



## Cookies with Edible Flowers

Spring is just around the corner and flowers are starting to bloom again. What could be better than incorporating these flowers into a delicious bake? These delicious spring cookies are a mix of fondant and edible flowers. Perfect for celebrating the season!

## Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110  
€4.75



FunCakes Sugar Paste Bright White 250g

F20100  
€2.85



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733  
€3.95



FunCakes Edible Dried Flower Mix Fantasy 5g

F53180  
€2.99



Patisse Cutter Donut and Bagel Ø9cm

P02035  
€4.65

## Ingredients

- FunCakes Mix for Cookies 250 g
- FunCakes Sugar Paste White 250 g
- FunCakes Edible Flowers Fantasy
- Apricot jelly
- 75 g Unsalted Butter (cubs)
- ½ egg (approx. 25 g)

## Supplies

- Wilton Rolling Pin 50 cm
- Patisse Baking Sheets 38x30cm
- Patisse Donut & Bagel Cutter Ø9cm

### Step 1: Make the cookie dough

Prepare the FunCakes Mix for Cookies as indicated on the package and knead in half the jar of edible flowers. Wrap the dough in plastic and leave to set in the fridge for an hour.

### Step 2: Prepare the sugar paste

Knead the other half of the edible flowers through the sugar paste.

### Step 3: Bake the cookies

Preheat the oven to 180°C (convection oven 160°C) and line a baking tray with parchment paper. Knead the dough from the fridge and roll it out on the counter with a little flour to a thickness of about 2-3 mm and cut out doughnut shapes. Place these on the baking tray and bake the cookies in the oven for 9-12 minutes until light brown. Let them cool flat on the countertop.

### Step 4: Decorate the cookies

Roll out the sugar paste to a thickness of about 2 mm and cut out doughnut shapes. Stick the sugar paste with some apricot jelly on the cookies.

### Step 5: Hand out these delicious cookies during Spring!

*This recipe is made possible by FunCakes.*