



## Easter turban with Swiss cream and fresh fruit

A yummy Easter turban with Swiss cream and fresh fruit. Doesn't this sound delicious? The turban is perfect for an Easter brunch, for example! It is made with the FunCakes Cupcake mix and the FunCakes Mix for Crème Suisse. Finish it off with a topping of fresh fruit of your choice!

## Boodschappenlijstje



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85



FunCakes Mix for Cupcakes 500g

F10105  
€4.55



FunCakes Decorating Bags 41cm pk/10

F85110  
€3.89



FunCakes Sugar Strands Pastel 80g

F52195  
€2.69



Wilton Decorating Tip Open Star #1M

02-0-0151  
€2.35



FunCakes Mix for Swiss Cream 500g

F10155  
€6.45



Patisse Fluted Tube Pan Cast Aluminum 3 Ø24cm

P04502  
€38.65



Wilton Cake Leveler 25cm

03-3105  
€11.65



PartyDeco Cake toppers Flowers Mix pk/8

KPT64  
€3.45

## Ingredients

- FunCakes Baking Mix for Cupcakes 500 g
- FunCakes Mix for Crème Suisse
- FunCakes Bake Easy Spray
- FunCakes Choco Drip Spring Green
- FunCakes Sugar Strands Pastel
- 5 eggs
- 250 g soft unsalted butter
- 275 ml water
- Strawberries, raspberries, blueberries

## Supplies

- FunCakes piping bags 41cm
- Wilton Nozzle #1M Open Star
- Wilton Cake Saw / Small Cake Leveler -25cm
- Wilton Recipe Right Non-Stick Cooling Grid - 40x25cm
- PartyDeco Cake Toppers Flowers pk/8
- Patisse Tulip Tray Cast Aluminum 3 Ø24cm

## Step 1: Prepare the FunCakes Baking Mix for Cupcakes

Preheat the oven to 180°C (hot air oven 160°C). Process all ingredients at room temperature. Mix 500 g FunCakes Baking Mix for Cupcakes with 5 eggs and 250 g soft unsalted butter. Spoon the batter into the greased turban pan and bake the turban for 60-70 minutes until done.

After baking, let the cake cool in the mold for 30 minutes before tipping it onto a cake rack.

*Tip: Does the cake get too dark while baking? Then cover the cake with a sheet of aluminum foil, this way the cake will be cooked but not darker.*

## Step 2: Make the FunCakes Mix for Crème Suisse

Mix 125 g of mix with 275 ml of water for 5 minutes on high speed. Put the cream in a piping bag and let it set in the fridge.

## Step 3: Decorating the turban

Heat the FunCakes Choco Drip in the magnetron according to the instructions on the bottle.

Then cut the turban in half with the cake saw and, using a zigzag motion, pipe the Crème Suisse in between. Place the top on top and decorate with the FunCakes Choco Drip.

Pipe tufts on the top and decorate with fresh fruit of your choice. Finally, sprinkle Pastel Sugar Strand on top and insert the flower toppers.



**Step 4: Enjoy your delicious Easter Turban!**