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Christmas cookie tree

A delicious cookie tree for Christmas! The cookies are made of the FunCakes mix for Gingerbread. Great to make together with your kids.

Boodschappenlijstje



FunCakes Mix for Gingerbread 500g

F11140
€4.99



FunCakes Icing Sugar 900g

F10545
€5.89



Other materials:

- 1 egg
- 60 gram butter
- 60 ml water
- Apricot jelly*

Preheat the oven to 180°C (convection oven 160°C). Knead 500 gram mix for Gingerbread with 1 egg, 60 gram butter and 60 ml water to a solid dough. Let the dough stiffen in the fridge for a least 1 hour.

Roll the dough out till a thickness of 3 mm. Cut out different sizes. Bake the cookies in approx. 10-12 minutes. Let them cool down after baking.

Roll out the different colours of fondant on a with icing sugar covered work surface. Cut out the same size stars as the cookies. Place the fondant stars on the cookies with some apricot jelly.

Stack the cookies to create a Christmas tree. Paste the cookies to each other with a thin layer of apricot jelly.

* 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.

Made possible by Renshaw.



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