



Recipe No-Bake Forest Fruit Glühwein Pie

This delicious forest fruit glühwein pie is perfect as a christmas dessert. It's a pie and a drink in one!

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Other materials:

- 120 ml water
- 500 ml cream
- 250 gram cookies (grinded)
- 80 gram melted unsalted butter
- 250 ml glühwein
- Red fruit (blackberries, blueberries, strawberries etc.)

Line a baking sheet tight between the bottom and the ring of the spring form and put acetate foil along the inside edge. Mix the 250 gram cookie crumbs with 80 gram melted unsalted butter, put this in the spring form and press firmly. Put this in the fridge for 10 minutes. Whip up the cream. Mix 100 gram FunCakes Mix for Forest Fruit with 120 ml water and stir this directly into the whipcream. Pour this onto the cookie bottom and let it firm up for at least 2 hours. Warm up the glühwein in a pan (don't let it cook) and stir in 1,5 teaspoon of FunCakes gelatinpowder. Let this cool down on the counter. Pour the cooled glühwein on the hardened bavarois and put it back into the fridge for another half hour. Decorate the pie with (frozen) forest fruit.