



Easter Etagere Cookies

The Easter Etagere is completely edible and very nice to serve during Easter brunch! The "plates" of the etagere are cookies made with the PME Plastic Cutter Oval Set/6 and the stand is made up of small round cookies glued together with royal icing. The shell border was made with the Wilton Decorating Tip #014. Perfect during Easter or even Spring!

Boodschappenlijstje



FunCakes Mix for Cookies 500 g

F10110
€4.75



FunCakes Mix for Royal Icing 450 g

F10140
€4.95



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55



FunCakes Food Colour Gel Bright Green 30 g

F44155
€3.55



FunCakes Food Colour Gel Yellow 30 g

F44115
€3.55



FunCakes Edible Glue 22 g

F54750
€2.25



Wilton Decorating Tip #014 Open Star Carded

02-0-0140
€1.69



Patisse Cookie Cutter Round 6 cm

P01933
€1.29



PME plastic rolling pin, 15 cm

PP85
€4.45

Ingredients

- FunCakes Baking Mix for Cookies 500 g
- FunCakes Mix for Royal Icing 450 g
- FunCakes Food Colour Gel Pink
- FunCakes Food Colour Gel Clear Green
- FunCakes Food Colour Gel Yellow
- FunCakes Edible Glue
- 1 egg
- 150 g soft unsalted butter
- 55 ml water

Supplies

- PME Oval Stick Set/6
- FunCakes Magic Roll-out Powder 225g
- PME Rolling Stick Non-stick 15 cm
- Wilton Cookie Cutter Easter Carrot/Bunny/Chick set/3
- Patisse Cookie Cutter Round 6cm
- Wilton Cookie Cutters Easter Flower/Bunny/Ei Set/3
- Wilton Nozzle #014 Open Star

Step 1: Prepare the cookie dough

Make 500 grams of FunCakes mix for Cookies according to package directions. Wrap the dough in plastic wrap and place in the refrigerator for an hour.

Step 2: Bake the Funcakes Mix for Cookies

Meanwhile, preheat the oven to 180°C (hot air oven 160°C). Remove the dough from the fridge, knead it smoothly by hand again and roll it out on a work surface dusted with FunCakes Magic Roll-Out Powder to a thickness of about 3 mm.

For the etagere, cut out three (or as many as you like) oval cookies and 6 small rounds and cut out different kinds of cookies with different kinds of cutters to fill the etagere, for example Flowers, carrots and Easter bunnies. Place them some distance apart on a baking sheet lined with baking paper and bake the cookies for 10-12 minutes until cooked and browned.

Step 3: Prepare the Royal Icing

Make 450 grams of FunCakes mix for Royal Icing as directed on the package. Divide the icing among 6 bowls and dilute 4 of them with some water until it reaches a yogurt thickness. Color these in the colors of your choice with the colour gels and leave one tray white.

Step 4: Decorate the cookies

Decorate the cookies as desired and let them dry thoroughly. Stack the etagere by gluing 3 small round cookies in the middle of the oval cookie with icing. Then do this as many times as you want (as



high as you want to make it yourself). Let it dry well and place your cookies on the etagere. You can also decorate the edges of the etagere with a nice shell border or dot of icing. You can make it as fun as you want!

Step 5: Enjoy your Easter Etagere!