



Christmas Tree Cookies

Make these delicious Christmas Ball Cookies and hang them in the tree for extra decoration, during the holidays. Decorate the Christmas Tree Cookies however you like and let your creativity go all the way. Extra fun to do together with the kids!

Boodschappenlijstje



FunCakes Mix for Gingerbread 500 g

F11140
€4.24



FunCakes Sugar Paste Mystic
Turquoise 250 g

F20205
€2.42



FunCakes Sugar Paste Tropical Orange
250 g

F20140
€2.42



FunCakes Sugar Paste Chic Aubergine
250 g

F20290
€2.42



FunCakes Sugar Paste Rosé White 250
g

F20295
€2.42



FunCakes Sugar Paste Vintage Purple
250 g

F20300
€2.42



FunCakes Sparkle Dust Golden Ginger

F41095
€3.31



Sugarflair Rejuvenator Spirit - Alcohol -
280ml

K201
€9.00



Wilton Decorating Tip #004 Round

02-0-0297
€1.40



Dekofee Profi Brush 1

DF0703
€2.98



Patisse Cookie Cutter Round Set/5

P02008
€4.97



Karen Davies Siliconen Mould -
Christmas Baubles

KD817
€28.69

Ingredients

- FunCakes Mix for Gingerbread 500 g
- FunCakes Sugar Paste Chic Aubergine 250 g
- FunCakes Sugar Paste Rose White 250 g
- FunCakes Sugar Paste Mystic Turquoise 250 g
- FunCakes Sugar Paste Tropical Orange 250 g
- FunCakes Sugar Paste Vintage Purple 250 g
- FunCakes Edible Glitter Dust Ginger Gold
- FunCakes Magic Roll-Out Powder
- Sugarflair Rejuvenator Spirit Alcohol
- 1 egg (approx. 50 g)
- 60 ml water
- 60 g unsalted butter
- Apricot jelly

Supplies

- Wilton Decorating Tip #004 Round
- Wilton Rolling Pin 50 cm
- Wilton Parchment Paper
- Patisse Cookie Cutter Round Set/5
- Dekofee Profi Brush 1
- Karen Davies Silicone Mold - Christmas Balls
- Thin ribbon

Step 1: Make the gingerbread cookie dough

Prepare 500 g FunCakes Mix for Gingerbread as indicated on the package. Wrap it in cling film and let it set for an hour in the refrigerator.

Step 2: Prepare the sugar paste Christmas Balls

Knead the colours of Sugar Paste well smoothly and make several Christmas balls using the Karen Davies mold. Make a dye from the dust and rejuvenator and decorate the baubles with it. Using the narrow side of decorating tip #004, poke a hole in the top of the hanging part of the bauble.

Step 3: Bake the gingerbread cookies

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

Knead the cookie dough from the fridge well smoothly and roll it out to a thickness of about 2-3 mm on a work surface dusted with FunCakes Magic Roll-Out Powder. Cut out rounds slightly larger than the fondant decorations you made. Using the narrow side of the #004 nozzle, poke a hole in these. Bake the cookies for about 8-13 minutes until crispy (depending on the thickness of the cookie). After baking, let them cool flat on the countertop.



Step 4: Decorate the cookies

Coat the cookies with a thin layer of apricot jelly and stick the fondant decoration on top. Make sure the holes of the cookie and the fondant line up. If necessary, paint the edges of the cookies gold. Pass a pretty ribbon through the holes and hang them in the tree.

Step 5: Hang the cookies in the tree for the perfect Christmas atmosphere!

This recipe was made possible by FunCakes.