

de leukste taarten shop



Mini Loaf Cake with Lemon Meringue Cream

Do you love lemon meringue pie? Then this Lemon Meringue Loaf Cake is a delicious twist on the classic dessert. With fresh lemon cream, crunchy meringues and soft cake, it's perfect for a summer afternoon tea, birthday celebration or a cosy coffee break.

Boodschappenlijstje



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Meringue Powder 150g

F54790
€8.49



FunCakes Flavour Paste Lemon
Meringue 100g

F56310
€6.25

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FunCakes Decorating Bags 46cm pk/10

F85120
€4.19



FunCakes Parchment Paper Sheets
30x30cm pk/50

F83465
€4.49



Wilton Candy Melts White 125g

04-0-0509
€2.85



Wilton Candy Melts Yellow 125g

04-0-0510
€2.85



Wilton Cake Release Spray 200ml

04-0-0513
€5.75



Wilton Decorating Tip Round #1A

02-0-0166
€2.35



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Step 1: Make the meringues

The meringues can easily be made a day in advance and stored in an airtight cake box.

Add 14 g FunCakes Meringue Powder, 125 ml water and 125 g granulated sugar to a grease free mixing bowl. Whisk on high speed until you have a thick and glossy meringue. Gradually add the remaining sugar while mixing and continue whisking on high speed for about 6 minutes.

Transfer the meringue to a decorating bag fitted with tip #1A. Line a baking tray with parchment paper and pipe small meringue kisses onto the tray. Dry the meringues for approximately 1 hour in a preheated oven at 110°C (convection oven 100°C). Leave them to cool completely in the oven with the door slightly open.

Step 2: Bake the cupcakes

Preheat the oven to 180°C (convection oven 160°C) and grease the baking pan with baking spray.

Prepare 500 g FunCakes Mix for Cupcakes with 5 eggs and 250 g butter according to the instructions on the packaging. Divide the batter evenly over the 8 cavities of the baking pan and bake for approximately 19 to 23 minutes until fully baked

Allow the cupcakes to cool in the pan for a few minutes before carefully removing them. Leave them to cool completely on a wire rack.



Step 3: Make the Deco Melts decoration

Melt the Wilton Candy Melts in the microwave according to the instructions on the packaging.

Pour the white melts onto a sheet of baking paper and spread them into a thin layer. Place the yellow melts in a decorating bag, snip off a small tip and pipe a zigzag pattern over the white layer.

Let the chocolate set in the refrigerator for about 10 minutes, then break it into decorative shards. Any leftovers can be saved for another project or enjoyed with a cup of coffee or tea.

Step 4: Make the lemon cream

Prepare 120 g FunCakes Mix for Enchanted Cream® with 120 ml milk according to the instructions on the packaging.

Add FunCakes Flavour Paste Lemon Meringue to taste and mix briefly until you have a light and fluffy lemon cream. Transfer the cream to a decorating bag fitted with tip #1M.

Step 5: Decorate the cupcakes

Pipe a generous swirl of lemon cream onto each cupcake.

Place a meringue on top of the cream and insert a piece of the Deco Melts decoration. Finish with a small slice of lemon and a fresh mint leaf.