



Strawberry almond paste cake

Make a delicious strawberry cake with almond paste and crème patisserie with this recipe from FunCakes.

Boodschappenlijstje



Patisse Adjustable Baking Frame
27-40cm

P2168
€10.49

Other materials:

- 155 grams soft unsalted butter
- 2 eggs
- 375 ml water
- 250 ml whipping cream
- Fresh strawberry
- 1 bag of Klop-fix
- Clingfilm

Prepare 500 gram of FunCakes Mix for Sweet Cookie & Crust as indicated on the package or in this [basic recipe](#). You will for sure have much dough left, so either bake another cake bottom to freeze for later use, or half the quantities.

After rising in the fridge, knead the dough firmly, roll it out until 1,5 cm thickness on a with FunCakes Magic Roll-Out Powder covered work surface cut out the cake with the baking ring. Place the dough with the baking ring on a with baking paper covered baking plate. Preheat the oven to 180°C (convection oven 160°). Fill a decorating bag with the diluted almond paste and pipe it with a zigzag movement in the middle of the dough. Leave 1 cm along the edges free from paste. Bake the bottom for 20-25 minutes. Release the bottom from the ring after baking.

Prepare 150 gram of FunCakes Mix for Crème Patisserie as indicated on the package or in this [basic recipe](#). Fill a decorating bag with tip #1M and pipe, again with a zigzag movement, the cream on top of the cake. Cut a few strawberries in half and put these along the edge of the crème patisserie. Keep two or three good looking strawberries aside en cut the rest in little pieces. Put the pieces of strawberries in the middle of the cake. Beat the whipped cream together with the icing sugar and klopfix until it's stiff, fill a decorating bag with #1M with it and create swirls on top of the strawberries. Cut the strawberries you've put aside a few times halfway and carefully pull them apart for a bit to get. Put this on top of the whipped cream. Save the cake in het fridge until further use.

Made possible by FunCakes.

