



Butter sponge delight with Limoncello

A Butter Sponge Delight + Custard Cream + Limoncello = ? Exactly, heaven!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€3.96



FunCakes Bake Release Spray 200ml

F54100
€4.99



Patisse Cooling Grid Round 32cm

01320
€7.19



Patisse Bundt Pan Cast Aluminum 2
Ø24cm

P04501
€38.65

Other supplies:

- Funcakes Baking Mix for Biscuit Deluxe 250 g
- 125 grams melted butter
- 200 g egg (4 eggs)
- 200 ml water + 25 ml water
- 100 ml Limoncello
- Fresh yellow fruit like mango, pineapple, grape, nectarine

Preheat the oven to 175°C (hot air oven 160°C). Process the ingredients at room temperature. Make the 250 g FunCakes Mix for Biscuit Deluxe with 4 eggs, 25 ml water and 125 g melted butter as indicated on the package. Mix the batter for 7-8 minutes on the highest setting, then beat on low speed for another 2-3 minutes.

Grease the Patisse Turban pan with the FunCakes Bake and Release Spray and then spatula the batter into it. Bake the cake in the oven for about 35 minutes. After baking, pour onto a cake rack to cool.

Prepare 100 g Mix for Pastry Cream with 200 ml water and 50 ml Limoncello and place in a piping bag with nozzle #1M.

Cut the turban in half and pipe the pastry cream on the bottom layer. Spread the chopped fruit over the cream and put the top back on. Put 150 grams of sugar baking powder in a bowl and add just as much Limoncello until you get a thick paste. Drip this over the top of the turban and top with some fresh fruit. If you don't want to use Limoncello then for the pastry cream use 250 ml of water and make the icing with water.