

de leukste taarten shop



Easter cookies with fondant and royal icing

Celebrate Easter with cheerful Easter cookies shaped like a bunny, carrot and chick. These festive cookies are perfect for baking and decorating together. With a layer of fondant and beautiful royal icing details, each cookie becomes a small Easter creation. Perfect to serve during an Easter brunch, to give away, or to decorate together with family.

Boodschappenlijstje



Sweet Value Fondant Dark Green 200g

SV10025
€1.75



Sweet Value Fondant Purple 200g

SV10035
€1.75



Sweet Value Fondant Blue 200g

SV10030
€1.75



Wilton Cookie Cutter Rabbit 6,2cm

02-0-0541
€2.39

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Wilton Cookie Cutter Rabbit Head
8,3cm

02-0-0546
€2.39



Wilton Cookie Cutter Carrot 7cm

02-0-0619
€2.39



Wilton Cookie Cutter Chick 7,2cm

02-0-0545
€2.39



FunCakes Mix for Cookies 500g

F10110
€4.75



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



Colour Mill Aqua Blend Lemon 20ml

CMA20LMN
€5.99



Colour Mill Aqua Blend Tiffany 20ml

CMA20TIF
€5.99



Sweet Value Fondant Red 200g

SV10005
€1.75



Sweet Value Fondant Orange 200g

SV10010
€1.75



FunCakes Mix for Royal Icing 450g

F10140
€4.95



Sweet Value Fondant Yellow 200g

SV10015
€1.75



Wilton Wide Glide Rolling Pin 50cm

02-0-0197
€14.10

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FunCakes 3D Sprinkle Medley Sweet
Easter 70g

F54110

€5.49



Ingredients:

- 500 g FunCakes Cookie Mix
- 450 g FunCakes Royal Icing
- 200 g Sweet Value Fondant Pink
- 200 g Sweet Value Fondant Orange
- 200 g Sweet Value Fondant Yellow
- 200 g Sweet Value Fondant Dark Green
- 200 g Sweet Value Fondant Blue
- 200 g Sweet Value Fondant Purple
- FunCakes 3D Sprinkle Medley Sweet Easter 70g
- Colour Mill Aqua Blend Tiffany
- Colour Mill Aqua Blend Lemon
- 1 egg
- 55 ml water (plus extra for thinning)
- 150 g unsalted butter, diced
- Apricot jam
- Flour for rolling

Necessities:

- Wilton Cookie Cutter Carrot 7 cm
- Wilton Cookie Cutter Bunny Head 8,3 cm
- Wilton Cookie Cutter Chick 7,2 cm
- Wilton Cookie Cutter Bunny 6,2 cm
- Wilton Roller Wide Glide 50cm
- Patisse Baking Paper Sheets 38 x 30 cm pk/20



- Sieve
- Brush

Step 1: Bake the cookies

Prepare the 500 g FunCakes Cookie Mix with 1 egg and 150 g butter as indicated on the package. Wrap the dough in plastic wrap and let it firm up in the refrigerator for one hour.

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

Briefly knead the chilled dough until smooth and roll it out on a floured work surface to a thickness of about 2–3 mm. Cut out the different shapes. Place them on the baking tray and bake the cookies for about 9–12 minutes until lightly golden and cooked through. Let them cool flat on the countertop.

Step 2: Make the apricot glaze

Heat a few tablespoons of apricot jam in the microwave or in a small saucepan. When it has become slightly liquid, press it through a sieve with the back of a spoon. The strained mixture will be your apricot glaze for brushing the cookies.

Step 3: Decorate the cookies with icing

Prepare the FunCakes Royal Icing Mix as indicated on the package. Then thin the icing with a little water until it reaches a yogurt-like consistency. Gradually add the water drop by drop to the stiff icing so you can better control the thickness.

Divide the icing into three portions. Leave one portion white and colour the other two very lightly



with Colour Mill Tiffany and Lemon.

Place a spoonful of each colour on a flat plate and gently swirl them together with the back of a spoon. Dip the cookies into the icing, allow the excess to drip off while holding the cookie upside down, then turn it over and let it dry. Use small amounts of icing at a time because the marble effect fades after dipping twice. For the best result, repeat this step several times until you have enough cookies with an icing layer.

Step 4: Decorate the cookies with fondant

Brush the cookies with a thin layer of apricot glaze.

Knead the fondant colours until smooth and cut out the shapes. Place them on the matching cookies and decorate as desired.

You can also decorate the cookies using only the Easter Medley. Spread the cookies with a slightly thicker layer of apricot glaze and press the FunCakes Easter Medley onto the cookies.