



Christmas tree cookies

These gingerbread cookies are great to decorate the Christmas tree. Gingerbread cookies are cookies with a spicy flavour, great for the holidays. The cookies in the tree are decorated with royal icing.

Boodschappenlijstje



FunCakes Mix for Gingerbread 500g

F11140
€4.99



FunCakes Mix for Royal Icing 450g

F10140
€4.95



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89

Other materials:

- 1 egg
- 60 gram butter
- 115 ml water

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Knead 500 gram mixture with 1 egg, 60 gram butter and 60 ml water to a solid dough. Place the dough in the fridge for at least 1 hour.

Roll out the dough on some flour to a thickness of 3 mm. Cut out various Christmas figures. Use the tip to make a hole in the top of the cookie. Bake the cookies in approx. 10-12 minutes. Let them cool down after baking.

Add 55 ml of water per 450 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. (If using a hand-held mixer be careful to ensure that it does not jam!)

Place the tip in the decorating bag and fill it with a tablespoon of icing. Decorate the cookies. Place some silver sugars in the still wet icing.

For the white cookies dilute the icing with water till yoghurt thickness. Pipe with the thick icing an edge along the cookie and fill this with the thin icing. Sprinkle some sugar on top.

Let the decorated cookies dry and hang them in the Christmas tree with a lovely ribbon.