

Freda's Pink Princess Pastries

These mini cakes are a little bit tricky but perfect for a princess' birthday party or as present.

preparation tim: 1 hiur, waiting time: ca. 2 hours



For 30 cakes

cakes:

3 eggs, separated

1/2 cup marzipan

1/3 cup sugar

2/3 cups flour

filling:

4 Tablespoons Raspberry Jam (or another red one)

1/3 cup marzipan, 1/3 cup icing sugar

decoration:

1/3 cup marzipan, 1/3 cup icing sugar

2 cups icing sugar, ca. 8 Tsp. Lemon Juice

red food coloring, baking decor

small paper baking cups

Preheat oven to 220°C/425° F.

Beat egg white until very stiff and sprinkle in half of the sugar.

Beat the egg yolk with marzipan and the rest of the sugar.

Add egg white and flour carefully.

Put baking paper on a baking tray. Spread the dough on the tray.

Bake for 8 to 10 minutes.

Carefully lay the cake on your work top upside down and remove the baking paper.

Cut off the edges and cut the cake into three evenly divided pieces.

You can use a ruler.



Spread jam on all pieces and pile them together.



Knead marzipan and icing sugar together.

Set away half of the dough for the crowns in plastic wrap.

Roll out the rest of the dough on a piece of baking paper to the size of the layered cake and put it on top.



To ensure that all the layers stick together well, put a piece of baking paper on top and weight it down with a heavy wooden cutting board or some books.

Leave it for several hours.

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For the marzipan crowns:
Form a roll, about one thumb thick and flatten four sides with a large knife or a clean ruler.

Cut into cubes.



Cut a cross on top of each cube and use fingers to form the spikes of the crown.
Place a sugar pearl in the middle.



Cut the layered cake into cubes.

Prepare the icing using icing sugar and lemon juice.

To get small pipings for the decorating:
Fill some icing into a freezer bag /small plastig bag. Squeeze to get all air out and make a knot. Cut of a tiny korner with scissors.

Colour the rest o the icing and use a baking brush to spread the icing on the cakes.
Decorate with pipings and sugar decoration.

When the icing has dried, place the cakes into paper cups.

