



Ho Ho Ho Xmas Drip Cake

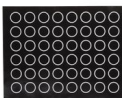
Make a drip cake in Christmas style this holiday season! In this recipe we explain how to make macarons, meringue trees and gingerbread mans. These will all be decorations for the Ho Ho Ho Xmas Drip Cake!

Boodschappenlijstje



PME Deep Round Cake Pan Ø 20 x 7,5cm

RND083
€13.05



Patisse Macaron Baking Mat

P01713
€11.69



PME Palette Knife Angled Blade -23 cm-

PK1013
€4.99



FunCakes Food Colour Gel Bright Green 30 g

F44155
€3.55



FunCakes Flavour Paste Mascarpone Cream 100 g

F56175
€1.09



FunCakes Mix for Gingerbread 500 g

F11140
€4.99



RD Essentials Edible Glue 25g

RD9345
€2.85



Patisse Cooling Grid Round 32 cm

01320
€7.19



PME Cake Leveler Small -25 cm-

CL12
€5.45



FunCakes Sugar Paste Bright White 1 kg

F20500
€9.49



FunCakes Mix for Buttercream 1 kg

F10560
€7.49

Other materials:

- 250 + 60 gram soft unsalted butter
- 5 eggs
- 110 gram vegetable oil
- 260 + 60 + 200 ml water
- 70 gram fine granulated sugar
- 70 gram fresh egg white
- Icing sugar to roll out on
- Flour to roll out on

This cake has many separated parts where you only use a few from.

Preheat the oven to 180°C (convection oven 160°C). Prepare the gingerbread cookies as indicated on the package. Wrap the batter into plastic foil and place it in the fridge for at least 1 hour.

Prepare 300 gram mix for macarons as indicated on the package. Colour the batter white with white colouring. Fill a bag with the mixture, cut of the top and pipe circles on the macaron mat. Let this dry for 2 hours.

Meanwhile, prepare 600 gram Mix for Red Velvet Cake as indicated on the package or in this basic recipe. Dived the batter over the two baking pans and bake the cakes in approx. 30-35 minutes ready. Let the cool down on a grid after baking.

Remove the cookie dough from the fridge, knead it and roll this out on with flour covered work surface till it has thickness of approx. 3 mm. Cut out the gingerbread men, place them on a baking plate covered with parchment paper and bake them in approx. 12 minutes ready. Let them cool down on your work surface.

Let the oven cool down to 130°C (convection oven) and bake the macarons in approx. 15 minutes ready. They will be easy to remove from the mat.

Meanwhile, prepare 200 gram Mix for Buttercream as indicated on the package or in this [basic recipe](#). Add to taste the mascarpone flavouring.

Let the oven cool down to 100°C (convection oven). Mix 10 gram egg white powder with 60 ml water in a bowl and stir this. Beat the powder on high speed till a white foam and add a bit of sugar. Add a bit of sugar and beat this until the you can pull peaks that don't fall back. Divide this into two portions and colour them red and green. Stir not completely, so you will have a marble effect. Fil a decorating bag with tip #1M and the green mixture and pipe swirls on the a with parchment paper covered baking plate. Fill another decorating bag with tip #1A and fill this with the red mixture and pipe small circles on the baking plate. Dry the them in the over for 1½ hours. Let them cool down after baking in the oven.

Cut the two cakes both once and stack them on each other with a layer of buttercream in between. Also cover the outside of the cake with the cream and place in the fridge to stiffen.

Fill a bag with tip #2 and a bit of white cream and decorate the gingerbread cookies.



Colour the remaining buttercream with the red colouring and place this in a decorating bag. Take a big brush and paint some green paint on top of the macaron. Fill one part of the macaron with the cream and place the other one on top. Place them in the fridge until you need them.

Knead 600 grams of fondant well, roll it out on a with icing sugar covered work surface and use it to cover the cake. Remove the remaining parts. Roll out the remaining fondant and cut out different sizes of snowflakes.

Heat half a jar of red Dip 'n Drip in the microwave (no longer than 10 seconds!) and put this in a decorating bag. Cut off a small tip and pipe the drip along the border of the cake, sometimes you push it over the edge. Fill the top of the cake with the red drip and make it smooth with a spatula. At last, decorate the cake with the cookies, meringues, snowflakes and macarons. Sprinkle some golden stars for the finishing touch.



This recipe has been made possible by FunCakes.