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Sweet Cookie & Crust

With the Mix for Sweet Cookie & Crust you've got plenty of possibilities! Cookies, pastries, apple pies: this one's a keeper.

Boodschappenlijstje



FunCakes Mix for Cookie & Pie Crust
500g

F10170
€4.49



FunCakes Almond Paste 1:1 250g

F54400
€4.25



FunCakes Mix for Crème Pâtissière
500g

F10150
€6.25



Wilton Disposable Decorating Bags
pk/12

03-3111
€6.05

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Patisse Adjustable Baking Frame
27-40cm

P2168
€11.05

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Ingredients

- 500 g FunCakes Mix for Cookie & Pie Crust
- FunCakes Almond Paste 1:1 -250 g
- 500 g FunCakes Mix for Pastry Cream
- 155 g butter
- 2 eggs (approx. 100 g)
- 250 ml water

Tools

- Wilton Disposable Decorating Bags 30 cm pk/12
- Patisse Baking Frame Adjustable
- Mixing bowl
- Mixer

Step 1: Make the dough

Mix 500 g FunCakes Mix for Cookie & Pie Crust mix with 155 g butter and 1 egg. Knead until you have a firm dough. Chill the dough in the refrigerator for about 1 hour. Meanwhile, preheat the oven to 180°C / 356°F (fan oven 160°C / 320°F).

Step 2: Prepare the crust

Roll the dough out into a sheet about 8 mm thick and line the Patisse Baking Frame Adjustable with it. Combine 250 g FunCakes Almond Paste with 1 egg and transfer to a Wilton Disposable Decorating Bag. Pipe the almond filling into a zigzag pattern over the tart base.



Step 3: Make and bake the cream

Mix 100 g FunCakes Mix for Pastry Cream with 250 ml water and whisk for about 5 minutes until smooth. Pipe the pastry cream into the centre of the tart and bake for approximately 20-25 minutes until set. Let the tart cool, then decorate as desired.

Step 4: Enjoy this delicious Sweet Cookie & Crust!

This recipe was made possible by FunCakes.