

de leukste taarten shop



Summer Ghost Cookies for Summerween

These summery ghost cookies are the perfect treat for Summerween. Decorated with colourful fondant flowers, the little ghosts get a cheerful look that makes them just as fun as they are delicious. They're the perfect baking project to make with children for a summer party, birthday celebration, or a creative afternoon of baking together.

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Fondant Bright White 250g

F20100
€2.85

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FunCakes Edible Glue 22g

F54750
€2.45



FunCakes Food Pen Black

F45500
€3.25



Wilton Cookie Cutter Ghost 7,5cm

02-0-0615
€2.39



Sweet Value Fondant Orange 200g

SV10010
€1.75



Sweet Value Fondant Yellow 200g

SV10015
€1.75



Sweet Value Fondant Grass Green 200g

SV10020
€1.75



Sweet Value Fondant Purple 200g

SV10035
€1.75



Sweet Value Fondant Pink 200g

SV10045
€1.75



Sweet Value Fondant Black 200g

SV10055
€1.75



PME Plunger Cutter Flower Blossom set/4

FB550
€10.69



FMM Tool Flute & Vein

CUTMT5-6
€3.79



Ingredients

- 500 g FunCakes Mix for Cookies
- 250 g FunCakes Sugar Paste Bright White
- 80 g Sweet Value Sugar Paste Purple
- 80 g Sweet Value Sugar Paste Pink
- 80 g Sweet Value Sugar Paste Green
- 80 g Sweet Value Sugar Paste Yellow
- 80 g Sweet Value Sugar Paste Orange
- 10 g Sweet Value Sugar Paste Black
- FunCakes Edible Glue
- FunCakes Food Pen Zwart
- Apricot Jam
- 1 egg (approx. 50 g)
- 150 g unsalted butter

Supplies

- FunCakes Magic Roll-Out Powder
- Wilton Cookie Cutter Ghost 7,5cm
- FMM Tool Flute & Vein
- PME Plunger Cutter Flower Blossom set/4
- FunCakes Parchment Paper Sheets 25x25cm pk/50
- Patisse Wooden Brush 1,5cm
- Sieve



Step 1: Preheat the oven

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

Step 2: Prepare the cookie dough

Prepare 500 g of FunCakes Mix for Cookies with 150 g of butter and 1 egg according to the instructions on the package. Wrap the dough in plastic wrap and let it chill in the refrigerator for at least one hour.

Step 3: Roll and cut out

Knead the chilled dough well and roll it out on a work surface dusted with Magic Roll-Out Powder to a thickness of 2-3 mm. Use the cookie cutter to cut out ghost shapes.

Step 4: Bake the cookies

Place the cookies slightly apart on a baking tray and bake them for 9-12 minutes until fully baked. Let the cookies cool on a wire rack.

Step 4: Decorate the cookies

Heat the apricot jam in the microwave and press it through a sieve using the back of a spoon. This will create a smooth apricot glaze to stick the fondant to the cookies.

Knead the sugar paste until smooth and pliable, then roll it out thinly on a work surface dusted with



icing sugar. Cut out the same number of ghost shapes as you have cookies and attach them to the cookies using the apricot glaze.

Create a flowing effect in the ghosts' robes by using the flute/vein tool to draw lines from top to bottom.

Knead the coloured sugar paste until smooth and cut out blossom flowers in different colours. Attach the flowers to the ghosts with edible glue. For the glasses, use a slightly larger flower and flatten a small ball of black fondant into the centre. Attach this to the ghosts as well. Finally, use an edible pen to draw the eyes, mouths and details on the glasses.