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## Christmas Cake, Cupcakes and Gingerbread Biscuits

### INGREDIENTS

- Roberts Dark Melting Buttons
- Roberts Rose Gold Crafting Dust
- Roberts Rose Spirit
- Roberts Gingerbread Mix
- Roberts Biscuits Mix
- Satin Ice Gum Paste Snow Flakes – Dusted with Roberts Silvery White Polish
- 1kg Roberts Chocolate Mud Cake Mix – Cake
- 1kg Roberts Chocolate Mud Cake Mix – Cupcakes
- Roberts Silky Icing
- Peppermint Flavoured Icing
- Chocolate Ganache Icing
- Mini Candy Canes
- Roberts Christmas Sprinkle Mix

### MATERIALS

- Roberts Acetate Sheet
- Roberts Chocolate Template – Round
- Roberts Icing Smoother
- Baking Paper & Rolling Pin
- Roberts Flexi Mat
- Roberts Thickness Guides – Black
- Roberts Merry Christmas Topper





### STEP 1 - PUDDING TOPPERS

On a flat tray, lay an Acetate Sheet on top of a large piece of baking paper. Lay the Chocolate Template on top. Create edible paint by mixing drops of Rose Spirit with 1/8 tsp Lustre Powder. Spatter the paint onto the Acetate Sheet and leave to dry before pouring over melted buttons. Spread the melted buttons over the template using the Icing smoother. Place in the fridge for 15 minutes to set. Decorate the toppers with white Chocolate Ganache and Holly Decorations.

**Note:** These Pudding toppers are perfect to be used as cupcake and biscuit toppers.



### STEP 2 - GINGERBREAD MEN & STAR BISCUITS

See the back of the packets for detailed instructions. We have used the Gingerbread Mix to make mini gingerbread men for the Christmas cake & cupcake toppers. 5cm round Gingerbread biscuits are perfect for the Pudding Toppers in Step 1. Attach the toppers to the biscuit using a small amount of ganache.

### STEP 3 - CHOCOLATE MUD CAKE

Preheat oven to 150°C fan forced. Line the base and sides of four 7" x 2" round cake tins with baking paper. Make the 1kg recipe on the back of the cake mix packet. Divide the batter evenly between the tins (approximately 415g of batter each). Bake for approximately 30 - 40 min or until a skewer inserted in the center comes out clean. Cool completely before icing.



### STEP 4 - ASSEMBLE

Ice the top and bottom cake layers with Silky Icing and the middle layer with Peppermint icing. Cover the entire cake with Silky Icing. Refrigerate until the icing is firm. Pour a ring of Chocolate Ganache around the top edge of the cake, allowing small amounts of the icing to run down the sides. Place in the fridge to set.

**Note:** The Ganache should be close to room temperature, otherwise it will melt the silky icing.



### STEP 5

Pipe 12 dots of Silky Icing in a ring on top of the cake. Use these to support each decoration. See packaging directions before inserting the Merry Christmas Cake Topper into the cake.

### STEP 6 - CUPCAKES

Pipe a generous swirl of Icing on top of each cupcake. Decorate with Christmas Sprinkles and Toppers.

