

de leukste taarten shop



Éclairs with raspberry cream and glaze

Celebrate Mother's Day with something special! Want to truly spoil your mom this year? Surprise her with these festive biscuit éclairs! They feature a light, crispy base, a creamy raspberry filling, and are topped with a brightly colored glaze – the perfect blend of style and flavor. This colorful treat is not only absolutely delicious, but it's sure to put a smile on her face.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Swiss Meringue
Buttercream 400g

F10145
€5.19



FunCakes Chocolate Melts White 350g

F30115
€9.25



FunCakes Flavour Paste Raspberry
120g

F56240
€5.99

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FunCakes Mix for Dip 'n Drip White
150g

F54810
€3.29



FunCakes Sugar Decorations Little
Flowers set/32

F50170
€3.19



FunCakes Soft Pearls Mix Pastel Perfect
80g

F53755
€4.99



Wilton Decorating Tip Petal #125

02-0-0139
€2.75



Dr. Oetker Pastry Brush with Wooden
Handle 19,5x2,4cm

DRO1638
€3.49



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



FunCakes Sugar Decorations Blossom
Mix Pastel set/32

F50580
€3.19



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorating Tip Round #1A

02-0-0166
€2.35



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



Ingredients

- 150g FunCakes Mix for Sponge Cake Deluxe
- 100 g FunCakes Mix for Swiss Meringue Buttercream
- 150 g FunCakes Choco Melts White
- FunCakes Dip 'n Drip White
- FunCakes Food Colour Gel Pink
- FunCakes Flavour Pastel Raspberry
- FunCakes Soft Pearl Mix Pastel Perfect
- FunCakes Sugar Decorations Blossom Mix Pastel Set/32
- FunCakes Sugar Decorations Small Flowers Set/32
- 220 g unsalted butter
- 85 ml water
- 3 eggs (approx. 150 g)

Necessities

- FunCakes Decoratings Bag 41 cm
- FunCakes Parchment Paper Sheets 30x30 cm pk/50
- Wilton Decorating Tip #125 Petal Flower
- Wilton Decorating Tip #1A Round
- Dr. Oetker Pastry Brush with Wooden Handle 19,5x2,4 cm

Step 1: Bake the éclairs

Preheat the oven to 180°C (160°C fan oven) and line a baking tray with parchment paper. Sprinkle a little fine granulated sugar over the paper.



Prepare 150 g of FunCakes Mix for Biscuit Deluxe according to the instructions on the package. Transfer the batter into a piping bag fitted with Wilton tip #1A. Pipe 10-12 cm long strips onto the parchment paper, leaving enough space between each one. Bake for 10-12 minutes until lightly golden. Let them cool on the countertop. Repeat the steps until all the batter is used.

Step 2: Make the cream

Prepare 100 g of FunCakes Mix for Swiss Meringue Buttercream as directed on the packaging. Add some FunCakes Raspberry Flavour Paste and transfer the cream into a piping bag fitted with Wilton tip #125.

Step 3: Brush the bottoms with choco melts

Melt 150 g of FunCakes White Chocolate Melts according to the package instructions. Brush the bottom of the cooled éclairs with a thin layer of melted chocolate. This prevents the biscuit from getting soggy from the cream.

Step 4: Make the pink glaze

Warm some FunCakes Dip 'n Drip for 10-15 seconds as directed on the package. Add a bit of FunCakes Food Colour Gel in pink or (a small amount of) red to tint it pink. Transfer it to a piping bag and snip off a small tip. Decorate half of the éclairs with a decorative drip.

Step 5: Decoration

Pipe a neat zigzag of raspberry cream onto the choco-covered éclairs without glaze. Hold the wider side of the piping tip against the éclair and pipe a gentle zigzag motion. Place an éclair with pink glaze on top. Also pipe a zigzag of cream on top and finish festively with FunCakes Soft Pearl Mix



Pastel Perfect, Blossom Mix Pastel, and Small Flowers.

This recipe is brought to you by FunCakes.