



Recipe for Rose Cookie Cake

Make a romantic cookie cake for the birthday boy or girl! You can easily bake the cookie cake with the number and letter templates from DeLeukstetaartenshop. The cookie cake is decorated with rose-flavored buttercream, marzipan roses and fresh red fruit.

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Flavour Paste Rose 100g

F56320
€7.19



FunCakes Mix for Cookies 1kg

F10510
€6.79



Wilton Decorating Tip Round #1A

02-0-0166
€2.35

Necessities

- FunCakes Mix for Buttercream 500g
- FunCakes Baking Mix for Cookies 1kg
- FunCakes Disposable Decorating Bags 41 cm pk / 10
- Wilton Decorating Tip # 1A Round
- FunCakes Flavor Paste -Rose- 100g
- FunCakes Marzipan Decoration Roses Pink Set / 6
- FunCakes Marzipan Decoration Roses Red Set / 6
- 150 + 300 grams of unsalted butter
- 250 ml of water
- 1 egg
- Red fruit
- [Number / Letter templates](#)

Step 1: Bake cookies

Make sure all ingredients are at room temperature. Mix 500 grams of FunCakes baking mix for Cookies with 150 grams of (cream) butter and 1 egg into a dough. Let it set in the fridge for at least 1 hour. Preheat the oven to 180 ° C (convection oven 160 ° C). Roll out the dough on a floured work surface to about 0.5 cm thick. Print out the numbers and / or letters you want to make. Cut this out and cut the shape into the cookie dough with a knife. Cut out each number / letter twice. Place the numbers / letters on a baking tray lined with baking paper. You can also roll out the dough on the baking tray and cut out the shape on it. Bake the cakes in about 15 minutes. Let the cakes cool down.

Step 2: Make rose buttercream

Meanwhile, prepare 250 gram FunCakes mix for Buttercream with 250 ml water. Beat the mixture with a whisk. Beat 300 g unsalted (cream) butter until creamy for about 5 minutes. Add the mixture in parts to the butter, always mixing completely before adding the next part. Mix it all into a smooth cream (approx. 10 minutes). Add the FunCakes Flavor Paste Rose to taste. Note, this one is quite strong so don't add too much. Put the buttercream in a decorating bag with tip 1A.

Step 3: Decorating Cookie Cake

Pipe round tufts of buttercream on the bottom cakes. Place the top cakes on top and pipe tufts on them as well. Decorate the cookie cake with the marzipan roses and red fruit.