



Baby boy cookies

These baby boy cookies are ideal for a baby shower! You can make these baby boy cookies easily with the cookie mix from FunCakes. Make cute feet of brown and blue fondant using the FMM feet cutter. Use a little bit of edible glue to stick the feet onto the cookies. Bon appetit!

Boodschappenlijstje

PME plastic rolling pin, 15 cm



PP85
€3.78



FunCakes Sugar Paste Maroon Brown
250 g

F20150
€2.42



FunCakes Edible Glue 22 g

F54750
€1.91



FunCakes Mix for Cookies 1 kg

F10510
€5.77



FunCakes Sugar Paste Sea Blue 250 g

F20130
€2.42



JEM Pop It® Baby Feet

1102EP002
€5.35

Other materials:

- 150 grams of butter
- 1 egg
- 40ml water
- Powdered sugar

Prepare the cookie dough according to the instructions on the package. Cut out the cookies using the wavy side of the cutter. Bake the cookies golden brown. Check the package for baking instructions.

With edible glue you can add decorations on the cookies. You can easily make this by mixing 20 grams of fondant with 40 ml of warm water. Set aside for an hour.

Knead the brown and blue fondant and roll it out on some powdered to a slice of approx. 3 mm thick, one of each color. Use the wavy side of the cutter to cut out ovals. Put the ovals on the cookies with some edible glue. Cut the feet out of the fondant and put them on the cookies.

Bon appetit!