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Saint Nicholas Drip Cake

This 'Sinterklaas' drip cake is a delicious spiced cookie cake with a chocolate drip! The spiced cookies used in this recipe are kruidnootjes, which are a typical Sinterklaas treat. Learn how to make this delicious cake with this recipe!

Boodschappenlijstje



FunCakes Mix for Cupcakes 1kg

F10505
€5.40



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Glaze Topping Choco 375g

F54370
€6.35



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85

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Wilton Cake Leveler 25cm

02-0-0129
€4.15



PME Deep Round Cake Pan Ø20x7,5cm

RND083
€13.99



PME Palette Knife Angled Blade 23cm

PK1013
€5.35

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Ingredients

- FunCakes Baking Mix for Cupcakes 1kg
- FunCakes Mix for Buttercream 500g
- FunCakes Glaze Topping Choco 375g
- 250 + 250g soft unsalted butter
- 5 eggs
- 200 ml water
- 400g spiced nuts
- Decoration: e.g. chocolate letter, Saint Nicholas figure, chocolate coins

Supplies

- Wilton Recipe Right Non-Stick Cooling Grid - 40x25cm
- Wilton Nozzle Round #2A
- Wilton Cake Saw 25cm
- PME Deep Round Baking Mould Ø 20 x 7,5cm
- PME Palette Knife Corner 23cm

Step 1: Make the FunCakes mix for Cupcakes and the FunCakes mix for Buttercream

Preheat the oven to 180°C (hot-air oven 160°C). Grease the baking pan. Make 500 grams of FunCakes mix for Cupcakes and 200 grams of FunCakes mix for Buttercream as indicated on the packaging. Fold through the cake batter 200 grams of spiced nuts. Put the batter in the baking tin and bake the cake in about 60-70 minutes. After baking, dump onto a cake rack and leave to cool completely.



Step 2: Cut the cake into layers and fill with butter cream

Grind 200 grams of ginger nuts in the food processor and fold into the butter cream. Put the gingerbread cream in a piping bag with the nozzle #2A. Cut the cake with the cake cutter into three equal layers and pipe the buttercream between the layers. Smooth with a spatula if necessary. Place the cake in the fridge for a while to allow the cream to set.

Step 3: Decorate the cake with FunCakes Choco Glaze Topping

Heat half a jar of FunCakes Choco Glaze Topping in the microwave for 10 seconds and pour it on top of the cake. Using a spatula, gently push the glaze over the edge here and there. Decorate with sprinkles, chocolate letter, sint and chocolate coins. If necessary, put a skewer behind the chocolate letter to prevent it from falling over. Place in the fridge until use.