



Square Christmas cake

This beautiful red Christmas cake is perfect for Christmas. With the steps in this recipe from Deleukstetaartenshop you can make this lovely cake yourself. Serve the cake with some coffee or as a dessert!

Boodschappenlijstje



PME Plunger Cutter Snowflake set/3

SF708
€10.29



Karen Davies Silicone Mould Pearl Borders

KD195
€29.29



Sugarflair Max Concentrate Paste Colour Red Extra 42g

C101
€8.36



Rainbow Dust Essentials Tylo Powder 50g

RD9300
€5.45



Patisse Disposable Piping Bags 41cm pk/24

02435
€5.85



Patisse Measuring Spoons Plastic set/4

P02480
€1.45



Cookie Cutter Ring Ø6cm

K054013
€3.19

Other materials:

- 3 eggs (approx. 160 gram)
- 225 ml water
- 250 gram butter
- Jam
- Edible paint or colour pens

Take 200 gram white fondant and knead a teaspoon of tylose through the fondant, do this a day ahead. Cut out two ice crystals and cut out of the crystals a circle. Also cut out snowflakes and a snowman with the plunger cutters. Let this dry for at least 1 day.

In the meanwhile, make the buttercream, all the ingredients need to be at room temperature. Add 125 ml of water to 125 grams of the mixture and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 250 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Preheat the oven to 175°C (convection oven 160°C) and mix 200 gram mixture for sponge cake, 3 eggs and 20ml water. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into a greased square baking pan (1/2 to 2/3 full). Bake the cake in the middle of the oven in 25-30 minutes. Let the sponge cake cool down. Cut the cake in layers and fill these with a layer of buttercream and jam. Then cover the whole cake with the buttercream.

Knead 750 gram fondant and colour it red with the colouring. Cover the cake with the red fondant. Place along the bottom a border of pearls, this is made with the FI mold pearl.

Add 60 ml of water to 500 grams of sifted mixture for royal icing. Mix the icing for 7-10 minutes on low speed to a stiff, white icing. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back. (If using a hand-held mixer be careful to ensure that it does not jam!)

Place decorating tip 3 in the bag and fill this with the icing. Pipe with the icing a decorative pattern on the cake. Place the ice crystals with the snowflakes in the middle of each ice crystal on a sheet of baking paper. Place 5 blocks of isomalt in the scoop it spoon and melt them in 1 minute on 600 Watt in the microwave. Be carefully, this becomes really hot! Carefully pour the isomalt on the ice crystal. Let this dry well.

Give your snowman a face, scarf and hat with some edible paint. When the isomalt has dried, put the ice crystals upright on the cake. Also place the snowman on the cake. Cover the cake with white nonpareils for a snow effect.