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Raspberry Cookie & Crust

Raspberries are delicious combined with crème patisserie and a sweet cookie crust. Bake a delicious summery cake with this recipe from FunCakes.

Boodschappenlijstje



Patisse Adjustable Baking Frame
Round 13-31cm

P02459
€10.69



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



Other materials:

- 155 grams soft unsalted butter
- 2 eggs
- 250 ml water
- 250 ml whipping cream
- 1 bag of Klop-fix
- 250 gram raspberries
- Mint leafs
- Liquid flower honey
- Clingfilm

Prepare 500 gram of FunCakes Mix for Sweet Cookie & Crust as indicated on the package or in this [basic recipe](#). Preheat the oven to 180 °C (convection oven 160 °C). Knead the dough after rising in the fridge and roll it out until a 1,5 cm thickness on a with Magic Roll-Out Powder covered work surface. Cut out the right shape with the edge of the springform and place it with the edge of the springform on a with baking paper covered baking plate. Fill a decorating bag with the diluted almond paste and cover the dough bottom with it. Leave 1 cm along the edge free of almond paste. Bake the bottom for 20-25 minutes. After baking, remove the ring and let the bottom cool down completely.

Prepare 100 gram of FunCakes Mix for Crème Patisserie as indicated on the package or in this [basic recipe](#). Beat the whipped cream with the icing sugar and a bag of Klop-fix. Add the whipped cream to the crème patisserie and stir it until everything is absorbed into one even cream. This is the Swiss cream. Fill a decorating bag with tip #1A and cover the bottom with a generous spiral of Swiss cream starting in the middle. Cover the layer of Swiss cream completely with raspberries and mint leafs here and there. Then drizzle the honey with a zigzag movement over the raspberries. You'll see that the honey will be absorbed by the raspberries leaving behind several drops. Leave the cake in

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the fridge until further use.

Made possible by FunCakes.

