



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Cake, Confectionery, Sweet Good

SANTA CAKE

INGREDIENTS

Group : Crème Cake

Ingredient	KG
Chocolate Crème Cake Mix	2.000
Egg	0.730
Vegetable oil	0.660
Water	0.460
Total Weight:	3.850

Group : Assembly/Decoration (face)

Ingredient	KG
White Fudgice	1.240
Aromatic red colour	0.010
Total Weight:	1.250

Group : Assembly/Decoration (nose and eyes)

Ingredient	KG
Marshmallows	-
Chocolate buttons	-
Total Weight:	0.000

Group : Assembly/Decoration (white hair)

Ingredient

[White Fudgice](#)

KG

1.500

Total Weight: 1.500

Group : Assembly/Decoration (hat)

Ingredient

[Raspberry Millionaires Caramel PF](#)

KG

1.750

Total Weight: 1.750

Yield: 1 Cake

METHOD

Cake

1. Mix all Crème Cake group ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 4 minutes on medium speed.
5. Scale at 500g into four 8" cake tins.
6. Bake at 180°C for 40 minutes.

Assembly/Decoration (face)

1. In a separate bowl, take 1240g of [White Fudgice](#) and add the [Aromatic red colouring](#) and beat until light pink.
2. Take one cooled cake round and pipe 150g of the now pink fudgice.
3. Take a second and third round and repeat.
4. Top with a fourth round.
5. Cover the top and sides of the cake completely with 800g of pink fudgice.
6. Place two dark chocolate buttons onto the side for eyes and one marshmallow for the nose, to create the face.

Assembly/Decoration (white hair)

1. Using a large star tubed nozzle, pipe a moustache either side of the marshmallow, using [White Fudgice](#).
2. Pipe large swirls around the top of the face to replicate the hat trim, and one swirl for the pompom of the hat.
3. Using a small star tubed nozzle, pipe small stars of [White Fudgice](#) over two thirds of the cake leaving a triangular shape leading to the pompom swirl. This forms the hair and beard.

Assembly/Decoration (hat)

1. In a separate bowl, gently warm [Raspberry Millionaires Caramel PF](#).
2. Using a large star tubed nozzle, pipe stars over the entire top of the cake and down the sides, to form the hat.