam and press the jam true the sieve with the back of a spoon. Add a tablespoon of water to the mixture and stir it. The apricot jelly is now ready to use. Lubricate one side of the cookies with a thin layer of jelly.

Knead the yellow and orange fondant well and roll it out on some icing sugar. Use the biggest star cutter to cut out the yellow stars and place them on the cookies. Use a bit of orange fondant to shape it into a trumpet and place it in the middle of the daffodil.

Made possible by Renshaw.

