



Raspberry Cookie & Crust

Raspberries are delicious combined with crème patisserie and a sweet cookie crust. Bake a delicious summery cake with this recipe from FunCakes.

Boodschappenlijstje



Patisse Adjustable Baking Frame
Round 13-31cm

P02459
€10.69



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Other materials:

- 155 grams soft unsalted butter
- 2 eggs
- 250 ml water
- 250 ml whipping cream
- 1 bag of Klop-fix
- 250 gram raspberries
- Mint leafs
- Liquid flower honey
- Clingfilm

Prepare 500 gram of FunCakes Mix for Sweet Cookie & Crust as indicated on the package or in this [basic recipe](#). Preheat the oven to 180 °C (convection oven 160 °C). Knead the dough after rising in the fridge and roll it out until a 1,5 cm thickness on a with Magic Roll-Out Powder covered work surface. Cut out the right shape with the edge of the springform and place it with the edge of the springform on a with baking paper covered baking plate. Fill a decorating bag with the diluted almond paste and cover the dough bottom with it. Leave 1 cm along the edge free of almond paste. Bake the bottom for 20-25 minutes. After baking, remove the ring and let the bottom cool down completely.

Prepare 100 gram of FunCakes Mix for Crème Patisserie as indicated on the package or in this [basic recipe](#). Beat the whipped cream with the icing sugar and a bag of Klop-fix. Add the whipped cream to the crème patisserie and stir it until everything is absorbed into one even cream. This is the Swiss cream. Fill a decorating bag with tip #1A and cover the bottom with a generous spiral of Swiss cream starting in the middle. Cover the layer of Swiss cream completely with raspberries and mint leafs here and there. Then drizzle the honey with a zigzag movement over the raspberries. You'll see that the honey will be absorbed by the raspberries leaving behind several drops. Leave the cake in the fridge until further use.



Made possible by FunCakes.