Christmas Gingerbread Layer Cake

czas przygotowania: 120 min

poziom trudności: trudny



A festive gingerbread layer cake filled with rich chocolate cream and tangy cranberry jam. Made with honey, warming gingerbread spices and Gellwe Extra Dark Cocoa Powder, this beautifully decorated cake captures the flavours and aromas of Christmas. Finished with homemade gingerbread biscuits, candied orange slices and seasonal decorations, it makes a stunning centrepiece for your Christmas table.

Składniki

For the gingerbread cake:

- Plain flour – 450 g
- Gellwe Baking Powder – 1 tsp
- Gellwe Extra Dark Cocoa Powder – 2 tbsp
- Gellwe Baking Soda – 1 tsp
- Milk – 250 ml
- Butter or margarine – 200 g
- Sugar – 200 g
- Honey – 150 g
- Gellwe Gingerbread Spice Mix – 1 pack
- Large eggs – 3
- Cranberry jam or plum preserve – 100 g

For the chocolate cream:

- Gellwe Chocolate Flavour Cake Cream Mix – 1 pack
- Cold milk – 300 ml
- Butter – 100 g

Sposób przygotowania

For the gingerbread decorations:

- **Gellwe Gingerbread Mix – 1 pack**
- **Large egg – 1**
- **Butter – 100 g**

For the icing:

- **Egg white – 1**
- **Icing sugar – 1 cup**

For decoration:

- **Small orange – 1**