



Christmas Chocolate

Make the holidays extra delicious with this festive FunCakes Christmas chocolate. Topped with gingerbread man cookies and cheerful decorations, it looks like a little Christmas gift, but one you can eat. Perfect to enjoy with coffee, to share, or to give as a sweet homemade present.

Boodschappenlijstje



FunCakes Chocolate Melts White 350 g

F30115
€13.99



FunCakes Sugar Decorations
Gingerbread Set/12

F50245
€4.59



FunCakes Sprinkle Medley Joyful 65 g

F52895
€3.15



FunCakes Magic Roll-Out Powder 225 g

F54805
€3.55



FunCakes Decorating Bags 30 cm
pk/10

F85100
€3.15



Scrapcooking Silicone Spatula 27 cm

SC5181
€8.65



FunCakes Mix for Gingerbread 500 g

F11140
€4.99



FunCakes Sugar Paste Decorations Ice
Crystal White Set/12

F50270
€3.95



FunCakes Open Stars Gold 50 g

F52255
€3.65



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



Wilton Comfort Grip Cutter
Gingerbread

02-0-0414
€4.09



Wilton Performance Pans® Oblong
Baking Tray 28x38 cm

191002503
€19.75

Ingrediënten

- FunCakes Chocolate Melts White 350 g
- FunCakes Mix for Gingerbread 500 g
- FunCakes Sugar Decorations Gingerbread Set/12
- FunCakes Fondant Decorations Snowflakes White Set/12
- FunCakes Open Stars Gold 50 g
- FunCakes Sprinkle Medley Joyful 65 g
- FunCakes Magic Roll Out Powder (rolling powder) 225 g

Benodigdheden

- Patisse Baking Paper Sheets 38 x 30 cm pk/20
- Wilton Performance Pans® Rectangular Baking Sheet 28 x 38 cm
- ScrapCooking Silicone Spatula 27 cm
- Wilton Comfort Grip Gingerbread Cutter
- FunCakes Piping Bags 30 cm pk/10

Step 1: Bake the Gingerbread Cookies

Start by making the FunCakes Gingerbread mix according to the instructions on the packaging and wrap the dough in plastic wrap. Chill the dough in the fridge for at least 1 hour. Meanwhile, preheat the oven to 180°C (160°C fan).

Remove the dough from the fridge and knead briefly. Roll it out on a work surface dusted with roll out powder to a thickness of 2–3 mm. Cut out shapes using the Wilton gingerbread cutter. Place on the baking sheet and bake for 10–12 minutes until done. Let the cookies cool on the counter.

Step 2: Melt the Chocolate

Melt 350 g FunCakes White Chocolate Melts according to the instructions on the packaging. Spoon a small amount of melted chocolate into a FunCakes piping bag. Pour the remaining chocolate onto a baking sheet lined with baking paper and spread it out with a spatula so it's roughly the same thickness all over.

Pipe a face and buttons onto the gingerbread cookies with the chocolate in the piping bag.

Step 3: Decorate

While the chocolate is still soft, scatter the FunCakes sprinkles and decorations over the chocolate. Place the gingerbread cookies on top as well. Chill in the fridge for 30 minutes until set.

This recipe was made possible in collaboration with FunCakes.