





# **Christmas Tree Cake Recipe Card**



## ***In Your Box***

- 1 Rapeseed oil
- 1 Cake mix
- 1 Orange chocolate Frosting
- 1 Green cake glaze
- 1 Bag of icing glaze or fondant
- 1 Tree mould
- Piping bag
- Decorating sprinkles, sparkles
- Iced Christmas figures
- Sugar paste

You need 3 eggs

## ***TO MAKE THE CAKE***

Preheat the oven and grease the cake mould with a few drops of oil

Into a stand mixer bowl add the cake mix, oil, and 80mls of water, and 3 eggs

Whisk for about 4 mins, until smooth, put your cake pan on a tray and pour the mix into the cake pan

Bake for 25 to 30 mins, insert a cake skewer into the center if it comes out clean its done, if not leave in for another 5 mins

When done, leave to cool for 10 mins in the pan before transferring onto a wire rack, leave to cool until is completely cooled or the frosting will melt when you apply it. (leave the cake on the wire rack)

With a long knife slice the cake into 2 horizontally and apply the frosting, place the in the fridge to chill for about 20 mins

warm the fondant in the microwave, heat in short bursts, and stir until melted and thin.

Place a clean tray lined with cling film under the wire rack and pour over the liquid fondant, start with the edges of the cake, leave to set, scrape up the fondant and if needed warm and pour over the center of the cake and its should just flood out to the edge, leave to set for about 30 mins.

If you need more icing, use the bag provided just add 10 Mls of water at a time until you have a thick paste you can coat the cake with and also pipe and write with,

Decorate the cake how you wish you can use the sugar paste to roll out and cover the bottom of the tree or to make mini presents

## ***Equipment***

- Stand or hand mixer
- spoon
- microwave to melt the frosting
- Cake spreader or spatula
- tray or cake board
- wire cooling rack
- cling film

## ***Times Temps***

- Pre heat the oven
- 170c fan assisted or 180c or Gas 4
- Prep Time 15 mins
- Baking Time 25-30 mins
- Cooling Time 2-3 hours
- Icing time - All the time in the world

