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Saint Nicholas Pancake Cakes

These very cute Saint Nicholas Pancake Cakes don't only look very festive, but are also very tasty. With this Saint Nicholas recipe for DeLeukstetaartenshop @Lntt.dkmm will show you how to make these pancake cakes yourself with the Dr. Oetker American Pancakes Mix Original and how to decorate them in saint Nicholas theme! Delicious as a dessert during your Saint Nicholas dinner, or as a fun activity with children. Choose your favourite pancake cake, or make them all. The choice is all yours!

Boodschappenlijstje



FunCakes Food Colour Gel Claret 30g

F44170
€2.92



FunCakes Food Colour Gel Yellow 30g

F44115
€2.92

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FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Chocolate Melts Milk 350g

F30110
€9.69



FunCakes Chocolate Melts White 350g

F30115
€9.25



FunCakes Inverted Sugar Syrup 375g

F54435
€3.95



FunCakes Chocolate Crispy Pearls Mix
155g

F51915
€7.49



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 #4B

02-0-0159
€2.35

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Ingredients

For the American Pancakes

- Dr. Oetker American Pancakes Original
- FunCakes Food Colour Gel Claret 30 g
- 600 ml milk
- 4 eggs

For the FunCakes Enchanted Cream

- FunCakes Mix for Enchanted Cream® 450 g
- FunCakes Food Colour Gel Yellow 30 g
- FunCakes Speculoos Spice 40 g
- 100 ml milk
- 100 ml water

For the chocolate ganache

- FunCakes Chocolate Melts Milk 350 g
- FunCakes Chocolate Melts White 350 g
- FunCakes Inverted Sugar Syrup 375 g
- 250 gr whipped cream
- 60 gr soft butter

For decorating

- FunCakes Chocolate Crispy Pearls Mix 155 g

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- FunCakes Decorating Bags 30 cm pk/10
- Coloured chocolate mini spiced biscuits (traditional Dutch 'Coloured chocolate Kruidnoten')
- Chocolate mini spiced biscuits (traditional Dutch 'Chocolate Kruidnoten')
- Mini spiced biscuits (traditional Dutch 'Schuddebuikjes')
- Mini spiced biscuits (traditional Dutch 'Kruidnoten')

Supplies

- Wilton Decorating Tip #1M Open Star Carded
- Wilton Decorating Tip #4B Open Star Carded
- Frying pan approx. 20 cm in diameter
- Whisk or hand blender
- Soup ladle
- Mixer

Step 1: Make the batter for the Dr. Oetker American Pancakes Original

Make the batter for the American Pancakes as described on the package. Then divide the batter between two bowls, with 1 bowl containing 1/3rd of the batter and the other 2/3rds.

Colour 1/3rd of the batter by adding the FunCakes Edible Colouring Gel Dark Red to your liking. Keep stirring well until the colour is well mixed into the batter. Haven't reached your desired colour yet? Then add more food colouring and keep stirring until the desired colour is achieved.



Tip: You can of course also use the other colours of [FunCakes Food Colour Gel](#) to colour the pancakes.

Step 2: Bake the American Pancakes

To bake the pancakes, you will need a frying pan about 20 cm in diameter. Heat a dash of oil in the pan and spoon the batter into the pan with a ladle. Fill the entire bottom of the pan and spread well with the back of a tablespoon. Bake on both sides until golden brown. Repeat the steps until all pancakes are baked and let them cool well after baking.

Step 3: Make the FunCakes Enchanted Cream

Meanwhile, make 300 grams of the FunCakes mix for Enchanted Cream as directed on the package. Then divide the Enchanted Cream into two bowls.

Yellow Enchanted Cream

Colour 1 part of the Enchanted Cream with the FunCakes Edible Colouring Gel Yellow. Add the desired amount to the Enchanted Cream and stir well until the colour is well mixed. If the desired colour is not reached you can add more colouring and keep stirring until the desired colour is reached.

For colouring the FunCakes Enchanted Cream you can of course also use the other colours of [FunCakes Food Colour Gel](#).



