

## SKILL LEVEL



PREP  
**45**  
MINS

BAKE TIME  
**20 - 25**  
MINS

SERVES  
**12**

## IN THE KIT

- Bag 1:** 180g caster sugar
- Bag 2:** 180g self raising flour, 44g cocoa powder, 1 tsp baking powder
- Bag 3:** 50g milk chocolate chips
- Bag 4:** 275g icing sugar, 25g cocoa powder
- Bag 5:** 15g reindeer sprinkles

**3 x baking paper circles**

**1 x testing skewer**

**1 x reindeer topper + stickers**

**1 x brown straw**

**3 x small lollipop sticks**

## YOU WILL NEED

330g unsalted butter (180g + 150g), plus extra for greasing

3 medium eggs

6 tablespoons (90ml) milk (4 tablespoons + 2 tablespoons), plus extra if needed

3 x 18cm round tins

## STORAGE

Store in an airtight container in a cool, dry place.

## INGREDIENTS

Icing sugar (sugar, cornflour starch), self raising flour (**wheat** flour, raising agents (sodium acid pyrophosphate, sodium bicarbonate), calcium, niacin, iron, thiamin), caster sugar, fat reduced cocoa powder (8%), **milk** chocolate chips (6%) (sugar, cocoa butter, whole **milk** powder, cocoa mass, emulsifier (**soya** lecithin), vanilla extract), reindeer sprinkles (sugar, glucose syrup, rice flour, cocoa butter, cocoa powder, concentrates (carrot, safflower, elderberry, lemon), thickener (tragacanth), glazing agent (beeswax), coconut oil, colour (iron oxides)), baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour, calcium, niacin, iron, thiamin).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1622kJ/388kcal
Fat	3.5g
of which saturates	2g
Carbohydrate	82g
of which sugars	64g
Protein	5.2g
Salt	0.31g

### Allergens:

For allergens see ingredients in **bold**.  
May contain: **tree nuts**.

### Best before:

See sticker.

Suitable for vegetarians.

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Baked In Ltd.  
Office 112, Slington House,  
Rankine Road, Basingstoke,  
Hampshire, RG24 8PH



**745g**

BAKED  
IN

# Chocolate Rudolph Cake

Junior  
Baking  
Club



# CHOCOLATE RUDOLPH CAKE



1. **Preheat the oven to 180°C/160°C Fan/Gas Mark 4.** Grease 3 tins with a little bit of butter and line with the provided baking paper circles. If you don't have 3 tins, you can bake the cakes one at a time.

2. In a large mixing bowl, add 180g of butter and **bag 1** (sugar). Mix until it is pale yellow and feels soft. Add **bag 2** (flour, cocoa powder, and baking powder), 3 eggs and 4 tablespoons of milk. Mix everything together until there are no lumps. Add **bag 3** (milk chocolate chips) and gently mix until they are evenly spread through the cake mixture.



3. Spoon the mixture into the 3 lined tins, trying to get about the same amount in each. **Bake the cakes for 20-25 minutes, or until they have risen. Poke the testing skewer into the middle of one of the cakes, if the skewer comes out clean, they are done.**

4. **Remove the cakes from the oven and leave to cool in the tins for 20 minutes.** Carefully remove the cakes from the tins and leave them to cool completely on a wire rack.

When you see words in **bold**, ask an adult to help you.





5. Whilst the cakes are cooling, make the buttercream. In a large bowl, add 150g of butter and mix until it feels soft. Bit by bit, add **bag 4** (icing sugar and cocoa powder) and mix until there are no lumps. Add 2 tablespoons of milk and stir it into the buttercream so that it is soft and spreadable. If the buttercream is too thick and hard to stir, add 1 teaspoon (5ml) of milk at a time, mixing until soft.



6. Once the cakes are cool they are ready to put together. Place one of the cake layers onto a plate or board. Use a palette knife to spread 2 tablespoons of buttercream over the top. Put another cake layer on top and spread on another 2 tablespoons of buttercream. Put the last layer of cake on top.



7. Spread all the leftover buttercream on the top and sides of the cake, and still using a palette knife, create ripples to look like fur. **With a pair of scissors, cut out the nose, the antlers, and your favourite eyes from the topper kit. Cut the paper straw in half.**



8. Use the stickers to stick the straws to the back of Rudolph's antlers, and to stick the eyes and nose to the lollipop sticks. Push the sticks and straw into the cake to create Rudolph's face, making sure the card doesn't touch the cake. Sprinkle **bag 5** (reindeer sprinkles) over the top of the cake to finish.



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