



Strawberry loaf cake

What is more delicious than a strawberry loaf cake? This cake, filled with almond paste and custard cream, is finished with beaten cream and off course strawberries. Perfect for every occasion!

Boodschappenlijstje



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95

Other materials:

- 125 gram flour
- 90 gram soft butter
- 50 gram granulated sugar
- 40 gram brown sugar
- 1 egg yolk
- Pinch of salt
- ½ beaten egg
- 250 ml water
- 250 ml unwhipped cream
- Cream stiffener
- 1 tablespoon granulated sugar
- Strawberries

Fill a bowl with 125 gram flour, 1 teaspoon baking powder, 90 soft butter, 50 gram granulated sugar, 40 gram brown sugar, 1 egg yolk and a pinch of salt. Mix with the dough hook until a consistent dough. Put the dough in plastic wrap and let it rest in the refrigerator for one hour.

Preheat the oven to 180°C (convection oven 160°C). Lubricate the baking pan (25 cm) and press the dough into the pan. Make sure the middle is lower than the sides.

Mix 100 gram almond paste with ½ beaten egg and place it on the dough in the middle of the baking pan. Bake the cake in approx. 25 minutes. Let the cake cool down after baking in the pan and place it on a plate.

Mix 100 gram mix for custard cream with 250 ml water. Beat the cream with a whisk or mixer for approx. 5 minutes until smooth. Place tip 32 in a decorating bag and fill this with the cream. Spray all circling two stripes on the cake. Divide the strawberries over the cream.

Mix 250 ml cream, 1 tablespoon granulated sugar and the cream stiffener and beat the cream. Place tip 1M in a decorating bag and fill this with the cream. Pipe swirls of cream between the strawberries.

Keep in the refrigerator until use.