

## Peach cake with sweet cream cheese



This crunchy cake is filled with sweet cream cheese and peaches. Add some chopped pistachio nuts for the finishing touch.

## Boodschappenlijstje



Patisse Baking Frame Adjustable

P2168  
€10.49



Patisse Parchment Paper Sheets  
38x30cm pk/20

P01733  
€3.85



FunCakes Icing Sugar 900g

F10545  
€4.39



FunCakes Decorating Bags 30cm pk/10

F85100  
€3.15



FunCakes Almond Paste 1:1 250g

F54400  
€3.40



Wilton Decorating Tip Open Star #6B

02-0-0168  
€1.88



FunCakes Mix for Cookie & Pie Crust  
500g

F10170  
€3.59

Other materials:

- 2 eggs
- 155 gram unsalted cream butter
- Canned peaches
- 30 gram chopped pistachio nuts
- 300 gram Monchou
- 200 ml whipping cream
- 130 gram white sugar
- Seeds of a vanilla bean

Put 500 gram FunCakes mix for Sweet Cookie and Crust, 1 egg and 155 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 flour. 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.

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 cm. Do this on a surface covered with flour. 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. Bake in 20-25 minutes. Let it cool down completely.

Beat 300 gram Monchou airy. When it's lump free, add 200 ml whipping cream, 2 tablespoons icing sugar, 130 gram white sugar and vanilla bean seeds. Beat this into a stiff cream. Put the cream in a piping bag with decorating tip 6B. Pipe the cream on the cake. Dab the peaches dry and cut them into slices. Decorate the cake with the peaches and the chopped pistachio nuts.