



Beautiful Christmas cake with poinsettias

This beautiful stacked cake will steal the show during Christmas! The cake is filled with a tiramisu and sparkling wine buttercream and perfect for the Holidays. This four layer stacked cake is decorated with beautiful Christmas poinsettias.

Boodschappenlijstje



Sugarflair - Max Concentrate Paste
Colour RED EXTRA, 42g

C101
€10.05



LorAnn Super Strength Flavor -
Sparkling Wine - 3.7 ml

L0550
€2.29



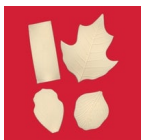
PME Cake Leveler Large -40 cm-

CL18
€11.79



FMM Poinsettia Cutter set/7

CUTPOI
€6.59



FMM Veining Mats 5-8

CUTVNM2
€8.45



Patisse Cooling Grid Round 32 cm

01320
€7.19



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

03-3136
€6.85

Other materials:

- 144 ml water
- 22 eggs
- 625 ml water
- 750 gram unsalted butter
- Icing sugar to roll out on
- Sharp knife

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 1140 gram mix for Sponge Cake, 22 eggs and 600 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Divide the batter over the lubricated baking pans (1/2 till 2/3 full). Bake the 15 cm cake in 25-30 minutes, the 20 cm cake in 30-35 minutes, the 25 cm cake in 35-40 minutes and the 30 cm cake in 50 minutes. Don't open the oven between! The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid.

Add 625 ml of water to 625 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 750 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes). Divide the buttercream in two portions, give one portion a tiramisu flavour and the other portion a sparkling wine flavour.

Lubricate the drum with piping gel. Roll out 500 gram fondant on a with icing sugar covered work surface to a round. Cover the drum with the fondant and cut off the remaining fondant. Cut the cakes twice with the cake leveller.

Fill the bottom and third cake with the sparkling wine buttercream and use the cream also to cover the outside of the cakes. Place the cakes in the fridge to stiffen for an hour and cover the outsides again with the cream. Place them back in the fridge. Repeat this for the other cakes, only then with the tiramisu flavour. Cover all four cakes with white fondant and place them back in the fridge.

Knead the red colouring into the gumpaste. Roll out the gumpaste thinly and cut out 6 large, 5 medium and 3 small petals for every flower with the poinsettia cutter. You can vary in sizes. Press the veining mat with the serrated blade on top. Grab a small ball gumpaste and press it flat. Arrange the six large petals and stick them together with a little bit of piping gel. Repeat this with the five medium petals and the 3 small petals. To give the flowers a little bit more depth, you can add some paper balls between the petals.

Put a little bit of piping gel in the middle of the flower and sprinkle the nonpareils on top. Let the flowers dry. Ideally, you make the flowers two days in advance, so that they have time to dry.

Remove the tiramisu cakes from the fridge and lubricate them with piping gel. Fill your hand with the confetti and press this against the cake. Repeat this until the whole cake is covered and you won't see any fondant.

Remove the 30 cm cake from the fridge and place it on the covered drum. Insert 5 dowels (on the correct height). Cut the 26 cm drum a bit smaller and place this on top of the dowels. Carefully place



the 25 cm cake on top. Also insert 4 dowels in this cake and place a drum on top. Repeat this until all the cakes are stacked on each other.

Stir some red colouring true the royal icing. Use the icing to add the poinsettia to the cakes. Finish the bottom cake with a beautiful ribbon.