



## Cherry cake

You can make this delicious cherry pie with the FunCakes mix for Cookies! First you bake the bottom, then you will this with custard cream and cherry pie filling. After that you will finish the cake with red heart cookies.

## Boodschappenlijstje

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PME Plastic Cutter Heart Set/6

PNH2  
€3.27



Patisse Disposable Decorating bags 41,  
24 pieces

02435  
€4.97

Other materials:

- Baking paper
- 1 egg
- 150 gram butter
- Flour
- 250 ml water
- Cherry pie filling

Preheat the oven to 170°C (convection oven 150°C). Knead 500 gram mix for cookies with 150 gram butter and 1 egg to a dough. Make a ball of the dough, wrap this in foil and place it in the refrigerator for at least 1 hour.

Keep 150 gram of the dough separated for the rest. Lay a sheet of baking paper on the bottom of the spring form and place the ring back on it. Lubricate the baking pan with butter or cake release. Roll out the remaining dough to a slice and press this in the pan. Make sure the dough has the same thickness everywhere.

Lay an extra sheet of baking paper in the baking pan and press this on the dough. Place the ceramic baking beans on the sheet. Bake the cake in approx. 40 minutes. Remove the beans and the sheet of baking paper after baking form the pan. Let the bottom cool down in the spring form.

Colour 150 gram of the dough red and pink. Roll out the coloured dough on some flour till a thickness of 4 mm. Cut out hearts and put them on sheet of baking paper. Lay them in the fridge for a while.

Preheat the oven to 180°C (convection oven 160°C) and bake the hearts in approx. 12 minutes. Let the hearts cool down. Remove the bottom from the spring form and place it on a cake standard.

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. Fill a decorating bag with the cream and cut off the top of the bag. Cover the bottom with the custard cream, make sure the whole bottom is covered. Divide the cherry pie filling over the cream and decorate them with the hearts. You can decorate the standard with some rose leaf if you wish.