

de leukste taarten shop



Pastel cookies for Christmas

Follow the step by step instructions in this recipe and make these beautiful pastel cookies for Christmas! These cookies are made of the FunCakes mix for Cookies and decorated with coloured royal icing. These cookies will look great on a beautiful decorated table.

Boodschappenlijstje



Patisse Disposable Piping Bags 41cm
pk/24

02435
€5.85



Other materials:

- 150 gram butter
- 1 egg
- 1 tablespoon gestampte muisjes
- 60 ml water
- Different kinds of cookie cutters
- 2 bowls

Preheat the oven to 180°C (convection oven 160°C). Knead 500 gram mix, 150 gram butter and 1 egg to a dough. Then knead 1 tablespoon of 'gestampte muisjes' try the dough. Let the dough stiffen for an hour in the fridge. Roll out on a floured flat (0.5 cm thickness), cut out your cookies. Bake the cookies in approx. 12 minutes.

Add 60 ml of water to 500 grams of sifted mixture for royal icing. 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!) Cut a small piece of the decorating bag, so that the tip fits. Put the stiff icing in a bag and spray a dike on every cookie along the border. Then pipe Christmas tree or bow with the same icing on the cookie. Let it dry.

Take two bowls and put some stiff icing in every bowl. Make one bowl pink and one bowl grey and stir some water into the icing until it has the thickness of the yogurt. Fill a decorating bag with the thin icing. Cut off a very small piece of the bag and carefully let the thin icing cover the cookie. Make sure that the dike doesn't break. Let this dry.

Pipe with the stiff icing an extra border on the Christmas tree and bow. Pipe with the thin icing some



Christmas balls on the trees. When the icing is dry, you can give them a lovely pearl look with the lustre spray.