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Chocolate Christmas Cake

This chocolate Christmas cake is perfect for the true chocolate lover during Christmas! The base of the cake is a delicious chocolate sponge cake, topped with a chocolate buttercream and decorated with chocolate decorations. Try this recipe recipe and get ready for a chocolate Christmas!

Boodschappenlijstje



FunCakes Mix for Choco Sponge Cake
500g

F11180
€5.79



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Chocolate Decorations Santa
set/12

F50635
€7.95



FunCakes Chocolate Decorations
Candy Cane set/24

F50645
€7.95

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FunCakes Chocolate Decorations Xmas
Figures set/12

F50670
€7.95



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Wilton Decorator Preferred Deep
Round Cake Pan Ø15x7,5cm

03-0-0035
€5.33



Wilton Basic Turntable

03-3120
€11.85



Wilton Comfort Grip Spatula Angled
22,5cm

03-3133
€6.05



Wilton Cake Leveler 25cm

03-3105
€11.65



Ingredients

- FunCakes Mix for Choco Sponge Cake 150 g
- FunCakes Mix for Buttercream 200 g
- FunCakes Chocolate Decorations Candy Cane
- FunCakes Chocolate Decorations Xmas Figurines
- FunCakes Chocolate Decorations Santa
- FunCakes Bake Release Spray
- Van Houten Rich Deep Brown Cocoa Powder
- 2 eggs (approx. 100 g)
- 230 ml water
- 250 g unsalted butter

Supplies

- Wilton Decorator Preferred® Deep Round Baking Pan Ø 15x7,5 cm
- Wilton Cake Leveler 25cm
- Wilton Basic Turntable
- Wilton Cooling Grid
- Wilton Comfort Grip Spatula Angled 22,5 cm
- PME Scraper
- Parchment Paper

Step 1: Bake the choco sponge cake

Preheat the oven to 180°C (convection oven 160°C) and grease the baking pan with FunCakes Bake Release Spray. Prepare 150 g FunCakes Mix for Choco Sponge Cake as indicated on the package. Spoon the choco cake batter into the baking pan and bake the cake for about 30-35 minutes until



done. After baking, Let the cake cool down by using a cooling grid.

Step 2: Make the chocolate buttercream

Prepare 200 g FunCakes Mix for Buttercream as indicated on the package. Sift 2-3 tablespoons of cocoa powder over the buttercream and mix well until you have a nice chocolate buttercream. Of course, you can also add the cocoa powder as you see fit.

Step 3: Cut and fill in the sponge cake

Cut the cake with the cake leveler 2 or 3 times and fill and spread all around with the chocolate buttercream. Let this set in the refrigerator and then spread the cake for a second time. Let this also set in the refrigerator.

Step 4: Decorate the chocolate cake

Decorate the cake nicely with the FunCakes Chocolate Christmas Decorations.

Step 5: Enjoy this Chocolate Christmas Cake!

This recipe is made possible by FunCakes.