



Background

This cake is inspired by an amazing YouTube channel called [Quiero Cupcakes!](#)

This two story cake is actually made with delicious, almond flour cookies cut out as DIN A4 sized numbers. The cookies are separated and topped with a cream cheese and cream based filling and decorated with fruit, flowers and meringue.

The top layer cookie will be moist enough to serve as a cake. To moisten the bottom cookie, brush on some sweetened cream, then decorate. However, do this once you've placed the cookies on the serving platter, as it will be impossible to move them once they are moist.

Cake / Cookie stencil:

You can find a free printable template in DIN A4 for all numbers here: <https://www.keyk.de/en/stencils-cake-cookie/1199-numbers-in-dina4-pdf-printable-template.html>

* NEW * Letters and special characters can also be downloaded: <https://www.keyk.de/en/stencils-cake-cookie/1221-letters-and-special-characters-pdf-printable-dina4.html>

Ingredients for the birthday cookies

Ingredients for the cookies:

- 500g flour
- 100g almond flour
- 2tsp Vanilla extract
- 300g Butter (room temperature)
- 1 large egg
- 1 dash of salt
- 200g powdered sugar
- 4 tbl spoons of cold water (in case your cookie dough is too crumbly)

To make each cookie, you will need about 300g of cookie dough. The scrap from the first cookie can go into the second. You will have scraps left over. With that, you can create heart shaped cookies or freeze for up to 1 month for later use.

Ingredients for the filling:

- 450g heavy cream (cold)
- 10g Agar + 30g water
- 350g cream cheese (room temperature)
- 200g powdered sugar
- 2tsp Vanilla extract

Ingredients for the decoration:

- 125g raspberries
- 200g strawberries
- 12 - 15 strawberry meringue
- 4 - 6 flowers

Instructions:

Instructions for the cookies:

1. Sift flour, powdered sugar and almond flour. Discard lumps.
2. Add butter to dry ingredients and combine with hands until the dough resembles crumbly sand.
3. Briefly stir vanilla extract and egg together then pour into dough. Combine with hands.
4. Separate cookies into 1 X 300g and 3X 250g portions and pack in wrap. Allow to cool in fridge for 30 minutes - 1 hour.
5. After an hour, roll out one cookie dough at a time. If the cookie dough is too crumbly, add 1 - 2 tablespoons of cold water. I recommend rolling out the dough on a flat surface (covered with parchment paper), which can then fit into your freezer.
6. Cut out the desired number from the cookie dough.
7. Place cookie in freezer for 10 minutes.
8. Put cookie in a preheated oven at 180 degrees Celsius for 9 - 11 minutes.
9. Allow to fully cool and repeat the same process for remaining numbers. You will need 2 of each number. The defined measurements suffice for 4 cookies (2 X 2).

Instructions for the filling:

1. Pour powdered sugar into heavy cream until stiff peaks, pour in vanilla extract and combine well. Then place in fridge.
2. Mix water and agar. Allow to sit for 5 minutes, then cook in microwave or in a pot. Meanwhile,
3. Beat cream cheese until soft.
4. Fold in heavy cream into cream cheese until creamy consistency. Pour in hot agar and mix well.
5. Immediately pour into pastry bag and begin decorating the cookies (or cake).
6. Instructions for decoration:
7. Pipe large drops onto the first cookie until fully covered.
8. Place the second (same number) cookie on top and pipe large drops onto that cookie as well.
9. Distribute fruit, meringue and flours along the center of the cream decorated cookies.