



Summer fruit cake

With this delicious recipe from FunCakes you can make a lovely summer fruit cake. The base of this cake is the Sweet Cookie & Crust.

Boodschappenlijstje



Patisse Adjustable Baking Frame
27-40cm

P2168
€11.05



Wilton Disposable Decorating Bags
40cm pk/12

03-3102
€7.05

Other materials:

- 155 grams butter
- 1 egg
- 500 ml water
- 200 ml milk
- Strawberries
- Black currants
- Blackberries

Process the ingredients at room temperature. Preheat the oven to 180 °C (fan oven 160 °C). Mix 500 grams Sweet Cookie Crust with 155 grams of butter and 1 egg. Knead into a stiff dough and add small chunks FunCakes Almond paste to the dough (as you like). Put it in the refrigerator for about 1 hour. Roll out the dough (thickness of 8 mm) and put it in the coated baking ring.

Mix 100 grams of mix for crème pâtissière with 250 ml of water. Whip the cream with a whisk or mixer for about 5 minutes until smooth. Fill a piping bag with the cream and spray cream in the middle of the baking ring. Bake the dough in 35 minutes. Let the pie cool off completely after baking.

Mix 100 grams of mix for crème pâtissière with 250 ml of water. Whip the cream with a whisk or mixer for about 5 minutes until smooth. Mix 150 g of Enchanted Cream mix with 200 ml of milk for 3 minutes on high speed. Whisk the custard by hand through the Enchanted Cream until smooth. Fill a piping bag with the star-shaped nozzle.

Fill the pie with strawberries and blackcurrants and decorate the fresh fruit with lovely Swiss cream. Finish with the blackberries and... Bon appetit!