



Baby boy cookies - rompers

Make this baby cookies for a boy's birth part or a baby shower! You make these baby boy cookies easily yourself with cookies mix and fondant.

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Mix for Cookies 1kg

F10510
€5.43



FMM Cutter Star

CUTST4
€6.89



FunCakes Sugar Paste Multipack Blue
Colour Palette 5x100g

F20370
€5.99

Other materials for baby cookies:

- 1 egg
- 150 gram soft unsalted butter
- Flour to roll out cookie dough
- Icing sugar to roll out fondant

Knead 500 gram FunCakes mix for Cookies, 150 gram (cream) butter and 1 egg (50 g) to a firm dough. Let it stiffen in the refrigerator for at least 1 hour. In the meanwhile, colour 350 gram fondant in different shades of blue and leave a piece white.

Preheat the oven to 180°C (convection oven 160°C). Knead the cookie dough through and roll it out to a thickness of 3 mm on a surface covered with flour. Cut out baby rompers and lay them on a baking tray covered with parchment paper. Bake the cookies in 10-12 minutes light brown and let them cool down.

Cover each cookie with a thin layer of piping gel. Roll out the blue and grey fondant. Cut out rompers and stars. Lay on each cookie a fondant romper. Stick stars on the rompers with edible glue. Use the decorating tip to create press studs in the fondant.

Recipe for 40 cookies