



Dutch Cake

We love Holland! This cake pays homage to all the delicious candy and cookies that the Netherlands has to offer. The cake is made of speculoos cake, filled and covered with white chocolate and vanilla cream. Finally, decorate with stroopwafels and even more truly Dutch cookies and candy.

Boodschappenlijstje



FunCakes Mix for Cupcakes 1kg

F10505
€6.75



FunCakes Icing Sugar 900g

F10545
€5.89



FunCakes Deco Melts Orange 250g

F25120
€3.64



FunCakes Flavour Paste White Choco 100g

F56110
€6.15



FunCakes Flavour Paste Spiced Biscuit 100g

F56200
€5.05



FunCakes Flavour Paste Vanilla 100g

F56210
€5.89



Wilton Icing Color Royal Blue 28g

04-0-0035
€2.59



Wilton Icing Color Red No Taste 28g

04-0-0048
€2.07



Crisco Shortening All-Vegetable 1,36kg

0294
€22.50



Wilton Basic Turntable

03-3120
€11.85



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



PME Extra Deep Round Cake Pan Ø20x10cm

RND084
€16.69

Ingredients

- FunCakes Egg White Powder High Whip 30 g
- FunCakes Flavour Paste White Choco
- FunCakes Flavour Paste Spiced Biscuit
- FunCakes Flavour Paste Vanilla
- FunCakes Bake Release Spray
- Wilton Icing Color - Royal Blue
- Wilton Icing Color - Red no taste
- Crisco shortening 380 g
- 500 g butter
- 10 eggs
- 40 ml water

Supplies

- Wilton Basic Turntable
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- PME Extra Deep Round Cake Pan Ø 20 x 10cm
- PME Plain Edge Side Scraper
- PME Palette Knife Straight Blade 38cm
- Different Dutch candy and cookies

Step 1: Bake the cake

Ensure all ingredients are at room temperature. Preheat the oven to 160°C (convection oven 150°C). Mix 1 kilogram of FunCakes Mix for Cupcakes, 500 grams of butter, and 10 eggs for 4 minutes at low speed until smooth batter forms. Stir in the spiced biscuits flavouring to taste. Grease the baking tin and fill it with the batter. Bake the cake for about 80 minutes until done. Let it rest for 5 minutes after baking, then transfer it onto a rack to cool further.

Step 2: Make the cream

Next, make the white cream: place 380 grams of Crisco in a mixing bowl, add 30 grams of egg white powder, and 40 ml of water. Mix this on the lowest setting of the mixer. Once well combined, gradually add 900 grams of powdered sugar, spoon by spoon. Keep the mixer on the lowest setting and stop mixing when everything is well combined (mixing too long can make the mixture grainy).

Divide the mixture into two parts. Stir two tablespoons of vanilla flavoring into one part and two tablespoons of white chocolate flavoring into the other.

Step 3: Slice and fill the cake

Slice the cake into layers and place the white chocolate filling between them. Stack them up as evenly as possible. Use a palette knife to apply a generous layer of cream to the sides and top of the cake. Use it to smooth out the cake.

Step 4: Smooth the cake with red and blue cream

Colour a generous spoonful of vanilla cream blue and another spoonful red. Also, spread dots of blue or red cream here and there. Position the dough scraper against the side of the cake so that one side rests on the turntable and the long side is straight against the cake. Turn the turntable smoothly while scraping off excess cream with the scraper.

Step 5: Decorate the cake

Melt the orange deco melts. Be careful not to overheat; hand warm is enough. Stir it gently until it thickens slightly, then pour it over the top of the cake. Pour a little more here and there for a nice result. Stick the cookies and candies onto it, optionally using a little remaining cream.

Step 6: Enjoy this delicious Dutch Glory Cake!