



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



FunCakes Mix for Crème Pâtissière 1 kg

F10530
€9.65



FunCakes Snow Sugar 150 g

F54640
€4.25



Wilton Decorating Tip #1M Open Star Carded

02-0-0151
€2.35



FunCakes Decorating Bags 46 cm pk/10

F85120
€4.09

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.