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KiKa Bear Cookies

In March, Baking for KiKa takes centre stage. Get started with these special KiKa cookies in the shape of cute little bears and bake along for a good cause. The cookies are cheerfully decorated with various sprinkles and are perfect to make together. Shop all items from the Baking with KiKa category now with 15% off using promo code KIKA26 (valid until 31-03-2026).

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Flower Mix 60g

F52045
€3.55



Wilton Cookie Cutter Bear 7,8cm

02-0-0611
€2.39



FunCakes Edible Glue 22g

F54750
€2.45

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Wilton Perfect Height Rolling Pin
22,5cm

02-0-0169

€8.99



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733

€3.95



Ingredients

- 500 g FunCakes Cookie Mix
- FunCakes Flower Mix Sprinkles 60 g
- FunCakes Edible Glue 22 g
- 150 g soft unsalted butter
- 1 egg
- Flour for rolling out

Necessities

- Wilton Bear Cookie Cutter 7,8 cm
- Patisse Baking Paper Sheets 38 x 30 cm pk/20
- Wilton Perfect Height Rolling Pin 22,5 cm
- Plastic wrap

Step 1: Prepare the cookie dough

Prepare the 500 g FunCakes Cookie Mix according to the instructions on the packaging. Wrap the dough in plastic wrap and place it in the refrigerator for 1 hour.

Preheat the oven to 160 °C fan (180 °C conventional) and line a baking tray with Patisse baking paper.



Step 2: Shape the cookies

Knead the chilled dough briefly until smooth and roll it out on a lightly floured work surface to a thickness of about 2-3 mm. Cut out the bear shapes using the Wilton cookie cutter and place them on the baking tray.

Step 3: Bake the cookies

Bake the cookies for approximately 10-14 minutes until lightly golden. Let them cool completely on a flat surface.

Step 4: Decorate the cookies

Apply a small amount of FunCakes Edible Glue to the areas where you want to add the sprinkles. Place the FunCakes Flower Mix sprinkles on the cookies and decorate them in different patterns. Feel free to use the photos as inspiration.

This recipe is made possible in collaboration with FunCakes.