



Almond Paste Cake

Almond Paste Cakes are a true Dutch treat that everyone enjoys! With FunCakes products, you can easily make these delicious cookies yourself. They are quick to prepare, and the result is always irresistibly tasty.

Boodschappenlijstje



FunCakes Mix for Cookies 500 g

F10110
€4.75



FunCakes Almond Paste 1:1 -250 g

F54400
€4.25



FunCakes Magic Roll-Out Powder 225 g

F54805
€3.55



FunCakes Parchment Paper Sheets
30x30 cm pk/50

F83465
€4.95



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



Wilton Circles Nesting Metal Cutter
set/4

02-0-0251
€5.75

Ingredients

- 400 g FunCakes Mix for Cookies
- 10 g FunCakes Baking Powder
- 250 g FunCakes Almond Paste
- 20 g brown sugar
- 125 g unsalted butter
- 1 egg (approx. 50 g)
- Almonds

Supplies

- FunCakes Parchment Paper
- FunCakes Magic Roll out Powder
- Wilton Circles Nesting Metal Cutter Set
- Wilton Recipe Right Non-Stick Cooling Grid

Step 1: Prepare the Cookie Mix

Preheat the oven to 170°C (150°C for a convection oven). Prepare 400 g FunCakes Mix for Cookies as directed on the packaging. Add the brown sugar and baking powder, knead the mixture into a ball, and let the dough chill in the refrigerator for at least an hour.

Step 2: Roll out the dough

Dust your work surface with Magic Roll Out Powder and roll out the dough. Use a cutter to make equal-sized rounds. Place a small ball of almond paste, slightly smaller than the dough, on half of the rounds and cover with another round. Press the edges closed with your fingers.

Step 3: Bake the dough

Place the cookies spaced apart on a baking sheet lined with parchment paper. Brush the tops with beaten egg, place an almond in the center of each cookie, and bake them for about 25-30 minutes until golden brown. Allow them to cool completely on a wire rack.

Step 4: Enjoy these delicious Almond Paste Cake!

This recipe is made possible by FunCakes.