

# Christmas Berry Stack



## GIFT IDEA!

Give your cake in an acetate cylinder, add a gift tag & tie with a ribbon!

### MATERIALS

- 50g Satin Ice Gum Paste
- 1kg Roberts Chocolate Mud Cake Mix
- Swiss Meringue Buttercream Icing
- Roberts Clear Vanilla Flavour
- Raspberries, Strawberries, Blueberries, Red Currants
- Small Snowflake Plunger Cutter
- 9cm round Cookie Cutter

### STEP 1

Cut Snowflakes using the Plunger Cutter.

Set aside on paper towel to dry and harden.

Note: These can be made up to a week in advance.



### STEP 2 - CHOCOLATE MUD CAKE

See the back of the Cake Mix Packet for recipe and instructions.

Make up the 1kg recipe. Pour into a 23 x 30cm rectangle cake tin.

Bake 140°C for 60 min or until a skewer inserted in the centre comes out clean.

### STEP 3

When cake has cooled completely, cut discs using the cookie cutter.

Pipe flavoured buttercream on top on the first layer.

Top with the next cake layer, then pipe more buttercream.

Repeat this process until you have a three layered cake.

### STEP 4

Pipe a small amount of buttercream in the centre of the top of each cake.

This will help to hold the berries in place. Arrange berries and attach snowflakes.

**NOTES:** For an extra rich decadent stack, replace buttercream with white or dark chocolate ganache. Snowflakes may soften over time depending on the icing used. For best results attach close to serving time. For thinner layers bake cake in a 28 x 33cm rectangle tin. Don't forget to adjust cooking time.

### TIPS FOR DECORATING WITH FRUIT

- Choose good quality fruits in season and have a theme in mind.
- Gently wipe fruit with a clean dry cloth.
- Avoid adding fruits while icings are too wet, as they will slide off your cake.
- Top cake with fruit while frosting or ganache is almost set. As the icing firms it will hold fruits in place.
- Avoid using juicy fruits such as orange slices or pineapple as they will add too much moisture to icings and discolour ganache.
- If covering the entire top of a cake, pipe a small amount of icing in the centre before adding fruits. Use this to attach fruits and create height.
- For naked cakes, insert toothpicks into larger pieces of fruit to help secure.
- When adding fruit to your cake, a simple rule is to work from largest to smallest. Odd numbers always work well visually.

Merry Christmas & happy baking!