Gluten-free Christmas tree Cake

Luckily, you can also enjoy delicious gluten-free treats during Christmas, and gluten-free cakes don't have to be boring at all these days! This Christmas tree cake recipe is completely gluten-free and tastes just as good during the festives week! The Christmas tree cake totally fits the Christmas theme and is perfect as a dessert for Christmas dinner!

Boodschappenlijstje

FunCakes Mix for Cupcakes, Gluten Free 500 g
F11110
€4.75

FunCakes Mix for Buttercream, Gluten Free 500 g
F11125
€5.45

FunCakes Sugar Decorations Gingerbread Set/12
F50245
€4.59

Sugarflair Paste Colour HOLLY GREEN, 25g
A106
€4.55

Sugarflair Universal Paste Colours - Tawny - 22g
A6609
€3.73

FunCakes Decorating Bags 46 cm pk/10
F85120
€4.09

Wilton Decorating Tip #4B Open Star Carded
02-0-0159
€2.35

Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
03-3136
€6.85

Wilton Cake Pan Christmas Tree
03-0-0111
€11.19

Ingredients

- FunCakes Mix for Cupcakes, Gluten Free 500 g
- FunCakes Mix for Buttercream, Gluten Free 150 g
- FunCakes Sugar Decorations Gingerbread Set/12
- Sugarflair Paste Colour HOLLY GREEN
- Sugarflair Universal Paste Colours - Tawny
- 200 g + 180 g butter
- 5 eggs (250 g)
- 100 ml water

Supplies

- FunCakes Decorating Bags 46 cm pk/10
- Wilton Decorating Tip #4B Open Star Carded
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Cake Pan Christmas Tree
- Toothpick
- Spatula

Step 1: Bake the gluten-free Christmas tree cake

Preheat the oven to 170 degrees (hot-air oven 150 °C). Make sure all ingredients are at room temperature before processing. Then make 500g of the gluten-free FunCakes Mix for Cupcakes with 200g butter and 5 eggs (250g) as indicated on the package.

Spray the Wilton Cake pan with the FunCakes Bake and Release Spray, don't forget to spray the corners well. Spoon the batter into the baking tin and bake the gluten-free Christmas tree cake for 40 minutes. After baking, leave the cake to cool well on a cooling rack.

Tip: Not sure whether your cake is ready? Then stick a toothpick in the cake, if it comes out clean it is done!

Step 2: Make the FunCakes Gluten-free Mix for Buttercream

Meanwhile, make 150g of the FunCakes Mix for Buttercream Gluten-Free with 180g soft butter and 100ml water as directed on the package.

Step 3: Colour the butter cream

Put a small amount of buttercream in a bowl. Colour it brown with the Sugarflair Universal Paste Colour Tawny for the tree trunk of the Christmas tree. Use a toothpick for this. Dip the toothpick into the colouring and then into the buttercream, stir until the colour is well mixed with the buttercream. Haven't reached the desired brown colour yet? Then add a small amount each time until you reach the desired colour.

To colour the rest of the buttercream, use Sugarflair Edible Colouring Pasta Holly Green. To colour these, proceed in the same way as for the brown version.

Step 4: Decorate the gluten-free Christmas tree cake

To decorate the Christmas tree, use a spatula to spread the brown buttercream on the tree trunk at the bottom of the Christmas tree.

Then fill a FunCakes piping bag with the Wilton #4B Open star nozzle with the green buttercream. You can easily do this by putting the piping bag in a glass, folding the piping bag around the glass and then easily put your buttercream in. Using the piping bag, pipe the Christmas tree onto the cake, by piping strips from bottom to top. Put a little more pressure in the beginning, then reduce the pressure when you pull the piping bag away. This way you will get a nice tuft.

Finally, add the FunCakes Sugar Decoration Gingerbread to the cake.

Step 5: Enjoy your delicious Gluten-Free Christmas Tree Cake!