



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
500 g
F11180
€5.79



FunCakes Mix for Buttercream 500 g
F10125
€5.09



FunCakes Chocolate Decorations Santa
Set/12
F50635
€7.95



FunCakes Chocolate Decorations
Candy Cane Set/24
F50645
€7.95



FunCakes Chocolate Decorations Xmas
Figures Set/12
F50670
€7.95



FunCakes Bake Release Spray 200ml
F54100
€4.99



Wilton Basic Turntable
03-3120
€11.65



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm
03-3136
€6.85



Wilton Comfort Grip Spatula Curved
22,5 cm
03-3133
€5.95



Wilton Decorator Preferred Deep
Round Pan Ø 15 x 7,5cm
03-0-0035
€9.65



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

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.