



Limoncello Christmas tree cake with Meringue

Is Limoncello also one of your favourite flavours? Then you really must try this delicious fresh Limoncello Christmas tree cake with meringue! The Christmas tree cake is completely in Christmas theme and not only looks pretty, it also tastes delicious. Perfect as a dessert for Christmas dinner!

Boodschappenlijstje



FunCakes Soft Pearls Medium Red 60 g

F51820
€3.39



FunCakes Open Stars Gold 50 g

F52255
€3.65



FunCakes Nonpareils Silver 80 g

F51600
€2.69



Wilton Cake Pan Christmas Tree

03-0-0111
€11.19

Ingredients

- FunCakes Mix for Limoncello Cake 400 g
- FunCakes Meringue Powder 14 g
- FunCakes Soft Pearls Medium Red
- FunCakes Open Stars Gold
- FunCakes Nonpareils Silver

Supplies

- Wilton Cake Pan Christmas Tree
- Creme brulee burner
- Spatula

Step 1: Make the Limoncello cake

Preheat the oven to 170 degrees (hot-air oven 150°C). Make sure all ingredients are at room temperature before processing. Make 400g of the FunCakes Mix for Limoncello cake as indicated on the package with 4 eggs (200g) - and 175g (cream) butter.

Grease the Wilton Christmas tree baking tin with the FunCakes Bake and Release Spray. Do not forget to spray the corners well. Place the batter into the baking tin and bake the Limoncello Christmas tree cake in the middle of the oven for about 55 minutes. Remove the Christmas tree cake from the baking tin immediately after baking and leave to cool on a wire rack.

Step 2: Make the FunCakes Meringue

Meanwhile, mix 14 g meringue powder with 125 ml water and 125 g fine granulated sugar. Then beat the mixture on high speed until it forms a firm foam. Add 250 g fine granulated sugar to this in a trickle. Beat until the foam develops stiff peaks.

Step 3: Decorate the Limoncello Cake with the meringue

Using a spatula, spread a thick layer of meringue on the cooled Limoncello Cake. Make several little waves on the cake with the spatula to create more texture.

When the Limoncello cake is completely covered with the meringue, you can start burning. Using the crème brûlée burner, go over the meringue, but don't stay still on one place for too long as this can burn the meringue. Gradually go over the meringue with the burner until it turns a nice golden brown.

Step 4: Decorate the Limoncello Christmas tree cake

To decorate the Christmas tree cake use different sprinkles from FunCakes, for example the FunCakes Soft Pearls Medium Red, FunCakes Open Stars Gold and FunCakes Musket Seed Silver.

Step 5: Enjoy the Limoncello Christmas Tree Cake with Meringue during Christmas!