



## 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 500g**  
F11180  
€4.63



**FunCakes Mix for Buttercream 500g**  
F10125  
€4.07



**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 40x25cm**  
03-3136  
€6.85



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



**Wilton Decorator Preferred Deep Round Cake Pan Ø15x7,5cm**  
03-0-0035  
€9.65



**Wilton 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.*