



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

 <p>FunCakes Mix for Sponge Cake Deluxe 500 g F10100 €4.95</p>	 <p>FunCakes Mix for Swiss Meringue Buttercream 400 g F10145 €5.19</p>
 <p>FunCakes Chocolate Melts White 350 g F30115 €13.99</p>	 <p>FunCakes Flavour Paste Raspberry 120g F56240 €5.89</p>
 <p>FunCakes Mix for Dip 'n Drip White 150 g F54810 €3.15</p>	 <p>FunCakes Food Colour Gel Pink 30 g F44110 €3.55</p>
 <p>FunCakes Sugar Decorations Little Flowers Set/32 F50170 €3.59</p>	 <p>FunCakes Sugar Decorations Blossom Mix Pastel Set/32 F50580 €3.95</p>
 <p>FunCakes Soft Pearls Mix Pastel Perfect 80g F53755 €4.99</p>	 <p>FunCakes Decorating Bags 41 cm pk/10 F85110 €3.79</p>
 <p>Wilton Decorating Tip #125 Petal Flower Carded 02-0-0139 €2.75</p>	 <p>Wilton Decorating Tip Round #1A 02-0-0166 €2.35</p>
 <p>Dr. Oetker Pastry Brush with Wooden Handle 19,5x2,4 cm DRO1638 €3.49</p>	 <p>Patisse Parchment Paper Sheets 38x30cm pk/20 P01733 €3.85</p>

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.