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Twinkle Twinkle Cookies

How cute are these Twinkle Twinkle Cookies? These Twinkle Twinkle Biscuits are an indispensable part of the Twinkle Twinkle Sweettable. The cookies in the shape of clouds, moons and stars are totally trendy at baby showers and gender reveal parties! Make them easily yourself with this recipe from FunCakes!

Boodschappenlijstje



PME Modelling Tool Scriber Needle

PME6
€5.19



FMM Cutter Fluffy Cloud

CUTCLOUD
€7.85



Cookie Cutter Ring Pro Ø7cm

K095111
€5.85



Wilton Standard Adaptor/Coupler

03-3139
€1.35

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FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Mix for Royal Icing 900g

F10555
€7.19



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



FunCakes Edible Glue 22g

F54750
€2.45



FunCakes Food Colour Gel Light Beige
30g

F44185
€3.65



FunCakes Food Colour Gel Baby Blue
30g

F44125
€3.65



FunCakes Food Colour Gel Black 30g

F44105
€3.65



Ingredients for the Twinkle Twinkle Cookies

- 500 g FunCakes Mix for Cookies
- 900 g FunCakes Mix for Royal Icing
- FunCakes Food Color Gel Peach
- FunCakes Food Color Gel Black
- FunCakes Food Color Gel Light Beige
- FunCakes Food Color Gel Baby Blue
- FunCakes Food Pen Black
- FunCakes Sparkle Dust Pink
- FunCakes Stars Silver
- FunCakes Stars Gold
- FunCakes Edible Glue
- 150 g unsalted butter
- 110 ml water
- 1 egg (approx. 50 g)

Other necessities for the Twinkle Twinkle Cookies

- FunCakes Decorating Bags
- Wilton Decoration Brushes Set/5
- Wilton Parchment paper
- Wilton Rolling Pin 50cm
- Wilton Standard Adapter/Coupler
- Wilton Tip #003 Round
- PME Modeling Tools Needle
- PME Star Cutter Set/6
- FMM Cloud Cutter Set/5



- Cookie Cutter Ring Pro Ø 7 cm

Step 1: Prepare the cookie dough for the Twinkle Twinkle Cookies

Prepare 500 g FunCakes Mix for Cookies by kneading it with 150g butter and 1 egg. Wrap the cookie dough in cling film and put it in the fridge for at least an hour.

Preheat the oven to 180°C (convection oven 160°C).

Knead the dough from the refrigerator well and roll it out on a floured work surface to a thickness of about 2-3 mm. Use the round cutter for the moon. Cut out as many cookies as you have dough with the different cutters. Place the cookies on a baking tray lined with baking paper and bake them in a preheated oven for 10-15 minutes until golden brown and let them cool flat on the counter.

Step 2: Prepare the Royal Icing for the Twinkle Twinkle Cookies

Prepare 900g FunCakes Mix for Royal Icing by adding 110 ml water and mix it for 7-10 minutes on the lowest setting. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back. Divide it among 3 bowls. Dilute the Royal Icing with a little water until you have a yogurt thickness. The 10 second rule applies here. When your Royal Icing runs off your spoon, it should be a smooth mirror in your bowl in 10 seconds. If your Royal Icing is too thick, it will not flow nicely and if it is too thin, it will run off your cookies.



Color 1 cup of diluted FunCakes Royal Icing with the baby blue color gel and a tip of black color gel to get old blue and color 1 cup with the peach and beige color gel to get old pink.

Put these bowls under a wet tea towel for fifteen minutes, so it does not dry out and the air bubbles can come up. After fifteen minutes, pierce the air bubbles and put it in a decorating bag with adapter and tip #003.

Step 3: Fill the Twinkle Twinkle Cookies with Royal Icing

Fill the biscuits with the diluted Royal Icing and use the needle tool to get into the corners with a rotating movement. Let this air dry for 24 hours or put the cookies in the oven at 50°C for 1 to 2 hours. Air-drying is preferred.

Step 4: Decorate the Twinkle Twinkle Cookies

When the cookies are dry, draw eyes and mouths on the cookies with the black marker. With some FunCakes Edible Glue you stick a gold and/or a silver star here and there. With the FunCakes Edible Color Powder Pink you give the cookies pink blushes with a soft brush.

Tip: Check out the other recipes of this sweettable such as the [Twinkle Twinkle Dripcake](#), [Babyshower Cake Pops](#) and [Babyshower Cupcakes](#).

This recipe is made possible by FunCakes.