



Egg cakes with Enchanted Cream with Fristi

Make yourself a delicious crunchy egg-cake with the enchanted cream. Fresh fruit on top makes it even better!

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Mix for Sponge Cake Deluxe
1 kg

F10500
€6.99



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€7.35



Other materials for egg cakes:

- 4 eggs
- 25 ml water
- 200 ml Fristi
- Strawberries

Preheat the oven to 170 °C (convection oven 150°C) and prepare 250 gram FunCakes mix for Sponge Cake as indicated on the packaging. Cover a baking sheet with parchment paper, put the sponge cake batter in a piping bag with #2A and pipe 10 cm circles on the baking sheet. Bake the cakes for 15 minutes in the oven and let them cool on the baking paper on the counter.

Mix 150 gram FunCakes mix for Enchanted Cream with 200 ml Fristi and put it in a piping bag with # 1M. Sprinkle the egg cakes with Icing sugar and pipe generous rosettes of Enchanted Cream on them. Cut the strawberries into quarters and put this on the cakes.