

Baby Shower Fondant Cookies Recipe

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Prep. time : 30 minutes

Cook time : 10 minutes

Ready in 40 minutes plus decorating

Level : Advanced

Ingredients:

Cookie dough:

- All purpose flour 300g (10.6oz)
- Butter 150g (5.3oz)
- Powdered sugar 100g (3.5oz)
- Eggs 50g (1.8oz or 1 medium egg)
- Vanilla powder to taste
- Lemon zest 5g (1Tbsp)

Royal Icing:

- Meringue powder 115g (4oz)
- Powdered sugar 480g (17oz)
- Warm water 75g (5Tbsp)

For Decorating:

- Rolled fondant – pink, white, and ivory 500g (1.1lbs)
- Powdered sugar for rolling
- Pearls, sprinkles and other decorations as needed

Directions

1. Line your baking pan with parchment paper and set aside.
2. Have your cookie cutters, rolling pin, a brush, and a cup for corn syrup ready.
3. Make shortcrust pastry. Cream softened butter with powdered sugar. Add vanilla and lemon zest. Add one egg and continue mixing until smooth. Sift the flour and mix it in with a spatula. Put the dough into a plastic film, flatten and wrap well. Leave in the fridge to rest for an hour.
4. When the dough is chilled and rested sprinkle some flour on the table and roll out the dough to 5mm (1/4") thickness.
5. Cut out the cookies and put them on the prepared baking pan.
6. Bake them at 180°C (350°F) for about 10 minutes, until the cookies are golden around the edges.
7. Remove the cookies from the oven and let them to cool completely.
8. Knead rolled fondant until softened.
9. Roll out your fondant to 2mm (5/64") thickness, and cut out shapes using the same cutter you have used for cutting cookies.
10. Apply some corn syrup on one side of the fondant and place it (wet side down) on the cookie. Corn syrup will serve as adhesive so your fondant will stick to the cookie.
11. Smooth them out using your palm.
12. To make royal icing put meringue powder and powdered sugar into a stand mixer fitted with whisk attachment. Add water and mix on medium speed until the mixture becomes smooth.
13. Put royal icing into a piping bag fitted with 2mm (5/64") tip and decorate your cookies. Add pearls and sprinkles as you wish.