Gingerbread Cake with Plum Jam and Chocolate Glaze

czas przygotowania: **60 min**

poziom trudności: **trudny**



A rich, aromatic gingerbread cake filled with sweet, tangy plum jam and covered in a smooth dark chocolate glaze. Made with Gellwe XXL Gingerbread Cake Mix, this delicious festive bake is finished with a delicate white chocolate lattice and decorated with cranberries and fresh rosemary. An elegant centrepiece for Christmas celebrations and special occasions.

Składniki

For the gingerbread cake:

- Gellwe XXL Gingerbread Cake Mix – 1 pack
- Large eggs – 3
- Vegetable oil – 175 ml
- Water – 175 ml
- Plum jam – 250 g

For the dark chocolate glaze:

- Dark chocolate – 100 g
- Whipping cream (30% fat) – 100 ml
- Gellwe Food Gelatine – 1 tsp

For the white chocolate decoration:

- Whipping cream (30% fat) – 30 ml
- White chocolate – 25 g
- Cranberries – as desired
- Rosemary – as desired

Sposób przygotowania