



Summer cookies

Make these beautiful summer cookies with royal icing. First bake the delicious cookies with the FunCakes mix for cookies. Then decorate them with royal icing in many colors. Finish them with some flowers made of icing.

Boodschappenlijstje



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



FunCakes Mix for Cookies 500g

F10110
€3.80



FunCakes Food Colour Gel Bright
Green 30g

F44155
€2.84



FunCakes Food Colour Gel Pink 30g

F44110
€2.84



FunCakes Mix for Royal Icing 450g

F10140
€3.96

Other materials:

- 150 gram butter
- 1 egg (approx. 50 gram)
- 30 ml water
- Different kinds of cookie cutters

Preheat the oven to 180°C (convection oven 160°C). Mix 500 grams of the mixture with 150 grams of butter and 1 egg (approx. 50 grams) and knead it to a firm dough. Let the dough stiffen in the fridge for at least 1 hour. Roll out on a floured flat surface to a thickness of approx. 0.5 cm. Cut out rounds of the cookie dough and bake for approximately 12 minutes until golden. Let the cookies cool down.

Add 30 ml of water per 250 grams of mixture for Royal Icing with a stiff consistency. 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.

Separate the icing in bowls and colors as you wish. Place per color, tip 2 in a decorating bag and fill this with the a tablespoon of icing. Dilute the rest of the icing by adding a teaspoon of water. Also fill a bag with this icing.

Use the thick icing to spray an edge along the cookies. Fill this up with the thin icing in a different color. Let the icing become hard, this takes approx. 3 hours.

In the meanwhile make the icing flowers. Place tip 102 in the decorating bag and fill this with the icing in a color of your choice. Place a flower square on a the flower nail. Place the tip with the wide side in the middle of the square and the narrow side up (the narrow side from the flower nail stands a little bit up). Spray the first leaf while given pressure the bag and moving it up and down. Turn the flower nail and repeat these steps four times, so that the flowers has 5 leafs. Let the flowers dry for at least 1 hour.

Decorate the cookies with the icing flowers or with some flowers made of fondant. You can place the flowers on the cookies with a bit of icing.