



## Winter cake

Make this delicious winter cake with the FunCakes special edition mix for Almond Cake! Great for the holidays or as part of a dessert buffet.

## Boodschappenlijstje

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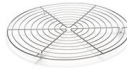
PME Extra Deep Round Cake Pan Ø 15 x 10cm

RND064  
€10.49



Wilton Disposable Decorating Bags pk/12

03-3111  
€5.95



Patisse Cooling Grid Round 32 cm

01320  
€7.19



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733  
€3.85

Other materials:

- 450 gram unsalted butter
- 7 eggs (approx. 350 gram)
- 500 ml cream
- 2 sachets of cream stiffener
- Rasped coconut

Make sure that the ingredients are at room temperature.

Melt 160 gram melts au bain maire, in the chocolate melter or in the microwave. When you melt the chocolate in the melter, place it on 45°C. When it has a temperature of 31°Cm, stir 40 gram melts true the chocolate until they are dissolved.

Preheat the oven to 160°C (convection oven 145°C). Mix 750 gram of almond cake mixture with 450 gram of butter and 7 eggs a low speed for 4 minutes into a smooth batter. Grease the baking pan. Cut out a stroke of baking paper that is 7 cm higher than the pan. Place the stroke on the inside of the baking pan. In this way you make the pan higher. Fill the baking pan with the batter and bake the cake in approx. 70 minutes.

Let the cake cool down in the pan for approx. 10 minutes and then let it cool down on a grid.

Draw a Christmas tree on the baking paper and turn it around. Fill a decorating bag with the chocolate and make the trees. Let them harden.

Beat the whipping cream with the icing sugar and the sachets of stiffener. Cover the cake with the whipping cream and sprinkle some coconut over the cream. Carefully remove the Christmas trees from the paper and place them on the sides of the cakes.