



Cookie Cake

The Cookie Cake or Cream Tart is trending, beautiful, easy to make and delicious! Make a Cookie Cake yourself with the recipes and templates of Deleukstetaartenshop!

Boodschappenlijstje



LorAnn Clear Artificial Vanilla Extract
-118 ml-

L3020

€6.49



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733

€3.85



JEM Large Plain Round Savoy Nozzle
#3R

NZ3R

€2.35



FunCakes Mix for Cookies 1 kg

F10510

€6.79



FunCakes Mix for Swiss Meringue
Buttercream 400 g

F10145

€5.19



Dr. Oetker Tradition Adjustable Baking
Cookie Tray 33x37-52cm

DRO1454

€24.99



Dr. Oetker Re-usable Icing Bag 28 cm

DRO3500

€9.99

Other materials:

- 1 eggs
- 150 gram of unsalted butter
- 100 gram pasteurized egg white
- 200 gram fine granulated white sugar
- 300 gram cream butter in cubes
- [Printed out numbers/letters](#)
- Decoration as desired

Mix 500 grams of the mixture with 150 grams of butter and 1 egg and knead it to a firm dough. Let the dough stiffen in the fridge for at least 1 hour. Preheat the oven to 180°C (convection oven 160°C). Roll the dough out on a floured surface to a thickness of 0,5 cm. Print out the numbers and letters you want to make, you can find the templates [here](#). Cut them out, and use a knife to cut the numbers out of the cookie dough. Cut out each number/letter twice. Lay them on a baking tray covered with parchment paper. You can also roll out the dough on the baking tray and cut out the shapes thereon. Bake the cookies in 15 minutes until golden. Let the cookies cool down.

Meanwhile, prepare the Swiss meringue buttercream. Heat au bain-marie 100 gram pasteurized egg whites in a heat-proof bowl. When the egg white is warm, add 200 gram sugar. Keep on stirring with a whisk until the sugar is dissolved. Remove the bowl from the pan and mix the mixture at high speed until it forms stiff peaks. When you use a balloon whisk, switch it to a flat beater. Add 300 gram cream butter cube by cube to the mixture, while you keep mixing. Don't add the cubes too fast after each other. Add a teaspoon of vanilla flavouring. Mix it for 10 minutes at high speed. Instead of this buttercream, you can also prepare FunCakes mix for Buttercream.

Put the buttercream in a piping bag with decorating tip 1A. Pipe neat round dots on each cookie, in rows of two. Place the same numbers/letters on top of each other. Decorate as desired with candy, macarons, meringues, chocolate, edible flowers and/or fruit. Serve the Cookie Cake within one day, the Cookie Cake can be kept outside of the fridge.