



Ice skating cookies

Ice skating is a part of the Winter! And what is more fun than to make these Winter themed cookies for the ice skating competition. The skates on the cookies are made of the FunCakes mix for Royal Icing.

Boodschappenlijstje



Wilton Standard Adaptor/Coupler

03-3139
€1.15



FunCakes Food Colour Gel Black 30 g

F44105
€3.02



FunCakes Mix for Royal Icing 450 g

F10140
€4.21



Patisse Disposable Decorating bags 41,
24 pieces

02435
€4.97



FunCakes Mix for Cookies 1 kg

F10510
€5.77

Other materials:

- 150 gram butter
- 1 egg
- 60 ml water

Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix with 150 gram butter and 1 egg and knead it to a firm dough. Let the dough stiffen in the fridge for at least 1 hour. Roll out on a floured flat surface to a thickness of approx. 0,5 cm. Cut out the figures of the cookie dough and bake for approx. 12 minutes until golden.

Add 60 ml of water per 500 grams of sifted mixture for Royal Icing with a stiff consistency. Mix the icing for 7-10 minutes on low speed to a stiff, white icing. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back. (If using a hand-held mixer be careful to ensure that it does not jam!)

Fill a bowl with three tablespoons of icing, colour them black with the icing colour from Wilton. Place the adaptor with tip 1 on a decorating bag and fill this one with a tablespoon black icing. Pipe the outlines of the skates on the cookie. Dilute the rest of the black icing with water until it has the thickness of yoghurt. Fill a bag (without a tip) with the rest of the icing and fill up the cookies. Let this dry.

Fill another decorating bag with the white icing and place an adaptor and tip 2 on this bag. Pipe the outlines of the white skates on the cookie. Dilute the rest of the icing with water until it has the thickness of yoghurt. Fill a bag (without a tip) with the rest of the icing and fill up the cookies. Let this dry.

Then use the white icing to make the sliders at the bottom of the skates and then fill them up with the thin icing. When the cookies are completely dry (this takes really a few hours), you can give the sliders a pearlescent layer. With the white icing and tip 1 you can pipe the laces on the skates.