

de leukste taarten shop



Easter cookies

These cute Easter cookies are super cute to make for Easter, made by Laura of Laura.s_sweetsandtreats. Make different figures with the Wilton Easter cookie cutters and decorate them with the FunCakes Mix for Royal Icing. Tulips, sheep, Easter eggs and carrots. It all comes to the fore with these adorable Easter cookies!

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Mix for Royal Icing 900g

F10555
€7.19



Wilton Icing Color Orange 28g

04-0-0032
€2.59



Wilton Icing Color Pink 28g

04-0-0033
€2.59

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Wilton Icing Color Leaf Green 28g

04-0-0047

€2.59



FunCakes Food Colour Paste Dark Brown 30g

F45040

€2.69



FunCakes Food Colour Paste Yellow 30g

F45010

€2.69



Wilton Metal Cookie Cutter Tub Easter set/18

129001720

€2.68



Ingredients

- FunCakes Baking Mix for Cookies 500g
- FunCakes Mix for Royal icing 900g
- Wilton Pink Edible Coloring - Icing Color 28g
- Wilton Edible Colorant Orange - Icing Color 28g
- Wilton Edible Dye Leaf Green - Icing Color 28g
- Funcakes Edible Dye Pasta Brown 30g
- FunCakes Edible Pastes Yellow 30g
- 150g butter
- 1 egg
- 55 ml water

Supplies

- Wilton Resealable Treat Bags Easter Bunny pk/20
- Wilton Metal Cookie Cutter Tub Easter Set/18

Step 1: Prepare the baking mix for cookies

Process the ingredients at room temperature. Knead 500 g of mix, 150 g (cream) butter and 1 egg (50 g) into a dough. Leave to stiffen in the refrigerator for at least 1 hour. Preheat the oven to 180°C (hot air oven 160°C). Roll out the dough on a floured work surface (to about 3 mm thickness). Cut out the cookies with the Easter cutters and bake in the center of the oven for about 12 minutes until



golden brown. Let the cookies cool down.

Step 2: Prepare the Royal Icing

Sift 450 g of mix and mix it with 55 ml of water for a Royal Icing in stiff consistency. N.B you may need a little more water to get a good consistency for lines. Beat the mix and water together gently for about 7-10 minutes until the icing is well white, it is no longer shiny and peaks can be drawn that do not recoil. Keep about 1/3 of the icing aside and add water to the remaining 2/3 icing until you have a looser consistency (so-called 15-second icing).

Then color the Royal Icing, but leave 1 portion white. Fill 6 piping bags with the different colors of icing.

Tip: If the royal icing remains hard after mixing, add double amount of water.

Step 3: Decorate the Easter cookies

Decorate the Easter cookies with the Royal Icing. Make tulips, sheep, carrots, etc. with the different colors. Do this as desired with the colors you like.



Step 4: Enjoy the delicious Easter cookies!