

# Caramel Christmas Wreath



## MATERIALS

- 300g Roberts Dark Chocolate Melts
- Roberts Caramel Crème Fondant
- 100g Satin Ice Gum Paste
- Cake Decorators Alcohol
- Edible Gold Dust
- 8" Robert Chocolate Mud Cake Mix
- Chopped Toasted Hazelnuts
- Buttercream Icing
- Raffaello White Chocolate Coconut Balls cut in half
- Caramel Popcorn
- Roberts Truffle Chocolate Mould #21
- Small Snow Flake Plunger Cutter
- 8cm Round Cookie Cutter
- 10" Round Gold Cake Board



## STEP 1

Melt Dark buttons according to the instructions on the back of the packet. Fill each cavity of the Truffle Mould 1/3 full. Use a paint brush or skewer to push the melted buttons up the sides of the mould to create a chocolate case. Place into the fridge to set. Fill each case 2/3 full with Caramel Fondant Crème. Top with melted buttons. Refrigerate approximately 20 minutes. Tip mould upside down onto a clean cloth or paper towel. Chocolates should easily release from the mould. **NOTE:** These can be made the week before and stored in an airtight container in the fridge.

## STEP 2

Use the Snow Flake plunger cutter to cut Gum Paste snow flakes. Place onto paper towel to dry and harden. Mix drops of Decorators Alcohol with the Gold Dust to make a paint. Paint each Snowflake. Leave to dry.

**NOTE:** These can be made 1 - 2 weeks before.

## STEP 3

Slice your cake into two even layers. Use the cookie cutter to cut a hole in the centre of each layer to create a ring shape. Pipe buttercream on top of one layer. Place the other layer on top. Ice the entire cake. Press chopped hazelnuts into the buttercream around the base of the cake. Refrigerate until the buttercream firms.

## STEP 4

Soften Caramel Fondant Crème in the microwave 5 sec at time. Just enough to soften. Alternatively add a little boiled water. Avoid over heating as this will melt the buttercream. Drizzle around the top edge of the cake carefully pushing small amounts over the sides to create the drip effect.

## STEP 5

Top with Caramel Chocolates and Raffaello balls cut in half, Caramel Popcorn and Gold Snowflakes. **Merry Christmas & happy baking!**