
















Easter Cookies with Sugar Paste Flowers

With these Easter cookies you will make Easter even more special! Make different shapes of cookies with the FunCakes Mix for Cookies and decorate them in Easter theme. These beautiful decorations are easily made with the FunCakes Mix for Royal Icing. With our recipe everybody can make these lovely delicious cookies for Easter.

Boodschappenlijstje

	FunCakes Mix for Royal Icing 450 g F10140 €4.21		FunCakes Mix for Cookies 500 g F10110 €4.04
	FunCakes Sugar Paste Bright White 250 g F20100 €2.42		Sugarflair Paste Colour GRAPE VIOLET, 25g A123 €3.87
	Sugarflair Paste Colour ICE BLUE, 25g A110 €3.87		Sugarflair Paste Colour BITTER LEMON/LIME, 25g A102 €3.87
	RD Essentials Edible Glue 50g RD9340 €4.07		Wilton Disposable Decorating Bags pk/12 03-3111 €5.06
	Wilton Decorating Tip #003 Round Carded 02-0-0154 €1.40		JEM Small Hair/Grass Multi-Opening Nozzle #233 NZ233 €1.18
	PME Flower Foam Pad FFP573 €3.14		PME Daisy Marguerite Plunger Cutter set/4 DA634 €9.90
	PME Plastic Rolling Pin 22,5 cm PP86 €4.97		

Ingredients

- FunCakes Baking Mix for Cookies 500g
- FunCakes Mix for Royal Icing 450g
- FunCakes Sugar Paste White
- Sugarflair Edible Pasta Grape Purple
- Sugairflair Edible Pasta Ice Blue
- RD Essentials Edible Glue
- SugarFlair Edible Pastes Lemon Lime Green
- 150g unsalted butter
- 1 egg
- 55 ml water

Supplies

- PME Rolling Stick Non-Stick 22,5 cm
- Wilton Disposable Syringe Bags 30cm, pk/12
- Wilton Decoration Brushes Set/3
- PME Rabbit Plunger Starter Set/3
- PME Foam Modeling Mat
- Wilton Pipe Bags Binders pk/12
- PME Modeling Tools Flowers / Petals
- PME Daisy/Magrite Plunger Starter Set/4
- PME Modeling Tools Ball Shaped
- OME Modeling Tools Cutting Wheels/Cutting Wheels Set/2
- PME Oval Stick Set/6
- JEM Smaill Hair/Grass Multi-Opening Nozzle #233
- JEM Round Nozzle #3

Step 1: Make the cookies

Preheat the oven to 180°C (hot air oven 160°C). Process the ingredients at room temperature. Knead 500 grams of FunCakes mix for Cookies, 150 g cream butter and 1 egg into a dough. Leave to stiffen in the refrigerator for at least 1 hour. Roll out the dough on a floured work surface (to about 0.3 cm thickness). Cut out the cookies. When you have cut out the cookies, gently push the bottom of the cookies up slightly at the edge with your hand so that you get an egg model. Bake in the center of the oven for about 12 minutes until golden brown. Let them cool well before decorating them.

Step 2: Prepare the Royal Icing

Sift 450 grams of FunCakes mix for Royal Icing and mix with 55 ml water for a royal icing in stiff consistency. Beat the mix and water gently for about 7-10 minutes until the icing is white, no longer shiny and peaks can be drawn that do not recoil. If using a hand mixer, beware of jamming the mixer! Divide the icing among the various bowls and color them with the food coloring.

Step 3: Thin the Royal Icing

Using water, thin the icing in the bowls until it has yogurt thickness. Place the bowls under a wet tea towel so that it does not dry out and the resulting bubbles can come up. After 10 minutes remove the

cloth and prick the bubbles with a cocktail stick. After this, fill the piping bags (with or without nozzle) with the icing.

Meanwhile also color the fondant in the desired colors.

Step 4: Pipe the icing onto the cookies

First spray a border on the cookie with the thick icing in the same color as you are going to fill in the cookie. When the border is closed let the icing run in so that the whole surface is filled with a fairly thick layer.

Let it dry for about 15 minutes, you can then make the white window frames in it, they will still sink in a little bit. On the contrary, if you want the window frames to be more on top, wait until the glaze is dry (about 3 hours).

Step 5: Preparing fondant

For decorating, cut out flowers in the colors of fondant. For the leaves use leaf-shaped cutters, cut out stems with the Cutting Wheel. To give the flowers and leaves some shape put them on a Foam-pad and press the center a little with a Ball-tool or a Flute-vein tool. Use small sugar pearls as hearts for the flowers. Grass you can make with the Sugar Craft Gun.

Step 6: Decorate the cookies

Arrange the leaves, flowers and bunnies (you can also use the Robin cutter) nicely on your cookie and stick it with a little Edible Glue (or leftover icing).