



Mini marzipan treats

These mini marzipan treats are easy to make, just follow the steps in the recipe. The base of the marzipan treats is sponge cake, then cover them with various colours of marzipan. At last dip them carefully in the melted FunCakes chocolate. Perfect as a treat.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
1 kg

F10500
€6.99



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Marzipan Natural 1:4 1 kg

F28185
€13.65



FunCakes Chocolate Melts Milk 350 g

F30110
€14.45

Other materials:

- 133 ml water
- 5 eggs (circa 260 gram)
- 125 gram butter
- Jam

Preheat the oven to 175°C (convection oven 160°C). Put 330 gram mixture, 5 eggs and 33 ml water in a bowl and mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into the greased baking pan (1/2 to 2/3 full). Bake the cake in the preheated oven in approx. 35 minutes. Release the cake immediately after baking and let it cool down on a cake grid.

In the meanwhile make the buttercream, add 100 ml of water to 100 grams of the mixture and beat with a whisk. Then let the mixture rest for at least 30 minutes. Beat 125 grams of unsalted butter for approx. 1 minute until creamy. Add a quarter of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next quarter of the mixture. Once all of the mixture has been added, beat for another 5-10 minutes to a smooth buttercream.

Cut the cake in the shape of rectangles, when it has cooled down. Cut the cakes in two parts. Cover the first part with a layer of jam, then a layer of buttercream and at last again a layer of jam. Place the second part of the cake on top.

Roll out the marzipan and cut this in the size of the cakes. Cover the bottom and sides with the cream and cover the cake with the marzipan. Let the cakes stiffen in the refrigerator for approx. 15 minutes.

Melt the chocolate au bain-marie, in the microwave or in the chocolate melter. Carefully dip the bottom part of cakes in the chocolate. Let the chocolate become hard. Then dip the sides of the cakes in the chocolate.

Bon appetite!

Made possible by FunCakes.

