



## Chic Aubergine Colour of the Year Cookies

You can easily make these delicious fondant cakes with the FunCakes fondant Colour of the Year Chic Aubergine. This is the colour of the year and perfect to combine with FunCakes' supporting Boho Chic collection! The biscuits are decorated with beautiful fondant flowers made from the fondant collection. Perfect to hand out for any occasion!

## Boodschappenlijstje



FunCakes Mix for Cookies 500 g

F10110  
€4.75



FunCakes Sugar Paste Mystic Turquoise 250 g

F20205  
€2.85



FunCakes Sugar Paste Tropical Orange 250 g

F20140  
€2.85



FunCakes Nonpareils Orange 80 g

F51510  
€2.65



FunCakes Sugar Pearls Medium Metallic Pink 80 g

F51665  
€5.35



FunCakes Edible Glue 22 g

F54750  
€2.25



FunCakes Clear Piping Gel 350 g

F54410  
€6.69



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733  
€3.85



FMM Impression Mat Vintage Lace

CUTIMP3  
€8.45



PME Plastic Cutter Square Set/6

PNS4  
€4.19



PME Flower Blossom Plunger Cutter set/4

FB550  
€9.99



PME Football/Soccer Pattern Cutters Set/4

FB49  
€4.09



FunCakes Sugar Paste Chic Aubergine 250 g

F20290  
€2.85



FunCakes Sugar Paste Rosé White 250 g

F20295  
€2.85



FunCakes Sugar Paste Vintage Purple  
250 g

F20300

€2.85

## Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Sugar Paste Chic Aubergine 400 g
- FunCakes Sugar Paste Rosé White 75 g
- FunCakes Sugar Paste Vintage Purple 75 g
- FunCakes Sugar Paste Mystic Turquoise 75 g
- FunCakes Sugar Paste Tropical Orange 75 g
- FunCakes Nonpareils Orange
- FunCakes Sugar Pearls Medium Metallic Pink
- FunCakes Edible Glue
- FunCakes Clear Piping Gel
- 150 g unsalted butter
- 1 egg

## Supplies

- Wilton -Wide Glide- Rolling Pin 50cm
- Silikomart Sugarflex Veiner -Hydrangea-
- Patisse Parchment Paper Sheets 38x30cm pk/20
- FMM Impression Mat Vintage Lace
- PME Plastic Cutter Square Set/6
- PME Flower Blossom Plunger Cutter set/4
- PME Football/Soccer Pattern Cutters Set/4
- Grater
- Plastic bags

## Step 1: Make the Cookie Dough

Prepare 500 grams of FunCakes Mix for Cookies as indicated on the package. Wrap the cookie dough in plastic wrap and let it firm up in the refrigerator for one hour.

## Step 2: Bake the Cookies

Preheat the oven to 180°C (convection oven at 160°C) and line a baking sheet with parchment paper. Remove the dough from the fridge, knead it briefly, and roll it out to a thickness of about 2 mm. Cut out the desired shapes and place them on the baking sheet. Bake the cookies for 10-15 minutes until they are lightly browned and fully cooked, then allow them to cool flat on the countertop.

## Step 3: Decorate the Cookies with Fondant

### Marbled Cookies

Set aside 100 grams of FunCakes Sugar Paste Chic Aubergine and roll out the rest to a thickness of about 1 to 2 mm. Grate the frozen sugar paste over the rolled sugar paste and place a sheet of parchment paper on top. Roll a rolling pin over it to press the grated sugar paste into the surface. Cut out the same shapes as you used for the cookies and attach them to the cookies using a bit of piping gel.

### Hydrangea

To make the Hydrangea, roll out 100 grams of the Chic Aubergine Sugar Paste very thinly. Cut it out with the Hydrangea cutter and use a veiner. Attach a pink metallic pearl in the center of the flower with edible glue, then let it dry for a while.

Tip: For an irregular shape, crumple a piece of kitchen paper and place the flowers on it to dry.

### Vintage Lace Cookies

Roll out the remaining Chic Aubergine sugar paste thinly and place the FMM Vintage Lace Impression Mat on top. Roll over it with a rolling pin to imprint the pattern onto the sugar paste. Cut out shapes that match the cookies, and attach the sugar paste with the lace pattern to the cookies using a bit of piping gel.

### Little Flowers

Roll out the other coloured sugar paste very thinly, optionally using a small amount of powdered sugar to prevent sticking. Cut out small blossom flowers with flower plungers. Attach an orange nonpareil in the center with a bit of edible glue.

Finally, attach the Hydrangea and the small flowers to the cookies.

## **Step 4: Enjoy these delicious cookies and share them!**

*This recipe is made possible by FunCakes.*