



Almond Winter Cake

A delicious Almond Winter Cake for the cold winter days! Made with the special edition mix from FunCakes, topped with FunCakes Dip 'n Drip and covered with white fondant snowflakes.

Boodschappenlijstje



PME Snowflake Plunger Cutter set/3

SF708

€7.67

The FunCakes Special Edition mix for Almond cake is no longer available

Other materials:

- 250 gram of soft unsalted butter
- 5 eggs

Preheat the oven to 180°C (convection oven 160°C). Mix 500 grams of Almond Cake mix, 250 grams of (cream) butter and 5 eggs (250 g) on low speed for 4 minutes to a smooth batter. Grease a baking pan of approx. 25 cm (10"). Pour the batter into the pan and bake the cake for 60 minutes. Let it cool down completely afterwards on a cooling grid.

Knead 200 grams of white fondant well, roll out thinly on a with Magic Roll-Out Powder covered work surface and cut out snowflakes in different sizes. Make them glitter with the FunCakes Sparkle Dust. Melt 200 gram of Dip 'n Drip in the microwave and pour it over the cake. Decorate with the fondant snowflakes.



This recipe has been made possible by FunCakes.