



Peppa Pig Cookies with Sugar Paste

Peppa Pig is very popular among children. Easily make these Peppa Pig Cookies with Sugar Paste yourself as a treat during a birthday or party with a Peppa Pig theme! The cookies are cut out with Peppa Pig cutters and decorated with sugar paste. Perfect to do together with the kids as a baking activity!

Boodschappenlijstje



FunCakes Mix for Cookies 500 g

F10110
€4.04



FunCakes Icing Sugar 900 g

F10545
€4.67



FunCakes Sugar Paste Multipack Pastel Colours 5x100 g

F20355
€6.37



FunCakes Clear Piping Gel 350 g

F54410
€5.69



FunCakes Food Pen Red

F45515
€2.59



Wilton -Perfect Height- Rolling Pin 22,5cm

02-0-0169
€7.64

Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Sugar Paste Multipack Pastel Colours 5x100 g
- FunCakes Food Pen Red
- FunCakes Icing Sugar
- FunCakes Clear Piping Gel
- 1 egg
- 150 g unsalted butter

Supplies

- Oetker Peppa Pig & Family - Embossing Cookie Cutter pc/4
- Wilton -Perfect Height- Rolling Pin 22,5cm
- PME Modelling tools -Cutting Wheels-
- Baking paper
- Brush

Step 1: Make the cookie dough

Process the ingredients at room temperature. Prepare 500 grams of the FunCakes Mix for Cookies as indicated on the packaging. Knead the mixture into a dough and wrap it in plastic wrap. Let it chill in the refrigerator for at least an hour.

Step 2: Bake the cookies

Preheat the oven to 180°C (convection oven 160°C). Roll out the dough on a floured work surface (to about 3 mm thickness). Cut out the cookies using the Peppa Pig cookie cutters and bake them in the middle of the oven for about 12 minutes until golden.

Step 3: Decorate the cookies with sugar paste

Peppa Pig Cookies

Knead the pastel pink sugar paste until smooth and elastic. Sprinkle a little powdered sugar on the work surface and roll out the sugar paste with a rolling pin into a smooth, round shape (2-3 mm thick). Turn the sugar paste a quarter turn to prevent sticking.

Cut out the sugar paste with the Peppa Pig cutter and use the modeling tool cutting wheels to cut out the dress. Apply a little piping gel to the cookie with a brush and gently press the dress onto the cookie.

Daddy Pig Cookies

Repeat the above steps with the pastel green fondant.



Cut out the fondant with the Daddy Pig cutter and use the modeling tool cutting wheels to cut out the body. Apply a little piping gel to the cookie with a brush and gently press the body onto the cookie.

Step 4: Outline the cookies

Use a red edible pen to outline the cookies. This is also a fun activity for children!

Step 5: Enjoy these delightful Peppa Pig Cookies as a treat!