



Matcha cookies

These matcha cookies are a real treat for green tea fans! The matcha craze is impossible to miss, and we're giving it a deliciously sweet twist. Imagine your favorite chocolate chip cookies — but with a surprising matcha makeover. They're soft on the inside, slightly chewy, and packed with that refined, earthy flavor matcha lovers crave.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Chocolate Drops White 350 g

F30130
€12.29



FunCakes Mix for Enchanted Cream® 200 g

F11205
€3.99



FunCakes Spread - Crunchy White Choconut 250g

F55015
€5.17



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.85



FunCakes Decorating Bags 41 cm pk/10

F85110
€3.79



Wilton Decorating Tip #1M Open Star Carded

02-0-0151
€2.35

Ingredients

- 350 g / 2 3/4 cups FunCakes Mix for cupcakes
- 75 g / 1/2 cup FunCakes Mix for Enchanted Cream®
- 100 g / 1/2 cup FunCakes Chocolate Drops White
- FunCakes Spread Crunchy White Choconut
- 125 g / 1/2 cup + 1 tbsp unsalted butter
- 100 ml / 1/2 cup milk
- 5 g / 1 tsp matcha powder
- 1 egg
- Pistachio nuts (chopped)

Necessities

- FunCakes Decorating Bags
- FunCakes Parchment Paper Sheets 30x30 cm
- Wilton Decorating Tip #1M

Step 1: Make the Cookie Dough

Prepare 350 g of FunCakes Mix for Cupcakes according to the instructions on the package and add 5 g of matcha powder. Finally, add the FunCakes White Chocolate Drops and knead briefly by hand.

Place a sheet of plastic wrap on your work surface and roll the dough into a log about 5-6 cm thick. Let it chill in the freezer for at least 2 hours.

Step 2: Bake the Cookies

Preheat the oven to 200°C/392°F (180°C/356°F for fan ovens). Line a baking sheet with parchment paper.

Slice the dough into 1.5 cm thick rounds and place them on the baking sheet with enough space between each. Bake for 15 to 18 minutes. When they come out of the oven, they will still be soft, but they will firm up as they cool.

Step 3: Make the Enchanted Cream®

Prepare 75 g of FunCakes Mix for Enchanted Cream® according to the package instructions. Add FunCakes Spread Crunchy White Choconut to taste.

Step 4: Decorate

Place the Enchanted Cream® in a FunCakes piping bag with a Wilton #1M piping tip and pipe a generous rosette onto the inside of one cookie. Sprinkle some chopped pistachios over the top and place another cookie on top to sandwich the filling.

This recipe is brought to you with support from FunCakes.