



## Cake with whipped cream

A cake with whipped cream is a delicious typical Dutch cake. We explain you how to make this cake and how to make the decorations such as cream puffs and macarons. The decorations that don't fit on the cake make for a delicious sweet table!

## Boodschappenlijstje



PME Extra Deep Round Cake Pan Ø 20 x 10cm

RND084  
€15.55



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136  
€6.85



Wilton Decorating Tip Round #1A

02-0-0166  
€2.35



FunCakes Decorating Bags 30 cm pk/10

F85100  
€3.15



FunCakes Icing Sugar 900 g

F10545  
€5.49



FunCakes Nonpareils Discomix 800 g

F51610  
€9.85



Silikomart Wonder Cakes Macaron Mat

MAC01A  
€17.35



Wilton Decorating Tip #1M Open Star Carded

02-0-0151  
€2.35



FunCakes Hazelnut Crunch 200 g

F54620  
€5.55



Patisse Silver-Top Baking Plate 34x24cm

P03638  
€9.15



FunCakes Chocolate Melts Dark 350 g

F30105  
€15.45

Other materials:

- 750 ml whipping cream
- 3 bags of whipping cream stiffener
- 4 eggs
- 25 ml water
- Fresh fruit
- Jam of choice

Preheat the oven to 175°C (convection oven 160°C). Grease the baking pan with bake release. Put 250 gram FunCakes mix for Sponge Cake Deluxe, 4 eggs and 25 ml water in a mixing bowl. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into a buttered baking pan (1/2 to 2/3 full). Bake the cake in 30-35 minutes. Release the cake immediately after baking and let it cool down on a cake grid.

Beat 750 ml whipping cream stiff with 4 tablespoons of icing sugar and 3 bags of whipping cream stiffener. Cut the sponge cake twice with a cake leveller. Put it on a cake carton and fill the layers with jam and a thick layer of whipped cream. Cover the cake with whipped cream. Carefully lift the cake up and press hazelnut crunch on the side of the cake. Put the rest of the whipped cream in a decorating bag with decorating tip 1M and pipe nice dots on the top of the cake. Decorate the cake with fresh fruit, Callebaut chocolate decorations, cream puffs, macarons and chocolate discs.

### **Cream puffs**

Other materials:

- 180 ml water
- 6 eggs
- 500 ml whipping cream

Preheat the oven at 220°C (convection air 200°C). All ingredients need to be at room temperature. Mix 200 gram FunCakes mix for Choux Pastry, 180 ml water and 6 eggs (300 g) in 6 minutes at medium speed to a smooth batter. Pipe dots in one movement with a round tip of approx. Ø 3-6 cm on a baking tray with parchment paper. Bake the puffs in approx. 25 minutes. Let the puffs cool down. Beat 500 ml whipping cream stiff with 2 tablespoons of icing sugar. Put it in a decorating bag with decorating tip #230. Fill the puffs with the cream and cover it with icing sugar.

### **Macarons**

Other materials:

- 70 gram egg white
- Jam of choice

Ingredients need to be at room temperature. Mix 300 gram FunCakes mix for Macarons with 70 gram egg white, add colouring to your preference. Mix at high speed for min. 5 minutes. Fill a piping bag with decorating tip 1A and make circles on a macaron mat. Rest for two hours. Preheat the oven at 140°C (convection oven 130°C). Bake for 15 minutes. Let the macarons cool down. Fill them with jam.

## **Chocolate discs**

Melt the bag of dark chocolate melts in the microwave and put it in a decorating bag. Cover a tray with parchment paper. Cut off the tip of the decorating bag and pipe dots of chocolate on the paper. Tap the tray on a surface to make flat chocolate discs. Cover the chocolate with nonpareils. Put them in the fridge to let them become hard.