



## Mini Marzipan Cakes

Are you a fan of marzipan? Then make these delicious Mini Marzipan Cakes! Perfect to hand out during your birthday, when you don't feel like making a big cake. The marzipan cakes are made of cake and surrounded by delicious marzipan. Perfect as a little treat with coffee or tea.

## Boodschappenlijstje



FunCakes Mix for Cupcakes 1 kg

F10505  
€5.48



FunCakes Marzipan Sunset Orange 250 g

F28140  
€3.56



FunCakes Edible Glue 22 g

F54750  
€1.91



FunCakes Marzipan Passion Red 250 g

F28120  
€3.56



FunCakes Marzipan Golden Yellow 250 g

F28145  
€3.56

## Ingredients

- FunCakes Mix for Cupcakes 500 gr
- FunCakes Mix for Bavarois Natural 150 g
- FunCakes Marzipan Passion Red
- FunCakes Marzipan Sunset Orange
- FunCakes Marzipan Golden Yellow
- FunCakes Edible Glue
- 5 eggs (approx. 250 gram)
- 250 gram unsalted butter
- 250 ml cream
- 60 ml water
- Jam of your choice
- Bread knife

## Supplies

- FMM Knife/scriber tool
- PME Holly Leaf Plunger Cutter Set/3
- PME Extra Deep Square Pan 20 x 20 x 10cm
- Bread knife

## Step 1: Bake the cakes

All the ingredients need to be at room temperature. Preheat the oven to 160°C (convection oven 140°C). Mix 500 gram mix for cupcakes, 250 gram butter, 5 eggs and some coconut flavour on low speed in 4 minutes to a smooth batter. Fill an ingreased baking pan with the batter and bake the cake in approx. 70-75 minutes. Let the cake cool down after baking on a cooling grid.

## Step 2: Make the filling

Beat 250 ml cream a bit. Mix 40 gram mix for bavarois with 60 ml lukewarm water and then carefully fold in the whipped cream with a spatula. Let this stiffen for 10 minutes in the fridge.

## Step 3: Cut and fill the cakes

Cut the cooled down cake with the cake leveler once. Fill the cake with a thin layer of jam of your choice. Use the bread knife to cut the lovely squares of 4 by 4 cm. Lubricate the outside of the cakes with the bavarois. Place the adaptor in the bag with tip 12. Fill the bag with bavarois. Pipe a small swirl on the cakes and place them in the fridge.

## Step 4: Line the cakes with marzipan

Knead the green marzipan well and roll it out on some icing sugar. Use the rose leaf plunger to cut out leafs. Knead the pink, yellow and orange marzipan well. Roll each colour out to a slice with a thickness of 2-3 mm.

Use the knife/scribertool to make rechtagle strokes of 18 by 9 cm. Place a piece of cake in the corner



of the marzipan stroke. Make sure the swirl is on top. Carefully roll the piece of cake over the marzipan. Remove the remaining marzipan. Place the cake upright and press the marzipan together on top with your fingers. Place the leafs and the blossom with some edible glue on the cakes.

**Step 5: Enjoy these delicious Mini Marzipan Cakes!**