



Éclairs with raspberry cream and glaze

Celebrate Mother's Day with something special! Want to truly spoil your mom this year? Surprise her with these festive biscuit éclairs! They feature a light, crispy base, a creamy raspberry filling, and are topped with a brightly colored glaze - the perfect blend of style and flavor. This colorful treat is not only absolutely delicious, but it's sure to put a smile on her face.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe 500g
F10100
€3.96



FunCakes Mix for Swiss Meringue Buttercream 400g
F10145
€4.15



FunCakes Chocolate Melts White 350g
F30115
€11.19



FunCakes Flavour Paste Raspberry 120g
F56240
€5.89



FunCakes Mix for Dip 'n Drip White 150g
F54810
€3.15



FunCakes Food Colour Gel Pink 30g
F44110
€2.84



FunCakes Sugar Decorations Little Flowers set/32
F50170
€3.59



FunCakes Sugar Decorations Blossom Mix Pastel set/32
F50580
€3.95



FunCakes Soft Pearls Mix Pastel Perfect 80g
F53755
€3.99



FunCakes Decorating Bags 41cm pk/10
F85110
€3.79



Wilton Decorating Tip Petal #125
02-0-0139
€2.75



Wilton Decorating Tip Round #1A
02-0-0166
€2.35



Dr. Oetker Pastry Brush with Wooden Handle 19,5x2,4cm
DRO1638
€3.49



Patisse Parchment Paper Sheets 38x30cm pk/20
P01733
€3.85

Ingredients

- 150g FunCakes Mix for Sponge Cake Deluxe
- 100 g FunCakes Mix for Swiss Meringue Buttercream
- 150 g FunCakes Choco Melts White
- FunCakes Dip 'n Drip White
- FunCakes Food Colour Gel Pink
- FunCakes Flavour Pastel Raspberry
- FunCakes Soft Pearl Mix Pastel Perfect
- FunCakes Sugar Decorations Blossom Mix Pastel Set/32
- FunCakes Sugar Decorations Small Flowers Set/32
- 220 g unsalted butter
- 85 ml water
- 3 eggs (approx. 150 g)

Necessities

- FunCakes Decoratings Bag 41 cm
- FunCakes Parchment Paper Sheets 30x30 cm pk/50
- Wilton Decorating Tip #125 Petal Flower
- Wilton Decorating Tip #1A Round
- Dr. Oetker Pastry Brush with Wooden Handle 19,5x2,4 cm

Step 1: Bake the éclairs

Preheat the oven to 180°C (160°C fan oven) and line a baking tray with parchment paper. Sprinkle a little fine granulated sugar over the paper.

Prepare 150 g of FunCakes Mix for Biscuit Deluxe according to the instructions on the package. Transfer the batter into a piping bag fitted with Wilton tip #1A. Pipe 10-12 cm long strips onto the parchment paper, leaving enough space between each one. Bake for 10-12 minutes until lightly golden. Let them cool on the countertop. Repeat the steps until all the batter is used.

Step 2: Make the cream

Prepare 100 g of FunCakes Mix for Swiss Meringue Buttercream as directed on the packaging. Add some FunCakes Raspberry Flavour Paste and transfer the cream into a piping bag fitted with Wilton tip #125.

Step 3: Brush the bottoms with choco melts

Melt 150 g of FunCakes White Chocolate Melts according to the package instructions. Brush the bottom of the cooled éclairs with a thin layer of melted chocolate. This prevents the biscuit from getting soggy from the cream.

Step 4: Make the pink glaze

Warm some FunCakes Dip 'n Drip for 10-15 seconds as directed on the package. Add a bit of



FunCakes Food Colour Gel in pink or (a small amount of) red to tint it pink. Transfer it to a piping bag and snip off a small tip. Decorate half of the éclairs with a decorative drip.

Step 5: Decoration

Pipe a neat zigzag of raspberry cream onto the choco-covered éclairs without glaze. Hold the wider side of the piping tip against the éclair and pipe a gentle zigzag motion. Place an éclair with pink glaze on top. Also pipe a zigzag of cream on top and finish festively with FunCakes Soft Pearl Mix Pastel Perfect, Blossom Mix Pastel, and Small Flowers.

This recipe is brought to you by FunCakes.