



Baby girl cookies

Looking for an original treat for a baby shower? Make these beautiful baby girl cookies with the FunCakes mix for cookies. Decorate the cookies after baking with ovals of pink and brown fondant. Finish these baby girl cookies with cute pink and brown feet.

Boodschappenlijstje



PME plastic rolling pin, 15 cm

PP85
€4.45



Cookie Cutter Fluted Ring set/5

K052220
€8.50



FunCakes Mix for Cookies 1 kg

F10510
€6.79



FunCakes Edible Glue 22 g

F54750
€2.25



FunCakes Sugar Paste Maroon Brown
250 g

F20150
€2.85



FunCakes Sugar Paste Pretty Pink 250
g

F20190
€2.85



JEM Pop It® Baby Feet

1102EP002
€6.29



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 with the wavy side of the cutter. Bake the cookies until golden brown. Check the package for baking instructions.

Mix 20 grams of fondant with 40 ml of warm water to make edible glue. Set aside for an hour.

Decorate the cookies with brown or pink fondant. Knead the fondant and roll it out on some powdered sugar to a slice of approx. 3 mm thick. Cut out ovals with the wavy side of the cutter and put them on the cookies using some edible glue. Cut the feet out of the fondant and put them on the cookies.