



## 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 Pâtisserie and red fruit.

## Boodschappenlijstje



**Patisse Adjustable Baking Frame  
Round 13-31cm**

P02459  
€10.69



**Patisse Parchment Paper Sheets  
38x30cm pk/20**

P01733  
€3.85



**FunCakes Decorating Bags 30cm pk/10**

F85100  
€3.15



**FunCakes Mix for Crème Pâtissière  
500g**

F10150  
€5.00



**FunCakes Almond Paste 1:1 250g**

F54400  
€3.40



**FunCakes Bake Release Spray 200ml**

F54100  
€4.99



**Wilton Decorating Tip Open Star #6B**

02-0-0168  
€1.88



**FunCakes Mix for Cookie & Pie Crust  
500g**

F10170  
€3.59

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 Patisserie 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.