



Christmas cake with candy canes

Impress your guests this holiday season with this festive Christmas cake, decorated with cheerful candy canes. It's made with a deliciously light chocolate sponge and filled with the irresistible FunCakes Spread Crunchy White Choco Coconut. Perfect for a cosy Christmas afternoon or as a showstopper on your dessert table.

Boodschappenlijstje

	FunCakes Mix for Buttercream 500 g F10125 €5.09		FunCakes Mix for Choco Sponge Cake 500 g F11180 €5.79
	FunCakes Chocolate Decorations Candy Cane Set/24 F50645 €7.95		FunCakes Bake Release Spray 200ml F54100 €4.99
	FunCakes Spread Crunchy White Choco Coconut 250 g F55120 €6.89		Wilton Taartzaag / Cake Leveler -25cm- 02-0-0129 €4.15
	Wilton Decorator Preferred Deep Round Pan Ø 15 x 7,5cm 03-0-0035 €9.65		Wilton Basic Turntable 03-3120 €11.65
	Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm 03-3136 €6.85		Wilton Icing Smoother 03-3106 €11.45
	FunCakes Decorating Bags 41 cm pk/10 F85110 €3.79		Wilton Comfort Grip Spatula Curved 22,5 cm 03-3133 €5.95

Ingredients

- FunCakes Mix for Choco Sponge Cake 500 g
- FunCakes Mix for Buttercream 500 g
- FunCakes Spread Crunchy White Choco Coconut 250 g
- FunCakes Chocolate Decorations Candy Cane Set/24
- Wilton Candy Cane 3D Sprinkle Mix 56 g
- Wilton Gingerbread 3D Sprinkle Mix 56 g
- FunCakes Bake Release Spray 200 ml

Necessities

- Wilton Decorator Preferred® Deep Round Pan Ø 15 x 7.5 cm
- Wilton Cake Leveler 25 cm
- Wilton Basic Cake Turntable
- Wilton Recipe Right Non Stick Cooling Grid 40 x 25 cm
- Wilton Icing Smoother
- Wilton Comfort Grip Angled Spatula 22.5 cm
- FunCakes Piping Bags 41 cm pk/10

Step 1: Bake the Choco Sponge

Preheat the oven to 180°C (160°C fan) and grease the cake pan with FunCakes Bake Release Spray. Prepare 150 g FunCakes Mix for Choco Sponge Cake as indicated on the packaging. Spoon the batter into the cake pan and bake the sponge for approx. 30-35 minutes. Turn out onto a cooling rack and leave to cool completely.

Step 2: Make the Buttercream

Prepare 200 g FunCakes Mix for Buttercream as indicated on the packaging. Transfer half of the buttercream to a FunCakes piping bag and snip off the tip.

Step 3: Assemble the Cake

Slice the sponge into 3 layers using the cake leveler. Pipe a buttercream "dam" around the edge of each layer. Spread a generous layer of FunCakes Spread Crunchy White Choco Coconut inside the buttercream dam. This helps keep the cake stable and prevents the filling from slipping out. Stack the layers and cover the cake all over with buttercream using the Wilton Icing Smoother. Chill until firm, then apply a second smooth layer of buttercream and chill again.

Step 4: Decorate

Decorate the cake with the FunCakes chocolate candy canes and the Wilton sprinkles.

This recipe was made possible in collaboration with FunCakes.