Festive Christmas Cookies

Make beautiful decorated Christmas cookies for Christmas. Bake different shapes of cookies with the FunCakes mix for cookies. Decorate them in beautiful Christmas colors. Use various cutters and different kinds of sugar pearls. Perfect activity for children.

Boodschappenlijstje

FunCakes Sugar Paste Bright White 1kg

F20500
€9.49

FunCakes Sugar Paste Fire Red 250g

F20120
€2.28

Patisse Wooden Brush 2cm

P02421
€2.45

FunCakes Mix for Cookies 500g

F10110
€4.75

FunCakes Edible Glue 50g

F54755
€3.25

Other materials:

- Various Christmas cutters

Make the dough for the cookies, following the instructions on the package. The dough needs to stiffen an hour in the refrigerator before you continue baking. Sprinkle some flower on your work plate and unroll the cookie dough to a thickness of approx. 0,5 cm and cut the cookie figures. Bake the cookies in a preheated oven of 180 degrees in approx. 12 minutes golden-yellow.

Coat the cookies with some piping gel. Unroll the fondant on confection icing and cut the figures with the same cutter you used for the cookies (make sure they're clean again). Place the fondant figure on the cookie and press carefully. Decorate the cookie with smaller fondant figures, you can use the divers Christmas cutters for this. You finish your cookie completely with some sugar pearls.