



The Bag of Saint Nicholas cake

The bag of Saint Nicholas cake is perfect for a festive evening with family and friends. The cake is made with the FunCakes mix for cupcakes and filled with a delicious speculoos buttercream.

Boodschappenlijstje



FunCakes Mix for Cupcakes 1 kg

F10505
€6.45



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Mix for Royal Icing 450 g

F10140
€4.95



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Edible Glue 22 g

F54750
€2.25



FunCakes Flavour Paste Spiced Biscuit
100 g

F56200
€4.95



FunCakes Marzipan Passion Red 250 g

F28120
€3.14



FunCakes Marzipan Golden Yellow 250 g

F28145
€4.19



FunCakes Marzipan Dark Brown 250 g

F28150
€4.19



FunCakes Decorating Bags 30 cm
pk/10

F85100
€3.15



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



PME Extra Deep Round Cake Pan Ø 15
x 10cm

RND064
€10.49

Ingredients

- FunCakes Baking Mix for Cupcakes 1kg
- FunCakes Mix for Buttercream 500g
- FunCakes Mix for Royal Icing 450g
- FunCakes Flavouring paste Speculaas 100g
- FunCakes Marzipan Dark Brown 250g
- FunCakes Marzipan Red 250g
- FunCakes Marzipan Yellow 250g
- FunCakes Edible Glue 22g
- 175g + 375g unsalted butter
- 125ml + 15ml water
- 7 eggs (approx. 350g)
- Icing sugar for sprinkling
- Decoration material such as chocolate mints, peppercorns, meringues etc.

Supplies

- FunCakes piping bags 30 cm pk/10
- Patisse baking paper sheets 38x30cm pk/20
- PME Extra Deep Round Baking Mould Ø 15 x 10cm
- Bread knife

Step 1: Make the FunCakes Baking Mix for Cupcakes

Make sure the ingredients are at room temperature. Preheat the oven to 180°C (hot air oven 160°C). Grease the baking pan with FunCakes Bake Release Spray. Cut a strip of baking paper about 7 cm above the edge of the baking pan and stick it to the inside of the pan against the greased edges. This way you will raise the baking pan.

Mix 750 grams of FunCakes mix for cupcakes, 375 grams of butter and 7 eggs in 4 minutes on low speed to a smooth batter. Fill the baking pan with the batter and bake the cake in about 75 minutes. When the cake is done, let it cool in the baking tin for 10 minutes. Then dump it on a wire rack.

Step 2: Make the FunCakes mix for buttercream

Mix 125g FunCakes mix for Buttercream with 125ml water and leave this mixture to set for at least 1 hour at room temperature. Beat 150g unsalted (creamed) butter for about 5 minutes. Add the mixture to the butter in portions, mixing completely each time before adding the next portion. Add the speculoos flavouring and mix until smooth (approx. 10 minutes).

Step 3: Fill the cake with the Speculaas buttercream

Using the bread knife, cut the top of the cake slightly round. Then cut it once and fill it with the speculaas buttercream. Place the other layer on top and spread the entire cake with the buttercream.

Step 4: Line the cake with FunCakes Marzipan

Knead the brown marzipan well and roll it out on a work surface dusted with icing sugar. You can also colour plain marzipan with FunCakes Edible Dye Gel Brown. Try to make an oblong piece 10 cm bigger than the height of the cake. Line the cake with the piece of marzipan widthwise, making sure the seam is at the back of the cake.

Pinch together on top of the piece of marzipan. Using a leftover piece of marzipan, make two thin strands and roll them together. Fold this around the pinched top. Make some patches of red and yellow for the bag and stick them on top.

Step 5: Make the FunCakes mix for Royal Icing

Sift 125g FunCakes mix for Royal icing and mix with 15ml water to make a royal icing in stiff consistency. Gently beat the mix and water for about 7-10 minutes until the icing is white, no longer shiny and peaks can be drawn that do not recoil. With a hand mixer, watch out for jamming!

Place piping nozzle 2 in the piping bag and fill it with the icing. Make stitching stitches on the patches. Decorate the cake with peppercorns, marzipan decorations, meringue, etc.