



Summer cookie cake

The cookie cake can be adjusted to each party, season and theme. This S shaped Summer cookie cake is easy to make and makes you feel tropical right away.

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Mix for Crème Pâtissière
500g

F10150
€5.00

Other materials:

- 4 eggs
- 175 gram + 250 gram soft unsalted butter
- 500 ml + 200 ml water
- Fresh fruit, meringues, macarons for decoration

Preheat the oven to 170°C (convection oven 150°C). Prepare 200 gram of FunCakes mix for Buttercream as indicated on the package. Mix 175 gram of butter soft. Add 400 gram of the FunCakes mix for Limoncello Cake with 4 eggs and mix on low speed for 4 minutes to a smooth batter.

Grease the baking pan and the matching spaces for the letter S with the bake release spray and fill them with the batter. Bake the cake for 45-55 minutes and release them on a cooling grid right after baking. When the cake is cooled down, cut the edges as shown in the attached description of the baking pan.

Finish the buttercream and flavour it to taste with the lemon flavour paste. Prepare 200 gram of FunCakes mix for Crème Pâtissière as indicated on the package. Place the tips in the decorating bags and fill one bag with the buttercream and one bag with the crème pâtissière.

Cut the cake with the cake leveller and pipe dots of crème pâtissière on the bottom layer. Place the top on the dots and pipe dots of buttercream. Decorate the letter with the tropical medley, slices of fresh fruit, macarons, marshmallows and meringues.

Made possible by FunCakes