



Christmas Cake

Make it extra cosy in the kitchen with this delicious Christmas cake, made with the FunCakes Mix for Classic Cake and topped with festive gingerbread snowflake cookies. A delightful treat that pairs perfectly with a cup of hot chocolate and looks beautiful on the table throughout the holiday season.

Boodschappenlijstje



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Mix for Classic Cake 400g

F10230
€4.59



Wilton Comfort Grip Cutter Snowflake

02-0-0418
€4.79



Wilton Recipe Right® Large Loaf Pan
23,4 x 13,3cm

03-3130
€7.05



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



FunCakes Mix for Gingerbread 500 g

F11140
€4.99



FunCakes Sprinkle Medley Joyful 65 g

F52895
€3.15



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



Wilton Decorating Tip #004 Round

02-0-0297
€1.65



Wilton Performance Pans® Oblong
Baking Tray 28x38 cm

191002503
€19.75

Ingredients

- FunCakes Mix for Classic Cake 400 g
- FunCakes Mix for Buttercream 500 g
- FunCakes Mix for Gingerbread 500 g
- FunCakes Sprinkle Medley Joyful 65 g
- FunCakes Magic Roll Out Powder (rolling powder) 225 g

Necessities

- Wilton Recipe Right® Loaf Pan 23.4 x 13.3 cm
- Wilton Comfort Grip Snowflake Cutter
- Patisse Baking Paper Sheets 38 x 30 cm pk/20
- FunCakes Piping Bags 41 cm pk/10
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Decorating Tip #004 Round
- Wilton Recipe Right Non Stick Cooling Grid 40 x 25 cm
- Wilton Performance Pans® Rectangular Baking Sheet 28 x 38 cm

Step 1: Prepare the Gingerbread Cookies

Start by making the 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).

Step 2: Make the Cake

Prepare 400 g FunCakes Mix for Classic Cake as indicated on the packaging. Add the butter to the mixing bowl and mix for 3 minutes on low speed until smooth. Add the eggs and the mix, then beat for 5 minutes on medium speed.

Spoon the batter into the Wilton Recipe Right® loaf pan and bake for approx. 55-60 minutes until lightly golden and cooked through. Let the cake cool almost completely, then turn it out onto a cooling rack to cool further.

Step 3: Bake the Gingerbread Cookies

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

Step 4: Make the Buttercream

Prepare 150 g FunCakes Mix for Buttercream as indicated on the packaging. Place 3/4 of the buttercream in a piping bag fitted with Wilton tip #1M. Place the remaining buttercream in a piping bag fitted with Wilton tip #004.

Step 5: Decorate

Pipe snowflake details onto the cookies using tip #004. Then pipe the buttercream onto the cake



using tip #1M. Decorate with FunCakes Sprinkle Medley Joyful and finish by pressing the gingerbread cookies into the buttercream.

This recipe was made possible in collaboration with FunCakes.