

de leukste taarten shop



Cheerful Christmas Tree Cake

For Christmas dinner, make something different and choose this Cheerful Christmas Tree Cake in the colours pink, green and white. The Christmas tree cake is completely in Christmas theme and consists of fondant snowflakes and the text "Merry Christmas". How festive! With this Christmas tree cake you are sure to have a very merry Christmas!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Flavour Paste Raspberry
120g

F56240
€5.99



FunCakes Chocolate Chunks White
350g

F30145
€9.89

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FunCakes Fondant Pretty Pink 250g

F20190
€2.85



FunCakes Food Colour Gel Bright Green 30g

F44155
€3.65



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



FunCakes Nonpareils Light Pink 80g

F51505
€2.85



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Christmas Tree Cake Pan

03-0-0111
€11.19



Wilton Small Rolling Pin 15cm

03-0193
€3.75



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Decorating Tip Open Star #4B

02-0-0159
€2.35



Wilton Decorating Tip Dropflower #1B

02-0-0222
€2.35



FMM Cutter Curved Words Merry Christmas

CUTMERRYXMAS
€2.15



Patisse Non-Stick Cooling Grid 40x25cm

P10578
€7.39

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PME Plunger Cutter Snowflake set/3

SF708
€10.29



FunCakes Snowflakes White 50g

F52950
€3.29



Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix for Buttercream 150 g
- FunCakes Flavour Paste Raspberry
- FunCakes Chocolate Chunks White
- FunCakes Sugar Paste Bright White
- FunCakes Sugar Paste Pretty Pink
- FunCakes Food Colour Gel Bright Green
- FunCakes Food Colour Gel Pink
- FunCakes Nonpareils Light Pink
- FunCakes Sugar Pearls Medium Pearl Pink
- FunCakes Mimosa White
- 500 gram butter
- 5 eggs
- 150 ml water

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- Wilton Cake Pan Christmas Tree
- Wilton Small Rolling Pin 15cm
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Decorating Tip #4B Open Star Carded
- Wilton Decorating Tip Drop Flower #1B
- FMM Curved Words Cutter Merry Christmas
- Patisse Cooling Grid Non-Stick 40x25cm
- PME Snowflake Plunger Cutter set/3



Step 1: Bake the Christmas tree cake

Preheat the oven to 180°C (hot-air oven 160°C). Process the ingredients at room temperature. Make 500 g of the FunCakes Baking Mix for Cupcakes with 250 g (cream) butter -and 5 eggs (250 g) as indicated on the package. While mixing, add some FunCakes Flavourpaste Raspberry to your liking. Finally, place the FunCakes Chocolate Chunks White through the batter.

Put the batter in the greased Wilton Cake Pan Christmas Tree and bake for about 60 minutes. Leave to cool on a cooling rack after baking.

Step 2: Making sugar paste decorations with the FunCakes Sugar Paste

First allow the sugar paste to reach ambient temperature before processing. Then roll out the FunCakes Sugar Paste Pink by first kneading the fondant firmly until it is smooth and elastic. Sprinkle the work surface with a little sugar baking powder and roll out the fondant with the Wilton rolling stick into an even round shape (2-3 mm thick). Turn the sugar paste a quarter turn each time to avoid sticking.

Using the Merry Christmas cutter, cut out the text. You may have to cut away some sugar paste 'in between' the letters so that you get nice gaps between the letters.

Then colour the FunCakes Sugar Paste White with the FunCakes Edible Gel Dye Bright Green. Do this by adding the desired amount of food colouring to the fondant and knead well until the colour mixes well. Keep kneading until the desired result is achieved. Haven't reached the desired colour yet? Then add small amounts of food colouring until the colour is achieved!



Then roll out the white, green and pink sugar paste and cut out different sizes of snowflakes with the PME Snowflake Plunger Cutters.

Step 3: Prepare the FunCakes mix for Buttercream

Process the ingredients at room temperature. Mix 150 g of the FunCakes Mix for Buttercream with 150 ml water, beat the mixture with a whisk and allow the mixture to set for at least one hour at room temperature. Then beat 250 g unsalted butter in about 5 minutes until soft. Add the mixture to the butter in portions, mixing completely each time before adding the next portion. Mix until smooth (approx. 10 minutes).

Divide the buttercream between 3 bowls. Flavour 2 bowls to your own taste with the FunCakes Flavouring paste Raspberry. Colour 1 bowl with the raspberry buttercream with the FunCakes Dye Gel Pink, so the buttercream becomes pinker. You do this by adding the desired amount of food colouring to the raspberry butter cream and stir well until the desired colour is achieved.

Step 4: Pipe rosettes of the buttercream onto the Christmas tree cake

Put each colour separately in a piping bag with Wilton's #1M, #4B and #1B piping nozzles. You can do this easily by putting the piping bag with nozzle in a glass, then fold the piping bag around the glass and placing the buttercream into the piping bag. Using the buttercream, pipe rosettes and tufts on the cake however you like.



Step 5: Decorate the Christmas tree cake with the sugar paste decorations and sprinkles

Place the Merry Christmas fondant decoration and the sugar paste snowflakes on the cake. Then decorate with the different sprinkles, for example the FunCakes Mimosa White, FunCakes Musket Seed Light Pink, FunCakes Sugar Pearls Medium Pearl Pink and FunCakes Snowflakes White.

Step 6: Serve your Cheerful Christmas Tree Cake during Christmas and enjoy!