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Recipe for Christmas Chocolate Dome Cakes

This delicious Christmas Chocolate Dome Cakes recipe from FunCakes is the perfect dessert recipe for Christmas. This Christmas treat consists of delicious chocolate bavaresis made with the FunCakes mix for Bavaresis Choco and the filling consists of raspberry jam. Decorate the chocolate ball cakes festively with the FunCakes Rudolph Sugar Decorations!

Boodschappenlijstje



FunCakes Sugar Decorations Rudolph

F50290
€2.52



FunCakes Pearl Choco Balls Ruby set/8

F50505
€3.99



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.95



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25

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Patisse Foldable Cooling Grid Stainless Steel 46x32cm

P01323

€12.25



Silikomart Silicone Mould Semisfera Ø3cm

SF006

€13.79



Silikomart Silicone Mould Semisfera Ø7cm

SF002

€13.79



FunCakes Flavour Paste White Choco 100g

F56110

€6.15



Ingredients for Christmas Chocolate Dome Cakes

- [50 g FunCakes Mix for Bavaois Choco](#)
- [FunCakes FunColours Velvet Spray Milk Choco](#)
- [FunCakes Sugar Decoration Rudolph](#)
- [FunCakes Pearl Choco Balls Ruby](#)
- 250 ml whipped cream
- Jar of raspberry jam
- 170 g gringed cookies of your choice
- 60 g unsalted butter
- 60 ml of water water

Other supplies Christmas Chocolate Dome Cakes

- [FunCakes decorating bag](#)
- [Wilton cooling grid](#)
- [Silikomart Semisfera Mould Ø 7 cm](#)
- [Silikomart Semisfera Mould Ø 3 cm](#)
- [Ronde cutter Ø 6 cm](#)
- [Patisse Parchement Paper](#)

Step 1: Prepare the filling for the Christmas Chocolate Dome Cakes

Stir the jar of jam well and fill the 3 cm mold with jam. Put this in the freezer.

Step 2: Make the chocolate bavaois for the Christmas Chocolate Dome Cakes

Prepare 50 g FunCakes Mix for Bavaois Choco. You do this by whipping 250 ml of whipped cream. After this, mix



the 50g FunCakes Mix for Bavaois Choco with 60 ml lukewarm water and carefully fold this mixture into the whipped cream. Then put this in a piping bag and fill the 7 cm ball shapes with it. Pay attention! Don't fill them up completely! Now take the half frozen jam balls from the freezer and push them in the middle of the bavaois. Put back in the freezer overnight.

Step 3: Prepare the biscuit base for the Christmas Chocolate Dome Cakes

Put the cookie crumbs together with the melted butter in a bowl and mix well. Spread this on a piece of parchment paper to a thickness of approximately 3 mm. Push the round cutter six times into the cookie crumb plate and place it in the freezer.

Step 4: Finish the Christmas Chocolate Dome Cakes!

Place the Velvet Spray in a bowl with warm water for a while. Remove the cookie crumb plate from the freezer and carefully get the circles out. Place the cookie bases on the cooling grid and carefully place a bavaois pastry on top of it. Now spray them completely with the velvet spray. Let them defrost in the refrigerator. After defrosting, put the Rudolph decoration in the pastries or decorate with the ruby chocolate balls.

Enjoy this delicious Christmas treat!