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Summer beach cookies

These fun summer cookies from @baked.bymarisa will help you celebrate summer right! The cookies are made with Wilton cookie cutters and FunCakes' Royal Icing. Have fun with all kinds of colors and make fun watermelons, flip-flops, pineapples and sunglasses!

Boodschappenlijstje



FunCakes Mix for Cookies 1kg

F10510
€6.79



FunCakes Mix for Royal Icing 900g

F10555
€7.19



FunCakes Food Colour Gel Bright Green 30g

F44155
€2.92



FunCakes Food Colour Gel Yellow 30g

F44115
€2.92

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FunCakes Food Colour Gel Black 30g

F44105
€2.92



FunCakes Food Colour Gel Pink 30g

F44110
€2.92



Wilton Decorating Tip Round #001

02-0-0132
€1.65



Wilton Decorating Tip Round #002

02-0-0147
€1.55

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Ingredients

- FunCakes Baking Mix for Cookies 1kg
- FunCakes Mix for Royal Icing 900g
- FunCakes Edible Gel Pink 30g
- FunCakes Yellow Edible Gel Dye 30g
- FunCakes Edible Gel Dye Black 30g
- FunCakes Edible Gel Gel Dye Clear Green 30g
- 55 ml water
- 1 egg
- 150g (cream) butter

Supplies

- Wilton Pineapple, Lemon and Watermelon Cutter Set
- Wilton Slipper/Sunglasses/Cocktail Glass Cookie Cutter Set/3
- Wilton Nozzle #1
- Wilton Nozzle #2

Step 1: Prepare the Baking Mix for Cookies

Process the ingredients at room temperature. Knead 500 g of mix, 150 g (cream) butter and 1 egg (50 g) into a dough. Leave to stiffen in the refrigerator for at least 1 hour. Preheat the oven to 180°C (hot air oven 160°C). Roll out the dough on a floured work surface (to about 3 mm thickness). Cut out the cookies with the Easter cutters and bake in the center of the oven for about 12 minutes until golden brown. Let the cookies cool down.



Step 2: Prepare the Royal Icing

Sift 450 g of mix and mix it with 55 ml of water for a Royal Icing in stiff consistency. N.B you may need a little more water to get a good consistency for lines. Beat the mix and water together gently for about 7-10 minutes until the icing is well white, it is no longer shiny and peaks can be drawn that do not recoil. Keep about 1/3 of the icing aside and add water to the remaining 2/3 icing until you have a looser consistency (so-called 15-second icing).

Next, color the Royal Icing with FunCakes' four colors, leaving one part white. With the pink color from FunCakes you can make different shades of pink. For the black icing you will need to add a drop of coloring regularly. Leave the black Royal Icing for an hour and it will become even darker.

Tip: If the royal icing remains hard after mixing, add double amount of water.

Step 3: Decorate the summer cookies

Lemon

Make the yellow of the lemon with nozzle #2. Next, make the leaf green with nozzle #2. Then make white dots on the lemon. Finally, make the lines of the leaf with the green Royal Icing. You now have

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a basic lemon, if you also want eyes or sunglasses on your lemon look at the explanation for the pineapple.

Pineapple

Make the yellow of the pineapple with nozzle #2, if you also want to add a face make the eyes now. Make the leaves with the green Icing with nozzle #2, with this you also make the lines on the leaves. Then make lines on the pineapple with the yellow Icing and small dots in between, this is done with nozzle #1. To finish the face you draw the face with a black food marker. You can make the cheeks with some pink dust powder. Mister cool with the sunglasses is made by first making a black line (icing, nozzle #1) and underneath two half circles for the glasses.

Watermeloen

Maak met de groene Royal Icing een mooie lijn aan de buitenrand voor de schil met spuitmondje #2. Maak met wit een dunner randje langs de groene lijn. Vul met donkerroze de rest van het koekje op. Zorg dat je de zwarte Royal Icing alvast klaar hebt liggen. Zet een aantal zwarte stippen voor de pitjes.

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Sunglasses

Using a food marker, draw glasses on your cookie. First make the edge of the sunglasses with the dark pink Royal Icing, do this with nozzle #2. Make the glasses with the turquoise color and nozzle #2 and directly spray the white lines in the glass with nozzle #1.

Cocktail glass

Make the light pink cocktail with nozzle #2. For the variant with dots, put white dots directly with nozzle #1 while the pink icing is still wet. For the variation with the lines put lines directly into the wet pink with nozzle #1. Do you want eyes made of black pearls? Then add these before the pink icing is hard. With the white Royal Icing make the base of the glass with nozzle #1. Finally, with the light pink Royal Icing make a thick rim at the top of the cookie. Sprinkle white/transparent Sugar Crystals from FunCakes on top.

Slippers with flowers (Difficulty: Experienced)

First make the flip-flops dark pink with nozzle #2 and then proceed directly with the flowers. Put white dots where you want the flowers. Then put yellow dots (6x) around the white dots. Next, put



some green dots for the leaves. Finally, make a yellow band on the slipper. To add an extra touch, you can also glue a flower made of fondant on top.

Step 4: Enjoy the delicious summer cookies!