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Orange Dutch Tompouce Cake

When the Dutch celebrate King's Day, an orange tompouce is a traditional treat. We mixed up the orange tompouce and made a windmill cake out of it! Bake this delicious orange tompouce cake yourself with this recipe from Deleukstetaartenshop.

Boodschappenlijstje



FunCakes Mix for Crème Pâtissière
500g

F10150
€6.25



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Mix for Royal Icing 450g

F10140
€4.95

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FunCakes Food Colour Gel Orange 30g

F44145
€2.92



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Decorating Tip Open Star #6B

02-0-0168
€2.35

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Ingredients

- FunCakes Mix for Cupcakes 250 g
- FunCakes Mix for Crème Pâtissière 50 g
- FunCakes Mix voor Enchanted Cream® 75 g
- FunCakes Mix for Royal Icing 225 g
- FunCakes Food Colour Gel Orange
- FunCakes Bake Release Spray
- 2.5 eggs
- 125 g soft unsalted butter
- 125 + 100 + 27 ml water
- 4 slices frozen puff pastry

Supplies

- Patisse Parchment Paper Sheets 38x30cm pk/20
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- FunCakes Decorating Bags 30 cm pk/10
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Decorating Tip #6B Open Star Carded

Step 1: Bake the puff pastry in the oven

Preheat the oven to 200°C (convection oven 180°C). Cut 4 sheets of puff pastry diagonally in half and place them on a baking sheet lined with parchment paper. Place another sheet of parchment paper on top along with another baking sheet. This prevents the puff pastry from puffing up too much. Bake the puff pastry for about 15 minutes until lightly browned and cooked through, then allow to cool on the countertop.



Step 2: Make the cupcake batter

Let the oven cool down to 180°C (convection oven 160°C). In a mixing bowl, combine 250 grams of FunCakes Mix for Cupcakes with 2,5 eggs and 125 grams of butter. Mix at low speed for 4 minutes until you have a smooth batter. Stir in some red/white/blue nonpareils with a spatula. Do not overmix. Grease the cake pan with cake release and pour the batter into it. Bake the cake for about 25-30 minutes until cooked through, then remove from the pan and let it cool on a cake rack.

Step 3: Make the royal icing

Mix 225 grams of FunCakes Mix for Royal Icing with 27 ml of water on low speed for 8 minutes until it forms a thick, stiff white mass. Take three generous tablespoons of this mixture and thin it with some water until it reaches yogurt-like consistency. Color it orange and transfer it into a piping bag. Snip off a small corner and cover the puff pastry with a beautiful layer of this glaze, then allow it to dry completely.

Step 4: Fill the Tompouce with the fillings and finish

Prepare 50 grams of FunCakes Mix for Crème Pâtissière with 125 ml of water. Whip 75 grams of FunCakes Mix for Enchanted Cream® Mix with 100 ml of water at high speed, then fold half of it into the pastry cream. This is the Swiss cream. Transfer it into a piping bag fitted with a 6B tip, and put the rest of the Enchanted Cream® into a piping bag with a 1M tip. Trim off the top layer of the cake (you won't use this) and pipe dollops of Swiss cream onto the cake. Pipe 8 rosettes of Enchanted Cream® on top of the Swiss cream, and place the orange puff pastry diagonally against them. Pipe a dollop of Enchanted Cream® in the center and sprinkle with some red/white/blue nonpareils.