

PREP: 1 hr 30 min
COOK: 45 min
SERVES: 12

Candy Cane Christmas Cake

Brighten up your traditional Christmas Cake with festive red and green candy cane buttercream, white chocolate and gingerbread men!

Ingredients

Fruit Cake

1 tin crushed pineapple

3 cups + 1 tbsp (500g) mixed dried fruit, chopped

200g butter

2 tsp Queen Natural Brandy Essence

1 tbsp water

1 tsp Queen Natural Vanilla Extract

2 large eggs

1 cup (160g) brown sugar

1 ½ cups (225g) plain flour, sifted

½ cup (60g) cocoa, sifted

1 sachet Dr. Oetker Baking Powder

Method - Cake

STEP 1

Pre-heat oven to 160°C (fan forced) and line three 6 inch cake tins with baking paper.

STEP 2

In a large saucepan add pineapple, dried fruit, butter, Brandy Essence, water and Vanilla Extract. Heat over medium low heat, stirring continuously, until butter has melted and mixture starts to bubble. Remove from the heat and allow to cool. Transfer to a large bowl. Add eggs one at a time, mixing well to combine. Stir in brown sugar and sifted dry ingredients, then mix through walnuts and chocolate chips.

STEP 3

Evenly distribute batter between pans. Bake for 30 – 45 minutes, turning half way, or until an inserted skewer comes out clean. Remove from the oven and allow to cool completely before icing.

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Ingredients

2 tsp mixed spice
3/4 cup + 1 tbsp (100g) walnuts
100g choc chips

Buttercream

3 cups (450g) icing sugar
250g unsalted butter, soft
½ cup (125ml) cream, chilled
1 tsp Queen Natural Vanilla Extract
1 tsp cinnamon
Queen Food Colour Gel Red
Queen Food Colour Gel Green

To decorate

Dr. Oetker Chocolate Silver Pearls
Dr. Oetker Giant Chocolate Stars
Dr. Oetker Polka Dots
Dr. Oetker Designer Icing Pink
Dr. Oetker Designer Icing White
150g white chocolate, melted
Gingerbread Men
Meringues

Method - Buttercream & Decorating

STEP 1

For buttercream, beat butter until pale and creamy, then add icing sugar a few tablespoons at a time. Beat on medium high until smooth and light in colour. Add Vanilla Extract and cream and whip until buttercream is luscious and thick.

STEP 2

Add 1 tsp of cinnamon to half of buttercream and stir well to combine. Separate remaining buttercream into three bowls. Add Red Food Colour Gel to one bowl and Green Food Colour Gel to another bowl. Add each colour to a separate piping bag.

STEP 3

To assemble, place one layer of cake on cake stand and top with cinnamon buttercream. Smooth with spatula then top with second cake. Repeat for third and final cake.

STEP 4

To decorate, pipe lines of buttercream around cake in alternating colours. Use a bench scraper to smooth out buttercream on sides and top of cake. Place in fridge for 15 minutes to allow buttercream to firm.

STEP 5

Melt white chocolate in microwave in 30 second intervals until chocolate is melted, stirring well in between. Allow to cool slightly.

STEP 6

Remove cake from fridge and pour white chocolate over cake. Use the back of a spoon to smooth out and encourage drips over the side. Before chocolate hardens, sprinkle Polka Dots and Chocolate Silver Pearls. Add store bought meringues, and use White Designer Icing to glue Giant Chocolate Stars upright on cake. Decorate gingerbread men with White and Pink Designer Icing and glue in place with White Designer Icing.

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