



## Festive Tiered Cake with Christmas Cookies and Cinnamon

Christmas cookies and cake, that sounds like a delicious combination, doesn't it? Why choose, don't miss anything during Christmas with this elegant tiered cake with Christmas cookies and cinnamon. The cake consists of the most delicious Christmas cookies in the shape of stars, Christmas trees, snowflakes and is filled with delicious cinnamon buttercream. Perfect as a Christmas dessert during dinner for you and your guests!

## Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110  
€4.75



FunCakes Mix for Sponge Cake Deluxe 1kg

F10500  
€6.99



FunCakes Mix for Buttercream 500g

F10125  
€5.09



FunCakes Food Colour Gel Red 30g

F44100  
€3.65



FunCakes Food Colour Gel Peach 30g

F44165  
€3.65



FunCakes Food Colour Gel Black 30g

F44105  
€3.65



FunCakes Bake Release Spray 200ml

F54100  
€4.99



FunCakes Sprinkle Medley Bordeaux 60g

F54185  
€3.29



FunCakes Clear Piping Gel 350g

F54410  
€6.69



FunCakes Decorating Bags 41cm pk/10

F85110  
€3.89



FunCakes Cake Drum Round Silver Ø25cm

F80805  
€2.25



Wilton Decorating Tip Open Star #1M

02-0-0151  
€2.35



Wilton Dowel Rods Plastic set/4

05-0-0028  
€3.59



Wilton Cake Leveler 25cm

02-0-0129  
€4.15



Wilton Decorator Preferred Deep Round Cake Pan Ø20x7,5cm

03-0-0034  
€11.79



Wilton Decorator Preferred Deep Round Cake Pan Ø15x7,5cm

03-0-0035  
€10.65



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85



Karen Davies Silicone Mould Wicker Stars

KD984  
€7.18



Karen Davies Silicone Mould Snowflakes & Trees

KD986  
€7.51



FunCakes Sugar Paste Old Rose 250g

F20280  
€2.85



THE SUGAR PASTE™ Sugar Paste White 1kg

TSP-W1  
€10.69

## Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Mix for Sponge Cake Deluxe 1 kg
- FunCakes Mix for Buttercream 500 g
- FunCakes Food Colour Gel Red
- FunCakes Food Colour Gel Peach
- FunCakes Food Colour Gel Black
- FunCakes Flavour Paste Cinnamon
- FunCakes Bake Release Spray 2
- FunCakes Sprinkle Medley Bordeaux
- FunCakes Clear Piping Gel
- 150 g + 500 g soft unsalted butter
- 400 ml + 40 ml water
- 1 + 6 eggs

## Supplies

- FunCakes Cake Card Gold/Silver -Round- 15cm pk/3
- FunCakes Decorating Bags 41 cm pk/10
- FunCakes Cake Drum Round Ø25 cm - Silver
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Dowel Rods Plastic set/4
- Wilton Taartzaag / Cake Leveler -25cm-
- Wilton Decorator Preferred Deep Round Pan Ø 20 x 7,5cm
- Wilton Decorator Preferred Deep Round Pan Ø 15 x 7,5cm

## Step 1: Make the dough for the Christmas cookies

Make the FunCakes Mix for biscuits with 150 grams of butter and 1 egg, as indicated on the package. Let the dough set in the fridge for an hour.

## Step 2: Make the FunCakes Mix for Biscuit Deluxe

Meanwhile, make the FunCakes mix for Biscuit Deluxe. Preheat the oven to 180 degrees (hot air oven 160 degrees). Spray the Wilton baking pans with the FunCakes Bake Release Spray and make 400g of the FunCakes Mix for Biscuit Deluxe with 6 eggs and 40ml water as directed on the package.

Divide the batter between the two Wilton baking pans and bake the biscuits for about 30-35 minutes until done. When the biscuits are done, immediately dump them onto Wilton's cooling rack and let them cool thoroughly.