Enchanted Cream with Speculoos

Flavour the other part of the Enchanted Cream with the FunCakes Speculoos spices to your own taste. You can do this by carefully spooning the Speculoos Spices through the Enchanted Cream. Is the taste still not quite how you like it? You can always add more spices!

Set the Enchanted Cream aside to use later when building the pancake cakes up.

Step 4: Make the white- and milk chocolate ganache

For the pancakes with milk- and white chocolate ganache make your own ganache, you can also choose to use [ready-to-use](#) ganache.

Make 300 grams of white chocolate ganache

For the white chocolate ganache, weigh out 200 grams of FunCakes Chocolate Melts White and put them in a bowl. Bring 100 grams of whipping cream and 10 grams of FunCakes invert sugar syrup to the boil in a pan. When the whipping cream boils, immediately remove the pan from the heat and pour the mixture over the FunCakes Chocolate Melts. Let the chocolate melt and stir everything with a whisk or preferably a hand blender to a smooth batter. Then add 30 grams of softened butter and mix well into the ganache.



Make 300 grams of milk chocolate ganache

For the milk chocolate ganache, use 150 grams of FunCakes Chocolate Melts Milk, 150 grams of whipped cream, 15 grams of FunCakes invert sugar syrup and 30 grams of softened butter. To make milk chocolate ganache, follow the same steps as for the white chocolate ganache. Set the chocolate ganache aside at room temperature to use again later as a filling for the pancake cakes.

Step 5: Stack the pancakes into a Saint Nicholas cakes

Red Saint Nicholas Pancake cake with yellow Enchanted Cream

Stack the red pancakes on top of each other and spread the yellow Enchanted Cream between the layers. You can easily do this by spreading the Enchanted Cream over the layer with the bottom of a spoon.

Saint Nicholas Pancake cake with milk and white chocolate ganache

This Saint Nicholas Pancake cake is especially made for chocolate lovers. White- and milk chocolate ganache has been used for the filling between the pancakes. Put the white- and milk chocolate ganache separately in a FunCakes piping bag with the nozzle #4B Open star. Then pipe the milk chocolate ganache on the first pancake and also sprinkle some FunCakes Chocolate Crispy Pearls Mix and mini spiced biscuits (traditional Dutch 'Schuddebuikjes') in the middle. Repeat these steps with the white chocolate ganache, until a pancake cake is born.



Saint Nicholas Pancake cake with Speculoos Enchanted Cream

This Saint Nicholas pancake cake is filled with layers of Enchanted Cream with Speculoos Spice. Put the Enchanted Cream in a FunCakes piping bag with the nozzle #01M Open star. Build up the cake by piping the Enchanted Cream between the layers and filling the middle of the layers with mini spiced biscuits (traditional Dutch 'Schuddebuikjes')

Step 6: Decorate the Saint Nicholas Pancake cakes

The Saint Nicholas Pancake Cake with Yellow Enchanted Cream has the yellow Enchanted Cream as a topping and is decorated with Coloured chocolate mini spiced biscuits (traditional Dutch 'Kruidnoten') and Chocolate mini spiced biscuits (traditional Dutch 'Kruidnoten').

The Saint Nicholas Pancake cake with milk- and white chocolate ganache is decorated with tufts of white chocolate ganache. As a topping, chocolate mini spiced biscuits (traditional Dutch 'Chocolate Kruidnoten') and mini spiced biscuits (traditional Dutch 'Kruidnoten') were used, combined with FunCakes Chocolate Crispy Pearls Mix.

Finally, the Saint Nicholas Pancake cake with Speculoos Enchanted Cream is first piped with the speculoos Enchanted Cream and mini spiced biscuits (traditional Dutch 'Schuddebuikjes') and ini spiced biscuits (traditional Dutch 'Kruidnoten') as the topping.



Step 7: Deliciously enjoy the Saint Nicholas Pancake Cakes!

This recipe is made possible by @Lntt.dkmm