

de leukste taarten shop



Red fruit cake

This delicious red fruit cake is easy and quick to make. You bake the most delicious cakes yourself with the FunCakes mix for Sweet Cookie & Crust. Finish the cake with Crème Pâtissière and red fruit.

Boodschappenlijstje



Patisse Adjustable Baking Frame
Round 13-31cm

P02459
€10.69



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



FunCakes Mix for Crème Pâtissière
500g

F10150
€6.25

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FunCakes Almond Paste 1:1 250g

F54400
€4.25



Wilton Decorating Tip Open Star #6B

02-0-0168
€2.35



FunCakes Mix for Cookie & Pie Crust
500g

F10170
€4.49



Other materials:

- 1½ egg
- 75 gram soft unsalted butter
- 250 ml water
- Blueberries, strawberries, raspberries and mint leaves
- Plastic foil

Put 250 gram FunCakes mix for Sweet Cookie and Crust, ½ egg and 75 gram unsalted cream butter in a bowl and use dough hooks to mix it into a crumbly dough. Knead the dough with your hands into a ball, wrap it in plastic foil and let it rest in the fridge for an hour.

Preheat the oven to 180°C (convection 160°C). Take the dough out of the fridge and knead it. Roll it out to thickness of 1,5 cm. Do this on a surface covered with FunCakes Magic Roll-Out Powder. Use the adjustable baking frame to cut out the dough. Lay the dough with the baking frame around it on a baking tray covered with parchment paper.

Mix 250 gram FunCakes almond paste with 1 egg and put it in a piping bag. Pipe the almond paste on the dough. The remaining paste can be stored in the fridge. Bake the cake in 25-30 minutes. Let it cool down completely.

Prepare 100 gram FunCakes mix for Crème Pâtisserie as described on the packaging. Put it in a piping bag with decorating tip 6B. Pipe dots on the cake. Decorate with fresh fruit and mint leaves. Put in the fridge until serving.