

# de leukste taarten shop



## Cookie cups with Egnog

Advocaat is a Dutch liqueur based on egg yolks, milk and sugar. This liqueur works perfectly in baked goods. We filled these delicious cookie cups with Advocaat.

## Boodschappenlijstje

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FunCakes Glaze Topping Choco 375g

F54370  
€6.35



FunCakes Mix for Crème Pâtissière  
500g

F10150  
€6.25



FunCakes Almond Paste 1:1 250g

F54400  
€4.25



FunCakes Icing Sugar 900g

F10545  
€5.89

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FunCakes Decorating Bags 30cm pk/10

F85100  
€3.25



Wilton Decorating Tip Open Star #1M

02-0-0151  
€2.35



Patisse Parchment Paper Sheets  
38x30cm pk/20

P01733  
€3.95



Patisse Garnish Ring Ø7x3,5cm

P2094  
€3.35



## Ingredients

- FunCakes Sugar baking powder
- FunCakes Baking Mix for Cookie & Pie Crust 500 g
- FunCakes Mix for pastry cream 150 gr
- FunCakes Almond paste
- FunCakes Glaze Topping Choco 375 g

## Supplies

- FunCakes piping bags 30 cm pk/10
- Patisse Baking paper sheets 38x30 cm pk/20
- Patisse Garnish 7 cm
- Wilton Nozzle #1M Open Star

## Step 1: Prepare the FunCakes Cookie & Pie Crust

Put 500 grams FunCakes mix for Cookie & Pie Crust together with 1 egg and 155 grams unsalted butter in a mixing bowl and mix with dough hooks to a crumbly dough. Knead it by hand into a ball, wrap in plastic wrap and place in the refrigerator for an hour.

## Step 2: Bake the cookie & pie crust

Preheat the oven to 180°C (hot air oven 160°C). Knead the dough from the fridge again smoothly. Roll it out to a thickness of 8 mm on a floured work surface. Using rings, cut out slices of dough. Place these slices with the rings around them on a baking sheet lined with baking paper. Mix 250 grams of FunCakes almond paste with 1 egg and put it in a piping bag. Pipe little tufts of almond paste on the slices of dough. Bake the rondos for 20-25 minutes and then let them cool completely.



### **Step 3: Prepare the FunCakes mix for pastry cream**

Put 150 grams of FunCakes mix for pastry cream together with 200 ml egnog and 125 ml water in a bowl and mix to a smooth cream. Whip the cream together with 2 tablespoons of sugar baking powder and the sachet of whipped cream stiffener.

### **Step 4: Pipe rosettes**

Put the pastry cream in a piping bag with nozzle 1M and pipe rosettes on the rondos. Also put the whipped cream in a piping bag with nozzle 1M and pipe on the yellow cream rosettes with an opening in the center.

### **Step 5: Adding egnog and Choco Glaze**

Spoon a small amount of egnog into the center of the whipped cream rosettes. Heat a little FunCakes Glaze Topping Choco in the microwave for 5 seconds, put it in a piping bag, cut off a small tip and drizzle over the rondos. Enjoy your egnog rondos!