

de leukste taarten shop



Gingerbread Christmas Cookies

Is there anything better than the delightful aroma of spiced gingerbread wafting through your kitchen as you fully immerse yourself in the Christmas spirit? Well, we've got the perfect treat for you! These Gingerbread Christmas Cookies are not only delicious for indulging on your own but also ideal for sharing with family and friends during the festive season.

Boodschappenlijstje



FunCakes Mix for Gingerbread 500g

F11140
€4.99



FunCakes Mix for Royal Icing 450g

F10140
€4.95



FunCakes Fondant Forest Green 250g

F20175
€2.85



FunCakes Food Colour Gel Red 30g

F44100
€3.65

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FunCakes Food Colour Gel Holly Green
30g

F44175
€3.65



FunCakes Sparkle Dust Golden Ginger

F41095
€3.99



FunCakes Sugar Decorations Santa
Claus set/12

F50300
€3.83



FunCakes Sugar Decorations Rudolph

F50290
€2.52



FunCakes Sprinkle Medley Christmas
60g

F53090
€3.29



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



FunCakes Clear Piping Gel 350g

F54410
€6.69



Wilton Standard Adaptor/Coupler

03-3139
€1.35



Wilton Decorating Tip Round #003

02-0-0154
€1.65



Wilton Cookie Cutter Christmas set/12

02-0-0424
€11.99



Ingredients

- FunCakes Mix for Gingerbread 500 g
- FunCakes Mix for Royal Icing 450 g
- FunCakes Sugar Paste Forest Green 250 g
- FunCakes Sugar Paste Red 250 g
- FunCakes Sugar Paste White 250 g
- FunCakes Food Colour Gel Holly Green
- FunCakes Food Colour Gel Red
- FunCakes Colour Dust Golden Ginger
- FunCakes Sugar Decorations Santa Claus
- FunCakes Sugar Decorations Rudolph
- FunCakes Star Mix Red-Green-White
- FunCakes Candy Choco Pearls Medium Gold
- FunCakes Magic Roll-Out Powder
- FunCakes Piping Gel 350g
- 115 ml water
- 60 g unsalted butter
- 1 egg (approx. 50g)

Supplies

- FunCakes Decorating Bags
- Wilton Wide Glide Rolling Pin 22,5cm
- 3x Wilton Tip #003 Round
- 3x Wilton Standard Adaptor/Coupler
- Wilton Parchment Paper
- Wilton Cookie Cutter Tub Christmas



Step 1: Make the cookie dough

Make 500 g FunCakes Mix for Gingerbread according to the instructions on the package, wrap in cling film and place it in the fridge for at least 1 hour.

Step 2: Make the royal icing

Make 450 g FunCakes Mix for Royal Icing according to the instructions on the package. Dilute the royal icing with a tablespoon of water and let it stand under a wet tea towel to prevent it from drying out.

Step 3: Bake the gingerbread cookies

Preheat the oven to 180°C (convection oven 160°C). Knead the dough from the refrigerator until smooth and roll it out to a thickness of about 2 mm on a work surface sprinkled with magic roll-out powder. Cut out various sizes of shapes. Place the cookies on a baking tray lined with parchment paper and bake them in a preheated oven for 10-12 minutes and let them cool on the counter.

Step 4: Colour the royal icing

Divide the royal icing into 3 portions and color two of them red and green with the food colour gels. Leave 1 part white. Place the three colors of royal icing in a decorating bag with adapter and tip #3. Decorate various cookies as you wish with royal icing and sprinkles.



Step 5: Decorate the gingerbread cookies

Spread several cookies with a little piping gel and to cover the cookies with fondant, use the same cutter you used for the cookie. Decorate the cookies as you see fit with any royal icing, sugar decorations and sprinkles.

Step 6: Add a shimmer

With the FunCakes Edible Glazing Powder Ginger Gold you can powder a number of cookies gold with a brush and, if necessary, continue working on them with royal icing.

Step 7: Enjoy these delicious Gingerbread Cookies!

This recipe is made possible by FunCakes.