



# 3D Christmas Tree Cake

8 - 10 Portions



Medium

up to 40 Min.



## 1 For The Cake:

Preheat oven to 180°C, 160°C fan, gas mark 4. Grease and line your tins.

Combine the flour, bicarbonate of soda and spices into a mixing bowl.

In a saucepan melt the butter with the sugar, treacle, syrup and milk over a gentle heat, until the sugar has dissolved.

Add the stem ginger pieces to the flour and give it a mix together (to coat the pieces of ginger). Pour the melted ingredients into the flour mixture, stir thoroughly with a hand whisk until everything is combined, then add the egg and beat together. Divide evenly between the 3 tins and bake for 35-40 minutes or until a cocktail stick comes out clean. Leave to cool completely.

## 2 For The Clementine Buttercream:

Place all of the buttercream ingredients into your mixer, (or into a large bowl if using a hand mixer) and beat on a low speed for around 5 minutes. Once the icing sugar is combined, increase the speed of your mixer to high and beat until light and fluffy (for around another 5 minutes).

## Ingredients:

### For The Cake:

225 g Self-Raising Flour  
2 g Dr. Oetker Bicarbonate of Soda , 1tsp  
4 g Ground Ginger , 2tsp  
1 g Ground Cinnamon , 0.5tsp  
115 g Unsalted butter  
115 g Dark Muscovado Sugar  
115 g Treacle , black  
115 g Golden Syrup  
250 ml Milk  
85 g Stem Ginger , In Syrup, Finely Chopped  
1 Medium Egg

### For The Clementine Buttercream:

1000 g Icing Sugar  
500 g Unsalted butter (softened)  
2 g Orange Zest  
1 tsp Dr. Oetker Madagascan Vanilla Extract , 1tsp  
3 ml Water , Cold, 1tbsp

### For Decorating:

454 g Dr. Oetker Ready Rolled White Soft Fondant Icing  
400 g Dr. Oetker Ready Rolled Marzipan  
Dr. Oetker Green Extra Strong Food Colour Gel  
115 g Dr. Oetker Glamour & Sparkle Sprinkles  
50 g Dr. Oetker 26% White Chocolate , Melted  
15 g Edible Glitter Dust , Optional  
20 g Icing Sugar , Dusting

### For The Red Royal Icing:

1 Dr. Oetker Free Range Egg White Powder Sachet  
100 g Icing Sugar  
Dr. Oetker Red Extra Strong Food Colour Gel



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### 3 To Decorate:

Firstly place the largest 6inch cake on your cake board and using a palette knife, spread an even layer of buttercream on top of the cake. Then add the 5inch cake on top of the buttercream (nice and central), then add another layer of buttercream, then place the smallest 4inch cake on the top. To get a nice pointed top, take a piece of Marzipan (around the size of a small clementine and warm in your hands, then model into the shape of a cone and place on top of the 4inch sponge, secure in place with some buttercream.

Now using a sharp knife, carve the cake layers to create the shape of a cone, starting from the top of cake and work your way down in small sawing actions - clean your knife in between cutting, to get a cleaner finish.

Now cover the cone shaped cake with a thin layer of buttercream, using a palette knife (this is called a crumb-coat). Place in the fridge for around 30 minutes to get nice and firm.

Whilst your cake is chilling, you can work on your sparkly baubles! Take a piece of marzipan from the edge of the marzipan disc, and knead until soft. Now roll around 12 small balls around 1cm diameter size (don't worry though if some are larger or smaller). Now stick a cocktail stick into each ball, and dip into the melted White Chocolate, then roll into the bowl of sprinkles until coated. Stick the cocktail sticks into some polystyrene to dry the baubles (or you can use the empty marzipan box!).

To cover the cake, take your pre-rolled Marzipan and wrap this around your chilled cake and use your warm hands to smooth onto the cake to stick to the buttercream. Cut the excess off at the back of cake (like a seam) and rub the seam with the palm of your hand to blend in. Now knead the fondant until soft and pliable. Add a few drops of green colour gel to the fondant and knead until the colour is evenly mixed into the fondant, repeat adding a few more drops of green colour gel until the fondant is the required shade of green. Roll the fondant out onto your surface (use icing sugar to prevent sticking) until around 1/2cm thick. Now cover the cake with the Fondant Icing, using the same method as the Marzipan. Smooth with your hands to keep the cone shape but don't worry if it isn't perfect as you'll be cutting into the fondant in a sec!

To create the tree effect, using your sharp scissors, with the tips of the scissors facing upwards, make small cuts and flick upwards with your hands to create the effect of the branches. Start at the top and work your way to the base of cake.





Now add the baubles (remove from the cocktail sticks first) , using the remaining White Chocolate to stick onto your cake.

To create the tinsel effect, make the Dr.Oetker Egg White Powder as per the packet instructions and add 1tsp of the egg white at a time to the 100g of icing sugar, mixing in between, until you get a smooth paste consistency. Now add the Red Food Colour Gel to the shade you like and mix until the colour is evenly distributed. Now add this to a piping bag and cut a small hole in the end and then pipe some wiggly lines in a spiral around the tree, starting from the top.

Finally place your Dr. Oetker personalised topper into the top of tree and then finish by dusting with a magical sprinkle of edible glitter and marvel in your amazing masterpiece!



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