



Vegan Christmas Tree Cake

Vegan food doesn't have to be boring and especially not for Christmas dessert! So for Christmas dinner, make this delicious Vegan Christmas Tree Cake decorated with chocolate icing. The Christmas tree cake is very easy to make, and very tasty! Perfect for the Christmas season!

Boodschappenlijstje



FunCakes Mix for Vegan Cake 400g

F10195

€4.79



FunCakes Decorating Bags 41 cm
pk/10

F85110

€3.79



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151

€2.35



FunCakes Sugar Paste Decorations Ice
Crystal Bronze Gold Set

F50555

€4.39



Wilton Cake Pan Christmas Tree

03-0-0111

€11.19

Ingredients

- FunCakes Mix for Vegan Cake 400g
- FunCakes Sugar Paste Decorations Ice Crystal Bronze Gold Set
- Renshaw Luxury Chocolate Icing 400g

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- Wilton Cake Pan Christmas Tree
- Wilton Decorating Tip #1M Open Star Carded

Step 1: Make the batter for the vegan Christmas tree cake

Preheat oven to 180°C (hot-air oven 160°C). Process the ingredients at room temperature. Make 400g of FunCakes Mix for Vegan Cake with 160ml water and 180ml (160g) vegetable oil as directed on the package.

Step 2: Bake the vegan Christmas tree cake

Spray the Wilton baking tin Christmas tree well with the FunCakes Bake and Release spray, don't forget to include the corners. Put the batter into the tin and bake the cake in the middle of the oven for about 50-55 minutes. Remove the cake from the baking tin immediately after baking and leave to cool on a cooling rack.

Step 3: Prepare the Renshaw Chocolate Icing

Meanwhile, stir the Renshaw Chocolate Icing well and put it in a piping bag with Wilton's #1M nozzle. You can easily do this by placing the piping bag with the nozzle in a glass, fold the piping bag around the glass and then fill the piping bag with the chocolate icing.

Step 4: Decorate the Vegan Christmas Tree Cake

When the cake is well cooled, pipe rosettes on the cake with the chocolate icing. For the tree trunk, pipe strips and small tufts on the cake. Fill the empty spaces on the vegan cake with small tufts.

Finally, decorate the vegan Christmas tree cake with the FunCakes Fondant Decoration Snowflakes Bronze Gold.



Step 5: Enjoy this delicious Vegan Christmas Tree Cake during Christmas!