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Mini Christmas Tartelletes

These Christmas Tartelletes are perfect as a dessert during Christmas. With this recipe, home baker @Nadine_bakt shows you how to easily conjure up these delicious, as well as fun tartelletes in no time. The Tartelletes are made from FunCakes Mix for Cookies and deliciously filled with caramel and chocolate. Sounds delicious right?

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Rich Caramel 300g

F54745
€6.95



FunCakes Chocolate Melts Dark 350g

F30105
€9.95

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FunCakes Food Colour Gel Red 30g

F44100
€3.65



FunCakes Food Colour Gel Holly Green 30g

F44175
€3.65



FunCakes Pearl Choco Balls Bronze Gold set/8

F50545
€3.99



FunCakes Chocolate Decorations Xmas Figures set/12

F50670
€6.36



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorating Tip Open Star #6B

02-0-0168
€2.35



Wilton Mini Springform set/3

03-0-0028
€17.89



PME Plastic Cutter Circle set/6

PNR5
€4.39



Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Mix voor Enchanted Cream 150 g
- FunCakes Rich Caramel 300 g
- FunCakes Chocolate Melts Dark
- FunCakes Food Colour Gel Red
- FunCakes Food Colour Gel Holly Green
- FunCakes Pearl Choco Balls Bronze Gold Set/8
- FunCakes Chocolate Decorations Xmas Figures Set/12
- 150 g butter
- 165 g soft butter
- 100 ml water
- 100 ml milk
- 1 egg (approx. 50g)

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- Wilton Decorating Tip #6B Open Star Carded
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Mini Springform set/3
- PME Plastic Cutter Circle Set/6
- Baking paper

Step 1: Make the cookie dough

Process the ingredients at room temperature. Make 500 grams of the FunCakes Mix for Cookies as



directed on the package. Then wrap in plastic wrap and refrigerate for one hour.

Step 2: Make the Enchanted Cream®

Prepare 150 grams of the FunCakes Mix for Enchanted Cream® as directed on the package. Divide the cream between two bowls and color with the FunCakes food coloring. Do this by dropping a small drop into the cream, this is how you get the light green and red/pink colors. Then put the Enchanted Cream® into several piping bags with the #6B nozzle.

Step 3: Bake the tartelettes

Preheat the oven to 180°C (convection 160°C). Line the springforms with baking paper and spray them with the baking sheet. Knead the dough and roll it out on a floured work surface to about 3 mm thickness. Cut out rounds with the cutter and place them on the bottom of the molds. Then cut long strips 2 cm wide and line the molds with them. Bake the tartelettes for about 12 min until golden brown. Then let them cool well in the springform pan. Repeat this step until you have enough tartelettes.

Step 4: Fill the tartelettes

Heat the caramel for 1 minute in the microwave at 340 W or heat au bain marie. Fill the tartelettes with this, do not do this all the way to the edge.

Put the chocolate melts in a microwave-safe bowl. Melt on maximum power ($\pm 800W$) in the microwave. Every 15/20 seconds, stir the chocolate well so that the temperature spreads evenly. Stop heating once the chocolate is almost completely melted (small pieces may still be visible). Keep



stirring until the chocolate is dissolved. Once the melts are well melted, continue filling the tartelettes to the brim with the chocolate. Then let cool thoroughly.

Step 5: Decorate the tartelettes

Pipe the Enchanted Cream® onto the cooled tartelettes and further decorate with the chocolate balls bronze gold and the chocolate decorations Christmas.

Step 6: Enjoy these delicious Christmas Tartelletes for dessert!

This recipe was made possible in part by @nadine_bakt