



Easter bread with cream

Bake a delicious Easter bread for the Easter brunch! The bread is filled with crème pâtissière and decorated with Easter sprinkles.

Boodschappenlijstje



FunCakes Mix for Crème Pâtissière 500 g

F10150
€5.31



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.27



FunCakes Sprinkle Medley Spring 50 g

F53590
€2.68



FunCakes Icing Sugar 900 g

F10545
€4.67



Wilton Disposable Bags & Tips #1M pk/6

2104-6882
€4.67

Other necessities:

- 500 ml water
- Mix for white bread with yeast (from the supermarket)

Prepare the mix for white bread and let it rise as described on the packaging. Then beat the air out of the dough and divide it into two parts. Roll out these pieces into long strings. Twist these strings around each other and press the ends together, to create a wreath. Lay the wreath on a baking tray covered with parchment paper, cover it with a towel and let it rise for at least an hour. Bake the bread in the oven on 220°C in 30 minutes. Let the bread cool down.

Prepare 200 gram FunCakes mix for Crème Patisserie with 500 ml water. Put it in a piping bag with decorating tip 1M. Lay it in the fridge for 15 minutes. Cut the bread horizontally with a sharp knife. Pipe nice dots of crème patisserie on the bottom part of the bread. Then lay the top part on top. Put a few tablespoons of icing sugar in a bowl and add some water until you have a glaze. Let this drip over the bread and decorate the bread with Easter sprinkles.