



Recipe: Low sugar cake with forest fruits

Do you want to enjoy a delicious cake without consuming too much sugar? Then this low sugar cake with low sugar butter cream and forest fruits is perfect!

Boodschappenlijstje



Patisse Cooling Grid Round 32cm

01320
€7.19

Other ingredients

- 4 eggs
- 240 gram unsalted butter
- 225 ml water
- Blueberries
- Blackberries
- Mint
- Edible violets

Step 1: Preparing the butter cream

Prepare 200 g FunCakes Low sugar mix for Butter Cream as described on the package. Let the mixture firm up at least for 1 hour on room temperature.

Step 2: Sponge cake

Preheat the oven to 175°C (convection 160°C). Mix 200 g FunCakes low sugar mix for sponge cake with 4 eggs en 25 ml water. Mix it 7-8 minutes on the highest speed and 2-3 minutes on a lower speed. Grease the wilt on decorator preferred deep round cake pan with the FunCakes bake release spray. Fill the baking pan with the batter and bake the sponge cake for 30 - 35 minutes. Take the cake out of the baking pan right after it comes out of the oven and let it cool off on a cake grid.

Step 3: Finishing of the butter cream

Mix 240 g butter in approx. 5 minutes smooth. Add the butter cream mixture in small portions. Keep mixing while adding the small portions. Then mix everything for approx. 10 minutes until you get a smooth crème.

Step 4: Decorating

Place the sponge cake on the FunCakes cake board and cut it twice with the Wilton cake leveller. Fill the cake with a thin layer of butter cream and stack the cakes. Cover the cake with a thin layer of butter cream. Place a cake topper of your choice on top of the cake and decorate the cake with blueberries, blackberries, mint and edible violets.

Made possible by FunCakes