

Luscious Christmas Chocolate Tree

By Kathy Moore

For those who want an alternative to a rich fruitcake at Christmas, but still want a seasonal theme, then this rich and moist Christmas Tree cake not only provides the answer, but doubles up as pudding too! The decoration makes the most of ready-made decorations, leaving minimal work to achieve a sumptuous and stunning result. It will also make a fabulous dinner party treat when filled with chocolate ganache and strawberries and looks splendid on a buffet table.

The cake pan can be used to make tree shaped jellies layered with fruit, blancmanges, Bavarois, savoury and sweet mousses and more.



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Equipment and materials		
	✓	✓
Wilton Tree Pan		30.cm x 40cm (12 x 16") oblong cake drum
Chocolate Cake Mix		Gold banding
1 kg Chocolate regalice (+ walnut sized piece of white sugarpaste - optional)		Gold Covering Foil (for cake drum)
Buttercream		'Lots of lovely presents' ribbon
Culpitt stars, silver, bronze and gold		Culpitt 'Gems' on wires
Gold dragees		Gold and Red Braid
Gold coloured ready made sugar leaves		Glue Stick

1. Cover the Cake Board

Cover the board with the gold coloured covering paper (this is a food grade paper) with a non toxic solid glue stick. Be certain the glue does not come into contact with the upper side of the covering paper.

Attach the gold banding to the edges of the cake drum with the glue stick.

2. Making and covering

Bake your favourite chocolate cake in the Tree Pan. If your recipe is for a 20cm (8") cake, simply increase the quantity by $\frac{3}{4}$ or double it and use the spare mix to make chocolate buns/cup cakes.

If you wish, split and fill with chocolate buttercream. Cover the cake with a thin film of buttercream.

Roll out the chocolate regalice on a non-stick surface, lightly greased with white fat. (If you use icing sugar on dark coloured sugarpaste, it may mark the surface and spoil the finish). Lay the sugarpaste over the cake, and smooth using the palm of your hand. Trim around the edges.

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3. Decoration

Roll out some regalice and cut thin strips of paste 1cm wide to make the ribbon twists.

Twist the paste and place onto the cake.

Roll out some more strips 1cm wide and place over the 'trunk' (see picture) (You could make this slightly lighter in colour by adding a small amount of white sugarpaste before rolling).

Make three ribbons in graduating sizes using the "lots of lovely presents" ribbon and place onto the cake.

Attach the gold coloured leaves, the dragees, the gems and stars in the same way. The wires of the gems should not be pushed into the cake but wired to the bow and placed onto the cake.

Making your own chocolate leaves

Roll out some Cocomo (or make your own Chocolate modelling paste which is also known as 'Plastic chocolate') thinly on a non stick surface lightly greased with white fat.

Dust all over with the edible gold dusting powder. Cut out holly leaf shapes and vein. Shape the edges of the leaf with your fingers. Leave to become firm and attach to the cake.

Please Note

**All non edible items
should be removed from
any cake prior to cutting
to prevent injury or harm.**

4. To Finish

Attach the red and gold braid round the tree and place remaining decorations randomly around the cake.

Other decorating ideas

Use chocolate hearts and edible glitter flakes
Use ready-made gold sugar ivy leaves
Add small table favours around the base of the cake