



## Gingerbread Cake with drip for Saint-Nicholas

It's a party right away with this Gingerbread Cake with drip for Saint-Nicholas by FunCakes. This delicious gingerbread cake is filled with small pieces of gingerbread and crème pâtissière, this adds a delicious extra flavour.

The cake is decorated with red and yellow drip, small pieces of gingerbread, Saint-Nicholas candy and yellow choco balls. A super spectacular cake for Saint-Nicholas evening!

## Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105  
€4.55



FunCakes Mix for Crème Pâtissière 500g

F10150  
€6.25



FunCakes Food Colour Gel Red 30g

F44100  
€3.65



FunCakes Food Colour Gel Yellow 30g

F44115  
€3.65



FunCakes Bake Release Spray 200ml

F54100  
€4.99



FunCakes Decorating Bags 30cm pk/10

F85100  
€3.25



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85



Patisse Ceramic Loaf Pan 25cm

P03301  
€9.39



FunCakes Dip 'n Drip White 375g

F54715  
€5.65

## Ingredients

- FunCakes Mix for Cupcakes 500 gr
- FunCakes Mix for Crème Pâtissière 100 gr
- FunCakes Dip 'n Drip White 375 gr
- FunCakes Food Colour Gel Yellow
- FunCakes Food Colour Gel Red
- FunCakes Choco Balls Yellow
- FunCakes Bake Release Spray
- 250 ml water
- 5 eggs
- 250 g soft unsalted creambutter
- Saint-Nicholas candy of your choice
- Gingerbread (kruidnoten)

## Supplies

- FunCakes Decorating Bags 30 cm
- Wilton Recipe Right Non-Stick Cooling Grid
- Patisse Ceramic Loaf Pan 25cm

## Step 1: Make the batter

Make sure the ingredients are on room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500g of the FunCakes Mix for Cupcakes with 5 eggs and 250g (cream)butter. Mix the entire batter for 4 minutes on the lowest speed with a whisk, then, mix 2 to 3 hands full of small pieces of gingerbread through the batter.

## Step 2: Make the crème pâtissière

Mix 100g of the Crème Pâtissière mix with 250ml of water in a bowl. Mix the batter with a whisk for 5 minutes at a medium speed until smooth. Then, let the crème pâtissière stiffen for 15 minutes.

Put the crème pâtissière in a decorating bag and cut off a corner. Spray a baking tin with baking spray and fill the baking tin with the gingerbread cake batter. Drizzle the crème pâtissière over the batter.

## Step 3: Baking the Gingerbread Cake

Bake the cake for 55-65 minutes in a preheated oven, use a skewer to check whether the cake is done. Place the cake on a cooling grid after baking it and immediately flip it. Let the cake cool off before decorating the cake.

## Step 4: Decorating the Gingerbread Cake

Heat the white Dip 'n Drip for about 10 minutes in a microwave and divide it into two portions. Colour one part yellow using the yellow food colour gel and colour the other part red using the red food colour gel. Put the Dip 'n Drip in two different decorating bags, cut off a corner and add a red



and yellow drip on the cake.

Decorate the cake using small pieces of gingerbread (pepernoten), Saint-Nicholas candy and FunCakes yellow choco balls on top of the red and yellow drip. Your Gingerbread Cake with drip for Saint-Nicholas is now ready to be eaten all the way!

*This recipe is made possible by FunCakes.*