



## Cream Buns

Do you want to try these delicious looking cream buns too? In this super easy recipe we explain how you can easily make these cream buns at home. The cream buns are ready in no time and you only need a few ingredients. What occasion are you going to make them for?

## Boodschappenlijstje

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FunCakes Mix for Crème Pâtissière 1kg

F10530  
€10.25



FunCakes Snow Sugar 150g

F54640  
€4.45



Wilton Decorating Tip Open Star #1M

02-0-0151  
€2.35



FunCakes Decorating Bags 46cm pk/10

F85120  
€4.19

## **Ingredients for Cream Buns**

- 300 gr FunCakes Mix for Crème Pâtissière
- FunCakes Snow Sugar
- 750 ml water
- 6-8 white buns

## **Other necessities for Cream Buns**

- FunCakes Decorating Bags 46 cm
- Wilton Decorating Tip #1M Open Star

## **Step 1: Prepare the Crème Pâtissière for the Cream Buns**

Mix 300 gr FunCakes Crème Pâtissière with 750 ml water and beat this for about 5 minutes until it is smooth. Then let the cream set in the fridge for 15 minutes

## **Step 2: Fill the buns with Crème Pâtissière and finish**

Put the cream into a decorating bag with #1M and cut the buns lengthwise on top.

Generously pipe the pastry cream into the buns with a circular motion and sprinkle FunCakes snow sugar over it.