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Mother's day Dutch egg cakes

Mother's Day is just around the corner! Surprise your mum with these delightful Dutch egg cakes, light and airy with a deliciously sweet touch. Filled with creamy Enchanted Cream® Strawberry and topped with fresh strawberries, they make the perfect homemade treat to show your love and appreciation.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Enchanted Cream®
Strawberry 450g

F11240
€7.75



FunCakes Snow Sugar 150g

F54640
€4.45



FunCakes Decorating Bags 46cm pk/10

F85120
€4.19

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FunCakes Parchment Paper Sheets
30x30cm pk/50

F83465
€4.49



Wilton Decorating Tip Round #1A

02-0-0166
€2.35



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Ingredients

- 150 g FunCakes Mix for Sponge Cake Deluxe
- 150 g FunCakes Mix for Enchanted Cream® Strawberry
- FunCakes Snow Sugar
- 100 ml milk
- 115 ml water
- 3 eggs (approx. 150 g)
- Granulated sugar
- Fresh strawberries

Necessities

- FunCakes Decorating Bags
- FunCakes Parchment Paper Sheets
- Wilton Decorating Tip Round #1A
- Wilton Decorating Tip Open Star #1M
- Baking tray

Step 1: Prepare the oven

Preheat the oven to 180°C (convection oven 160°C). Line a baking tray with FunCakes Parchment Paper Sheets to prevent the cakes from sticking and to ensure even baking.



Step 2: Make the sponge batter

Prepare 150 g FunCakes Mix for Sponge Cake Deluxe according to the instructions on the packaging. Mix the sponge mix with 3 eggs and 15 ml water until you obtain a smooth, airy batter.

Transfer the batter into a decorating bag fitted with Wilton decorating tip #1A (Round).

Step 3: Pipe and bake

Pipe round swirls of approximately 8 to 10 cm onto the prepared baking tray. Leave enough space between each cake, as the batter will spread slightly during baking. Pipe 4 to 5 rounds at a time.

Sprinkle a little granulated sugar over the tops for a light crunch.

Bake for 10 to 14 minutes, until the cakes are lightly golden and fully baked. Remove from the oven and allow them to cool completely on the parchment paper.

Step 4: Prepare the filling

Prepare 150 g FunCakes Mix for Enchanted Cream® Strawberry according to the instructions on the packaging, using the indicated milk and water. Whip until light and fluffy.

Transfer the cream into a decorating bag fitted with Wilton decorating tip #1M (Open Star).



Step 5: Assemble the cakes

Cut a small slice from one side of each cake to create a flat edge so they can stand upright.

Pipe a generous swirl of Enchanted Cream® Strawberry onto the bottom of one cake. Gently press a second cake against it to create a filled sandwich. Stand the cakes upright for a playful and festive presentation.

Step 6: Decorate and serve

Top the cakes with freshly sliced strawberries and finish with a light dusting of FunCakes Snow Sugar for an elegant touch.

Let them rest briefly before serving. Just a little patience... and you can enjoy these delicious Mother's Day Dutch egg cakes!

This recipe is made possible in part by FunCakes.