

# de leukste taarten shop



## Recipe for Franse Bûche de Noël

This Christmas bûche, also called tree trunk, is a traditional French dessert that is served on Christmas Eve. This delicious French Bûche de Noël recipe from FunCakes takes some time, but it will be worth it! You will have the most delicious dessert you can think of! The Christmas bûche is made of FunCakes Mix for Chocolate Sponge Cake, Funcakes Mix for Buttercream that is flavored with FunCakes Flavor Paste Forest Fruits and the Funcakes Chocolate Ganache! If that doesn't sound delicious ...

## Boodschappenlijstje

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FunCakes Mix for Choco Sponge Cake  
1kg

F10535  
€8.49



FunCakes Mix for Buttercream 500g

F10125  
€5.09

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FunCakes Flavour Paste Forest Fruits  
120g

F56235  
€5.99



Dr. Oetker Sugar Paste White 200g

1-50-104206  
€2.65



Patisse Parchment Paper Sheets  
38x30cm pk/20

P01733  
€3.95



FunCakes Pearl Choco Balls Ruby set/8

F50505  
€3.99



Sugarflair Rejuvenator Spirit (Alcohol)  
14ml

K101  
€4.55

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## Ingredients for Franse Bûche de Noël

- [250 g FunCakes Mix for Chocolate Sponge Cake](#)
- [200 g FunCakes Mix for Buttercream](#)
- [400 g FunCakes for Chocolate Ganache](#)
- [FunCakes Flavour Paste Forest Fruits](#)
- [FunCakes Pearl Choco Balls Ruby](#)
- [100 g FunCakes Fondant Bright White](#)
- [FunCakes Edible FunColours Sparkle Dust Metallic Gold](#)
- [Sugarflair Rejuvenator Spirit - Alcohol](#)
- 3 eggs (circa 150 g)
- 420 ml water
- 240 g unsalted butter
- Cacaopowder

## Other supplies for Franse Bûche de Noël

- [Wilton Rolling Pin](#)
- [Wilton Comfort Grip Curved Spatula](#)
- [Patisse Parchement Paper](#)
- [PME Holly Lead Plunger Cutter](#)
- Brush
- Clean ironed tea towel
- Plastic foil
- Baking tray



#### **Step 1: Prepare the forest fruits buttercream for the Franse Bûche de Noël**

Prepare 200 grams of FunCakes Mix for Buttercream by mixing it with 200 ml of water. Beat the mixture with a whisk and let it stiffen at room temperature for at least an hour. Then beat 240 grams of unsalted butter until creamy for about 5 minutes. Add the mixture in parts to the butter, always mix completely before adding the next part. Then season the buttercream with the forest fruits flavor paste.

#### **Step 2: Make the Chocolate Ganache for the Franse Bûche de Noël**

Prepare 400 gram FunCakes mix for Chocolate Ganache by mixing it with 160 ml water. Make sure to mix it in a bowl that is suitable for the microwave. Heat the mixture to approx. 900 Watt and stir every 10-15 seconds until completely melted. You keep stirring until the ganache is nice and smooth, then let it cool down.

#### **Step 3: Get started with the FunCakes mix for Chocolate Sponge Cake**

Prepare 250 grams of FunCakes Mix for Chocolate Sponge Cake by mixing the mix with 3 eggs and 55 ml water at the highest speed. You do this for 7-8 minutes after which you mix it for another 2-3 minutes at low speed. Line two baking trays with a sheet of parchment paper and divide the sponge cake batter over the baking trays. Bake the biscuits about 10 - 12 minutes. Place the sponge cake upside down on a clean tea towel, remove the baking paper and roll up the sponge cake with a tea towel and all. Let the cake cool in the tea towel. Repeat this for the other biscuit.

#### **Step 4: Bring together the forest fruits buttercream, chocolate sponge cake and chocolate ganache for the Franse Bûche de Noël**

Roll out the biscuits carefully and cover both with a layer of forest fruits buttercream. Don't cover them with too much buttercream, otherwise you will roll the cream out of the cake! After spreading, roll the biscuits back up using the tea towels, wrap them in plastic foil and leave to set in the refrigerator for an hour.

Beat the cooled ganache and spread a thin layer over the cakes. Put this in the fridge for half an hour and then apply



another layer of ganache with a palette knife. This does not have to be neat and then let it stiffen in the fridge for another half hour.

#### **Step 5: Decorate the Franse Bûche de Noël**

Knead 100 grams FunCakes Fondant White and roll it out on a powder-dusted work surface. Cut out the holly leaves with the plungers and let them air dry. Then make a paint with the rejuvenator and the gloss powder and paint the holly leaves.

Remove the sponge rolls from the fridge and decorate with the holly leaves, red chocolate balls and cocoa powder. Enjoy!!

**Tip!** For a completely new version of this recipe, you can replace the forest fruits flavor paste for cinnamon flavor paste, FunCakes Mix for Chocolate Sponge Cake for FunCakes Mix for Sponge Cake Deluxe (note adjusted amount of water!) And icing sugar for cocoa.