## Step 3: Make the Christmas cookies with the Karen Davies moulds

Once the dough for the Christmas cookies has cooled down for an hour, quickly knead the dough and

powder the Karen Davies moulds with a little flour. Make little balls of the cookie dough and press them into the silicone moulds.

Tip: Is your cookie dough struggling to come out of the silicone mould? Let the dough stiffen in the mould in the fridge, so they will come out easier.

#### **Step 4: Bake the Christmas cookies**

Place the cookies on a baking tray lined with baking paper and bake the cookies for about 10-14 minutes until light brown, then leave to cool.

#### **Step 5: Make the FunCakes Mix for Buttercream**

Make 400g buttercream mix with 400ml water and finish the cream with 500g soft butter, as indicated on the package. Then flavour the buttercream to your liking with the FunCakes Flavouring paste cinnamon, by gently spooning the flavouring paste through.

Is the flavour still not how you like it? You can always add more flavour paste to the buttercream.

#### **Step 6: Fill and spread the biscuit cakes with the cinnamon buttercream**

Cut both biscuits twice with the Wilton cake saw and the fill the layers with the cinnamon buttercream. Then spread the buttercream all around the biscuits. Don't use all the buttercream, as you will still need it to decorate the cake. Let the biscuit stiffen in the fridge before you continue decorating.

#### **Step 7: Roll out the FunCakes Sugar Paste Old Rose and THE SUGAR PASTE fondant White.**

Allow the sugar paste to reach ambient temperature before processing. Knead the sugar paste firmly until it's smooth and elastic. Sprinkle the work surface with a little sugar baking powder and roll out the sugar paste with a Wilton rolling stick into an even round shape (2-3 mm thick). Turn the sugar paste a quarter turn each time to avoid sticking.

Tip: Are small cracks visible on the edges after rolling? Then knead firmly again until the edges are completely smooth when rolling out.

#### **Step 8: Line the biscuits with sugar paste**

Line the 20 cm biscuit with the FunCakes Sugar Paste Old Rose. You can easily do this by gently rolling the rolled-out sugar paste around the rolling stick. This way you can move the sugar paste easily. Carefully roll out the rolled out sugar paste over the biscuit. Then smooth the sugar paste over the biscuit. Repeat the steps with the 15 cm biscuit with THE SUGAR PASTE sugar paste white.

### **Step 9: Stack the biscuit cakes on top of each other**

First, place the 20 cm biscuit on the FunCakes Cake Drum Silver and insert four dowel sticks through the biscuit. Use scissors to cut the dowel sticks to size. Cut a cake board to size and place it on top of the biscuit. Then stack the 15 cm biscuit on the cake board. This will keep your tiered cake firm.

### **Step 10: Colour the remaining buttercream old rose**

To colour the buttercream, mix the FunCakes Colour Gels Peach, Red and Black together. First add a drop of peach, red and a small dot of black to your buttercream and mix it into the buttercream well. Has the old rose colour still not been achieved? Then add more of the desired colouring gel.

Next, fill a piping bag with Wilton's nozzle #1M Open star. You can do this easily by putting the nozzle in the piping bag and cutting off a tip. Put the piping bag in a glass and fold the top of the bag around the glass. Then easily fill the piping bag with the pink buttercream.

### **Step 11: Decorate the stack cake**

Stick the Christmas cookies against the tiered cake with some buttercream. Then pipe pretty tufts with the Wilton nozzle #1M on top of the cake.

Fill a piping bag with the FunCakes Piping Gel and cut off a small tip. Use this to spray a fine line along the bottom edge of the cake and stick the FunCakes Sprinkle Medley Bordeaux pearls against it. Repeat this step with the second layer as well.

Place the largest Christmas biscuit in the shape of a star straight onto the cake in two tufts of buttercream, with a cocktail stick behind it if necessary, so that the Christmas biscuit stays put.

### **Step 12: Enjoy your delicious Tiered Cake with Christmas Cookies and Cinnamon!**