



Bunny Easter Cookies

During Easter, make these delightful Easter Bunny Cookies from ScrapCooking! Decorate the cookies with chocolate decorating pens. Perfect for decorating together with the children during Easter!

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€3.80



ScrapCooking Cooling Grid 25x40cm

SC5185
€12.35



ScrapCooking Cookie Cutter & Embosser Rabbit

SC2099
€7.19

Ingrediënten

- Scrap Cooking Choc Deco Pens (white, pink, blue, choc) pk/4
- FunCakes Mix for Cookies 500 g
- FunCakes Magic Roll-Out Powder 225 g
- 150 gram butter
- 1 egg (50 g)

Benodigheden

- ScrapCooking Cooling Grid 25 x 40 cm
- ScrapCooking Cookie Cutter & Embosser Rabbit
- Wilton -Wide Glide- Rolling Pin 50cm
- Plastic wrap

Step 1: Make the cookie dough

Prepare 500 grams of FunCakes Mix for Cookies as instructed on the packaging. Wrap the dough in plastic wrap and let it chill in the refrigerator for at least an hour.

Step 2: Cut out the Bunnies

Roll out the dough on a work surface dusted with rolling powder to a thickness of about 3 mm. Also dust the embossers and cookie cutters. Using the embosser, gently press a pattern onto the dough. Then, cut out the rabbits with the rabbit cutter. Place the rabbits in the refrigerator for half an hour to prevent the dough from deforming during baking.

Step 3: Bake the cookies

Preheat the oven to 180°C (convection oven 160°C). Bake the cookies in the middle of the oven for about 12 minutes until golden yellow. After baking, let them cool completely flat on the countertop.

Step 4: Decorate the cookies

Decorate the Easter cookies with ScrapCooking's Chocolate Decorating Pens.

Step 5: Enjoy these delicious Easter cookies!

This recipe is made possible by ScrapCooking.