Christmas Bundt Cake

Make the most delicious Bundt cake as a dessert for a festive table with FunCakes' recipe! This Bundt cake is filled with raisins and has a rich spiced cookie flavour, the perfect combination for the holiday season.

Boodschappenlijstje

FunCakes Mix for Buttercream 500 g
F10125
€5.09

FunCakes Mix for Cupcakes 500 g
F10105
€4.55

FunCakes Flavour - Spiced Cookie Oil-Based 30ml
F56425
€3.31

FunCakes Food Colour Gel Bright Green 30 g
F44155
€3.55

FunCakes Sugar Decorations Christmas Set/12
F50250
€4.39

FunCakes Bake Release Spray 200ml
F54100
€4.99

FunCakes Pearl Choco Balls Bronze Gold Set/8
F50545
€3.35

FunCakes Sugar Paste Decorations Ice Crystal Bronze Gold Set
F50555
€4.39

Wilton Small Cake Leveler -25cm-
03-3105
€11.49

Wilton Decorating Tip #1M Open Star Carded
02-0-0151
€2.35

FunCakes Decorating Bags 41 cm pk/10
F85110
€3.79

Patisse Bundt Pan Cast Aluminum 3 Ø24cm
P04502
€38.65

Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix for Buttercream 200 g
- FunCakes Flavour Spiced Cookie (oil-based)
- FunCakes Food Colour Gel Holly Green
- FunCakes Sugar Decoration Bronze Ice Crystal
- FunCakes Choco Balls Bronze
- FunCakes Sugar Decorations Christmas
- FunCakes Bake Release Spray
- 500 g unsalted butter
- 200 ml water
- 5 eggs (approx. 250g)
- Handful of raisins

Supplies

- FunCakes Decorating Bags
- 2x Wilton Decorating Tip #1M
- Wilton Cake Leveler 25 cm
- Patisse Bundt Pan Cast Aluminum 1 ø24cm

Step 1: Bake the Bundt Cake

Preheat the oven to 180°C (160°C for fan ovens) and grease the Bundt pan with FunCakes Bake Release Spray. Prepare 500 grams of FunCakes Mix for Cupcakes as indicated on the packaging. Stir in a handful of raisins and FunCakes Spiced Cookie Flavour into the batter, then transfer the mixture to the Bundt pan. Bake the cake for about 50-60 minutes until done, and let it cool in the pan.

Step 2: Make the Buttercream

Prepare 200 grams of FunCakes Mix for Buttercream as indicated on the packaging.

Step 3: Assemble the Bundt Cake

Cut the Bundt cake in half using a cake leveler. Fill a piping bag fitted with a #1M piping tip with the buttercream. Pipe small dollops of buttercream onto the bottom layer of the cake and carefully place the top layer on.

Step 4: Colour the Buttercream

Colour the remaining buttercream green using food colour gel and place it into a piping bag fitted with a #1M piping tip.

Step 5: Decorate the Bundt Cake

Pipe a beautiful thick braid of buttercream on top of the Bundt by piping stripes from left to right and vice versa, slightly overlapping them. Decorate with snowflakes, chocolate balls, and sugar

decorations.

Step 6: Enjoy this festive dessert on your Christmas table!

This recipe was made possible by FunCakes.