



## Christmas checkerboard cake

Make this year for Christmas this beautiful checkerboard cake! This cake is easily made with the Wilton Checkerboard pan. Follow the step by step instructions in the recipe and present this great cake with Christmas.

## Boodschappenlijstje

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LorAnn Bakery Emulsion - Lemon -  
118ml

L0758

€7.49



Crisco shortening 1,36kg

0294

€28.39

Other materials:

- 750 gram butter
- 15 eggs (approx. 750 gram)
- 14 to 18 teaspoons water

Preheat the oven to 180°C (convection oven 160°C). Mix 1500 gram cupcake mix, 750 gram butter and 15 eggs. Mix the ingredients on low speed for 4 minutes to a smooth batter. Divide the batter in 3 bowls, colour one bowl red and one bowl green.

Lubricate the three baking cups with the bake easy spray. Place the dividing ring in the first baking pan. Fill the smallest circle with the natural batter, the middle circle with the red batter and the outer circle with the green batter. Now carefully remove the ring and rinse and completely dry it.

Place the ring in the second baking pan. Fill the smallest circle with the green batter, the middle circle with the natural batter and the outer circle with the red batter. Carefully remove the ring and rinse and completely dry it.

Place the dividing ring in the last and third baking pan. Fill the smallest circle with the red batter, the middle circle with the green batter and the outer circle with the natural batter. Carefully remove the ring.

Bake the cakes in the middle of the oven in 50-55 minutes. The cakes are ready if you push a stick into them and this comes out clean. Let the cakes cool down after baking on a grid.

In the meanwhile, make the buttercream icing. Put 380 gram Crisco, 14 teaspoons and 2 tablespoons lemon flavouring in a bowl and mix this on the lowest speed till a soft mass. When the mass is free of lumps, add 900 gram icing sugar and 20 gram meringue powder. Mix this in 4 minutes on the lowest speed.

Place the first cake on a plate of cake board, cover this with a thin layer of icing. Place the second cake on top and cover this also with a thin layer of buttercream icing. Place the last cake layer on top and cover the whole cake with the buttercream icing. You can do this easy with a big palette knife. Knead and roll out red fondant and cut out a ribbon that fits the bottom of the cake. Decorate the cake with green fondant holly leaves and red sugar pearls.

Bon appetite!