



Christmas Wreath

A delicious Christmas wreath is easily made with the step by step instructions of this recipe. Use the FunCakes almond paste for the filling of the wreath. You can use this recipe on every season. Just use your imagination and make a lovely wreath. Ideal for the Holidays.

Boodschappenlijstje



FunCakes Almond Paste 1:1 -250 g

F54400

€4.25

Other materials:

- French pastry
- Jam or glaze

Unroll the (thawed) French pastry in a long strip on a thickness of 4 mm and a width of 10 cm. Make a roll out of almond paste and place it on top of the dough, just above the middle. Then lightly roll the dough around the almond paste, and close the edges off with water. Now turn the roll around, so that the edge is invisible, and form the roll to your liking (for example; form a circle).

Coat the roll with whisked egg and bake the wreath in 15 minutes at 230 degrees, until it's golden-brown. When the wreath is done, coat it with a thin layer of jam or glaze it and let it cool.

When the wreath has cooled down, you can give it seasoned cherries as traditional decorations, use your imagination and use fondant or marzipan to make Christmas figures.