

de leukste taarten shop



Halloween Figure Cookies

Bake spookily fun Halloween cookies with FunCakes Mix for Cookies and colorful fondant! Perfect for any Halloween celebration and easy to make. Follow the steps and transform your cookies into spooky creations that will surprise everyone!

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Candy Eyeballs set/64

F50340
€3.55



FunCakes Fondant Spring Green 250g

F20115
€2.85



FunCakes Edible Glue 22g

F54750
€2.45

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FunCakes Flavoured Fondant
Marshmallow 250g

F20440
€2.85



FunCakes Food Colour Gel Orange 30g

F44145
€3.65



FunCakes Food Colour Gel Lime Green
30g

F44150
€1.83



FunCakes Food Pen Black

F45500
€3.25



Wilton Metal Cookie Cutter Halloween
set/18

02-0-0371
€12.25



Wilton Perfect Height Rolling Pin
22,5cm

02-0-0169
€8.99



PME Plunger Cutter Rose leaf set/3

RL530
€8.85



Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Candy Eyeballs Set/64
- FunCakes Sugar Paste Spring Green
- FunCakes Edible Glue
- FunCakes Flavoured Sugar Paste Marshmallow
- FunCakes Food Colour Gel Orange
- FunCakes Food Colour Gel Lime Green
- FunCakes Food Pen Black
- FunCakes Ready-Rolled-Out Powder
- 150 g unsalted butter
- 1 egg (50 g)
- Apricot jelly

Supplies

- Wilton Metal Cookie Cutter Halloween Set/18
- Wilton -Perfect Height- Rolling Pin 22,5cm
- JEM Tool 4 - Dresden & Veining
- PME Rose leaf plunger cutter set/3

Step 1: Bake the cookies

Prepare 500 g of FunCakes Mix for Cookies according to the instructions on the package. Wrap the dough in plastic wrap and let it chill in the fridge for an hour. Preheat the oven to 180°C (or 160°C for a convection oven). Take the dough out of the fridge, knead it briefly until smooth, and roll it out on a floured surface to a thickness of 2-3 mm. Cut out shapes such as pumpkins, ghosts, and bones.



Place them on a baking sheet lined with parchment paper and bake the cookies for 8-12 minutes until lightly browned and cooked through. Then, let them cool flat on the countertop.

Step 2: Decorate the cookies

Color part of the fondant orange and another part lime green. Roll both out thinly and cut out pumpkins and ghosts or another figure. Attach these to the cookies with apricot jelly. Also, roll out white fondant, cut out bones, and stick them onto the cookies. Use the JEM tool to create grooves in the pumpkins. Roll out a piece of spring green fondant thinly and cut out leaves. Make thin rolls of fondant and attach these, along with the leaves, lightly curled onto the cookies. Finally, attach the eyes to the cookies with edible glue.

Step 3: Enjoy these Halloween Cookies!

This recipe is made possible by FunCakes