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Christmas cake roll

This Christmas cake roll is delicious as a treat during Christmas, but can also be used as a dessert! The cake is made of red coloured mix for sponge cake batter. You will bake with batter on a baking plate and roll up.

Boodschappenlijstje



Patisse Disposable Piping Bags 41cm

pk/24

02435

€5.85

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Other materials:

- 6 eggs (approx. 300 gram)
- 40 ml water
- Baking paper
- Baking plate
- 250 ml unbeaten cream
- 1 sachet klopfix

Preheat the oven to 175°C (convection oven 160°C). Mix 400 gram mixture, 6 eggs and 40 ml water in a bowl. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Fill a decorating bag with the a small piece of the batter. Cut of a small top of the bag and pipe a pattern on the a with baking paper covered baking plate. Place the plate in the fridge for 15 minutes.

Colour the rest of the batter red. Carefully cover the baking plate (with pattern) with the red batter (approx. 1 cm thick). Bake the cake in approx. 20 minutes.

Pour the biscuit after baking on a clean tea towel, remove the baking paper and let it cool down. Beat 250 ml cream with 2 tablespoons of icing sugar and the klopfix to a solid mass. Cover the cake with a thin layer of cream. Carefully roll the cake with help of the towel to a roll, with the print on the outside. Decorate the cake roll with swirls of cream and holly leaf of green fondant.