Dutch Tompouce Cake

Do you love a real Dutch "Tompouce", and would you like to surprise your guests with a unique cake? Then make this delicious tompouce cake!

Boodschappenlijstje

FunCakes Mix for Cookies 500g

F10110
€4.75

FunCakes Mix for Enchanted Cream® 450g

F10130
€7.35

FunCakes Mix for Royal Icing 450g

F10140
€4.95

FunCakes Mix for Crème Pâtissière 500g

F10150
€6.25

FunCakes Nonpareils Red-White-Blue 80g

F51970

€2.79

FunCakes Ceramic Baking Beans 600g

F83225

€10.19

FunCakes Decorating Bags 30cm pk/10

F85100

€3.25

Wilton Icing Color Rose 28g

04-0-0043

€2.07

Wilton Decorating Tip Open Star #1M

02-0-0151

€2.35

Wilton Decorating Tip Dropflower #2D

02-0-0149

€2.35

Patisse Parchment Paper Sheets 38x30cm pk/20

P01733

€3.95

Ingredients for 8 pieces

- FunCakes Mix for Cookies 500 g
- FunCakes Mix voor Enchanted Cream® 75g
- FunCakes Mix for Royal Icing 250 g
- FunCakes Mix for Crème Pâtissière 200 g
- FunCakes Bake Release Spray
- FunCakes Nonpareils Red-White-Blue
- FunCakes Ceramic Baking Beans
- Wilton Icing Color - Rose
- 30 ml water
- 150 g unsalted butter
- 1 egg
- 50 ml milk
- 50 ml water
- 500 ml water
- Flour to dust
- 4 slices of puff pastry

Supplies

- FunCakes Decorating Bags 30 cm pk/10
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Decorating Tip #2D Dropflower Carded
- Patisse Parchment Paper Sheets 38x30cm pk/20
- PME Loose Bottom Flan Pan 25cm
- Whisk

- Plastic foil

Step 1: Make the cookie dough

Ensure the ingredients are at room temperature. Knead 500 grams of FunCakes Cookie Mix, 150 grams of butter, and 1 egg into a dough. Let it rest in the refrigerator for at least 1 hour.

Step 2: Line the quiche pan

Preheat the oven to 180°C (convection oven 160°C). Spray the quiche pan with baking spray. Roll out the cookie dough on a floured work surface to a thickness of about 3 mm. Place the rolled dough in the quiche pan, press it against the edges, and remove any excess dough (you can easily freeze and save it for another time).

Step 3: Bake the dough

Cut a piece of baking paper and place it on the dough bottom. Place the baking beans on top and bake the base 'blind' for 20 minutes. Then, remove the beans and paper and bake the base for another 5 minutes until it turns golden brown. Note that baking times may vary per oven! Let the base cool for half an hour, then remove the rim. Allow to cool completely.

Step 4: Bake the puff pastry triangles in the oven

Do not completely thaw the puff pastry. Cut out 8 beautiful triangles with a sharp knife. Place the triangles on a baking tray lined with baking paper and prick them with a fork. Place another sheet of baking paper on top with something heavy, like an extra baking tray, to prevent the puff pastry from rising during baking. Bake the triangles at 200°C in the oven (convection oven) for about 15 minutes and let them cool.

Step 5: Start making the Enchanted Cream®

Mix 75 grams of FunCakes Enchanted Cream® Mix, 50 ml of skimmed milk, and 50 ml of water, and beat on high speed for 3 minutes. In a separate bowl, mix 200 grams of FunCakes Pastry Cream Mix with 500 ml of water, and whisk until smooth. Let it stand for 10 minutes. Then, mix 2/3 of the Enchanted Cream® into half of the pastry cream and transfer it to a piping bag with a 1M tip. Store in the refrigerator until ready to use; this is Swiss cream. Use the remaining Enchanted Cream® for decoration and the remaining pastry cream for filling.

Step 6: Make royal icing for the puff pastry

Prepare 250 grams of FunCakes Royal Icing Mix with 30 ml of water and beat on low speed until it forms a firm white mass. Then, color it pink as desired. Thin the royal icing with a little water until it reaches yogurt-like consistency. Transfer it to a piping bag, snip off a small corner, and generously coat the puff pastry triangles with pink icing. Let them dry completely!

Step 7: Pipe the cake

Spread the remaining pastry cream over the cookie base, smooth it out, and make gentle marks with a knife to outline 8 points. This will guide where to pipe the Swiss cream. Take the Swiss cream piping bag out of the refrigerator and pipe it onto the marked points in a zigzag motion. Carefully place the pink puff pastry triangles on top. Transfer the remaining Enchanted Cream to a piping bag with a 2D tip and pipe a rosette on each triangle. Garnish with nonpareils and flags.

Step 8: Enjoy this delicious Tompouce cake