

# de leukste taarten shop



## Lemon cake with fruit

Do you also love a delicious fresh cake? Then you should definitely put this Lemon cake with fruit of FunCakes on your baking bucket list! This Lemon cake looks and tastes amazing! A delicious crust with an irresistibly fresh layer of lemon bavares and lemon curd. Got curious about this delicious recipe? Then get started!

## Boodschappenlijstje



FunCakes Mix for Crème Pâtissière  
500g

F10150  
€6.25



FunCakes Mix for Cookie & Pie Crust  
500g

F10170  
€4.49



FunCakes Acetate Foil 8cmx20m

F83110  
€7.25



Dr. Oetker Re-usable Icing Bag 34cm

DRO3501  
€10.99

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Patisse Profi Springform Ø22cm

P02923

€10.05



### **Ingredients for the Lemon cake with fruit**

- 500 g FunCakes Mix for Sweet Cookie & Crust
- 100 g FunCakes Mix for Crème Pâtisserie
- 100 g FunCakes Mix for Bavarois Lemon
- 500 ml whipped cream
- 370 ml water
- 155 g unsalted butter
- 1 egg (approx. 50 g)
- Lemon curd
- Redcurrant
- Lime
- Lemon
- Mint leaves
- Edible flowers

### **Other necessities for the lemon cake with fruit**

- FunCakes Magic Roll-Out Powder
- FunCakes Acetate Rol 8cm
- Wilton Parchment paper
- Wilton Rolling Pin 50cm
- Patisse Profi Springform 22cm



## **Step 1: The basis for the Lemon cake with fruit**

Prepare 500g FunCakes Mix for Sweet Cookie & Crust by mixing it with 155g butter (on room temperature) and 1 egg. Knead into a firm dough, wrap it in cling film and let it set in the fridge for an hour.

Now prepare 100g of the FunCakes Mix for Crème Pâtisserie by mixing it with 250ml water.

Preheat the oven to 180°C (convection oven 160°C). Knead the dough from the refrigerator well and roll it out to a thickness of about 1 to 1½ cm on a floured work surface. Place the edge of the baking pan on the dough and press out a round sheet. Place the round sheet in the baking pan and spread the crème pâtisserie over the dough, staying 1 cm from the edge. Bake the crust in a preheated oven for about 30-35 minutes and let it cool down by using a cooling grid.

## **Step 2: Fill the Lemon cake with fruit**

Once the crust is cooled down, you can put the baking pan back around the cookie crust and stick some acetate foil on the inside from the baking pan with a little water. Spread a little lemon curd on the bottom.

Beat the whipped cream into a lobe and start preparing the lemon bavaois. Prepare the FunCakes Mix for Bavaois Lemon by mixing it with 120ml of water and then fold directly into the thick whipped cream. Pour the mixture into the baking pan on the bottom of the pan and then put it in the fridge for at least 2 hours to set. Preferably leave it in the fridge overnight.



### **Step 3: Decorate the Lemon cake with fruit**

Finish the lemon cake with a layer of lemon curd. To do this you stir the remaining lemon curd without lumps and spread it evenly over the bavarois, staying 1 cm away from the edge. After you can start with the finishing touch. Decorate the lemon cake with slices of lime, lemon, redcurrant, mint leaves and possibly some edible flowers.

*This recipe was made possible by FunCakes.*