



Red fruit cake

This delicious red fruit cake is easy and quick to make. You bake the most delicious cakes yourself with the FunCakes mix for Sweet Cookie & Crust. Finish the cake with Crème Patisserie and red fruit.

Boodschappenlijstje



Patisse Adjustable Baking Frame
Round 13-31cm

P02459
€10.69



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Decorating Bags 30 cm
pk/10

F85100
€3.15



FunCakes Mix for Crème Pâtissière 500
g

F10150
€6.25



FunCakes Almond Paste 1:1 -250 g

F54400
€3.19



FunCakes Bake Release Spray 200ml

F54100
€4.99



Wilton Decorating Tip #6B Open Star
Carded

02-0-0168
€2.35



FunCakes Mix for Cookie & Pie Crust
500 g

F10170
€4.49

Other materials:

- 1½ egg
- 75 gram soft unsalted butter
- 250 ml water
- Blueberries, strawberries, raspberries and mint leaves
- Plastic foil

Put 250 gram FunCakes mix for Sweet Cookie and Crust, ½ egg and 75 gram unsalted cream butter in a bowl and use dough hooks to mix it into a crumbly dough. Knead the dough with your hands into a ball, wrap it in plastic foil and let it rest in the fridge for an hour.

Preheat the oven to 180°C (convection 160°C). Take the dough out of the fridge and knead it. Roll it out to thickness of 1,5 cm. Do this on a surface covered with FunCakes Magic Roll-Out Powder. Use the adjustable baking frame to cut out the dough. Lay the dough with the baking frame around it on a baking tray covered with parchment paper.

Mix 250 gram FunCakes almond paste with 1 egg and put it in a piping bag. Pipe the almond paste on the dough. The remaining paste can be stored in the fridge. Bake the cake in 25-30 minutes. Let it cool down completely.

Prepare 100 gram FunCakes mix for Crème Patisserie as described on the packaging. Put it in a piping bag with decorating tip 6B. Pipe dots on the cake. Decorate with fresh fruit and mint leaves. Put in the fridge until serving.