



## Custard Cream

Tarts, Cream puffs and doughnuts: you fill them all with this delicious custard cream!

## Boodschappenlijstje

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FunCakes Mix for Crème Pâtissière  
500g  
F10150  
€5.00



Patisse Silicone Whisk 30cm  
P10316  
€3.85



## **Ingredients**

- 100 g FunCakes Mix for Crème Pâtissière
- 250 ml water

## **Tools**

- Patisse Silicone Whisk
- Mixer
- Mixing bowl

## **Step 1: Make the mix**

Combine 100 g FunCakes Mix for Crème Pâtissière with 250 ml water. Whisk the cream using a whisk or mixer for about 5 minutes until smooth. Let it set before use.

## **Step 2: Get started with the Custard Cream!**

This recipe was made possible by FunCakes.