

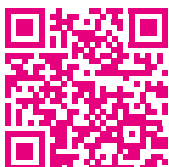


Remote Christmas baking with your family and friends

Send your loved ones a FunCakes recipe card

Is a kitchen full of family members prepping a big Christmas dinner one of your favourite parts of the holidays too? Baking Christmas breads together, a calorie bomb of a Christmas dessert (cause hey, it's Christmas!) or organizing Christmas breakfast or brunch? Every family has its own traditions, but they often include cooking with the whole family and dining for hours.

These traditions will probably look very different this year, there's little we can do about that. But we at FunCakes see it as our jobs to get as many families as possible into the kitchen together and enjoy a delicious treat (or two). Just at a safe distance.



Get your supplies in time for the party! Scan the QR for a shop near by.



Use this playlist to get those Christmas vibes going!



Tiramisu

 1 hour preparing  10 min. cooking  3 hour waiting  8 - 10 people

Ingredients

- 200 g FunCakes Mix for Sponge Cake Deluxe
- 200 g FunCakes Mix for Buttercream
- FunCakes Flavour Paste Tiramisu
- 2 tbsp FunCakes Icing Sugar
- 6 eggs (approx. 300 g)
- 220 ml water
- 250 g unsalted butter
- 500 g mascarpone
- 1 dl strong coffee or espresso
- A little bit Cointreau
- Fine sugar
- Cacao powder

Necessities

- FunCakes Disposable Decorating Bags
- Wilton Square Pan 20x20cm
- Wilton Decorating Tip #1A Round
- Wilton Decorating Tip #1M Open Star
- Wilton Parchment Paper
- Wilton Decorator Preferred Spatula Angled
- Small bowl



Recipe

Prepare 200 g of FunCakes Mix for Buttercream as indicated on the package and add tiramisu flavour paste to taste.

Preheat the oven to 150°C (convection oven 130°C). Prepare 200 g of FunCakes Mix for Sponge Cake Deluxe as indicated on the package. Put the tip in the decorating bag and fill it with the sponge cake batter. Pipe stripes of approximately 10 cm on a baking tray covered with parchment paper and sprinkled with fine sugar. Keep enough distance between the lady fingers because it runs slightly. Bake the lady fingers in the middle of the preheated oven for 10 minutes and let them cool down using a cooling grid.

Put 1 dl coffee with a little bit of Cointreau in a bowl and let it cool down. Mix two egg yolks with 2 tablespoons of icing sugar until it has obtained a cream colour. Whisk 500 g of mascarpone through the mixture until it's lump-free. If desired you can add two tablespoons of coffee with Cointreau. Beat 2 egg whites and stir through the mascarpone mixture. Put it in the fridge until use.

Cover the bottom of the baking pan with two strips of parchment paper with the ends hanging over the edge. Spread a layer of mascarpone cream on the bottom. Dip the lady fingers in the coffee and place them on top of the mascarpone cream. Apply a layer of tiramisu buttercream on top of the lady fingers and add another layer of lady finger dipped in coffee, which you cover with a layer of mascarpone. Add another layer of dipped lady fingers and tiramisu buttercream.

Put tip #1M in in a deoarting bag with buttercream and pipe tufts on top of the entire tiramisu. Let the tiramisu set in the fridge for at least two hours, but preferably overnight so that the flavours can absorb well. Decorate the tiramisu by sprinkling cacao powder on top just before serving.

All Christmas recipes →