



Mini Christmas cakes

With the Wilton mini tasty fill pan you can make these lovely mini Christmas cakes! The base of the cakes is made with the FunCakes mix for Red Velvet Cake. The filling is made of strawberry bavaise. It's a delicious treat for Christmas!

Boodschappenlijstje



Wilton Mini Tasty-Fill Cake Pan Set/2

2105-155
€10.19



Sugarflair Paste Colour HOLLY GREEN, 25g

A106
€4.55



PME Snowflake Plunger Cutter set/3

SF708
€10.00



RD Essentials Tylo Powder 50g

RD9300
€5.30



Silikomart Sugarflex Mould -Roses-

SLK351
€14.95

Other materials:

- 2 eggs (approx. 100 gram)
- 65 ml oil
- 190 ml water
- 250 ml unbeaten cream

Preheat the oven to 175°C (convection oven 160°C). Mix 330 gram mixture, 2 eggs, 65 ml oil and 130 ml water in a bowl. Mix it 6-8 minutes to a light batter. Full the four lubricated baking pans of the mini tasty fill pan set with batter to 2/3. Bake the cakes in approx. 25-30, until they are ready. Let the cool down after baking on a grid.

Beat 250 ml cream until soft peaks. Mix 50 gram mix for bavarois with 60 ml water, then carefully fold in the whipped cream with a spatula. Then place it in the refrigerator.

Colour 435 gram fondant holly green with the colouring. Colour then 30 gram fondant red. Knead to the remaining white fondant, half a teaspoon tylose. Roll out the white fondant and cut out some ice crystals and snowflakes. Fill the roses mold with the red fondant and press out some roses.

Fill the holes of the cakes with the bavarois and place them together. Cover the whole cake with the thin layer of bavarois. Roll out the green fondant and cover the cakes.

Paint the snowflakes silver with the edible paint. Then place an ice crystal, a snowflake and a rose on every cake. Finish it festive with a ribbon.