



Milk with cookies

Your own homemade cookies are of course the best! There are many recipes for many delicious cookies, but what do you think of this recipes for milk with cookies? On this way you can present your cookies in a different way than normal.

Boodschappenlijstje



PartyDeco Paper Straws Light Pink
pk/10

SPP9-081J
€0.64



Patisse Disposable Decorating bags 41,
24 pieces

02435
€4.97



FunCakes Food Colour Gel Peach 30 g

F44165
€3.02



FunCakes Food Colour Gel Pink 30 g

F44110
€3.02



FunCakes Mix for Cookies 1 kg

F10510
€5.77



FunCakes Mix for Royal Icing 450 g

F10140
€4.21

Other materials for 30 cookies:

- 125 gram butter
- 1 egg
- 60 ml water
- Baking paper
- Glasses or bottles filled with milk

Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix with 150 gram butter and 1 egg 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 the hearts and flowers in the cookie dough. Then use tip 12 to cut a hole in the hearts and flowers. Bake the cookies for approx. 12 minutes until golden.

Prepare the royal icing. Add 30 ml of water per 250 grams of (sifted!) 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.

Divide the batter over 4 trays, colour one tray light pink, colour one tray dark pink, colour one tray lilac and let the other tray white. Place tip 2 in the decorating bag and fill this with a tablespoon of icing. Repeat this for the other colours. Dilute the rest of the icing (in the trays) with a little water till it has a the thickness of yogurt and fill the bags with the four colours.

Pipe on every cookie an edge in the desired colour. Make sure the edges are good, so that the icing cannot run out. Then cut of a small tip of the bags filled with the thin icing and fill the cookies up.

The dots on the cookies are made of thin icing, you can add them directly after filling the cookies up with icing. Would you like to have lines or dots on your cookies? Than wait an hour before you pipe those on the cookies.