



# Gingerbread Chocolate Christmas Trees

🕒 50–60 Min   

## Preparation

- 1 To make the Christmas trees: Melt the chocolate and butter in a small pan, in the microwave or in a preheated oven and put to one side.
- 2 Combine the eggs with the brown sugar, coffee powder and bourbon vanilla sugar, then stir in the melted chocolate and butter mix and the chestnut cream.
- 3 Mix the flour, cocoa, a pinch of salt, baking powder and Gingerbread seasoning mix, fold into the remaining dough and stir.
- 4 Grease or line a 20-cm springform tin with baking parchment and preheat the oven to 160°C (320°F). Pour the dough into the tin and bake for around 30 minutes.
- 5 Remove from the oven, allow to cool and use a sharp knife to cut it into quarters and then each quarter into half to create 8 triangles. Straighten off the round edges.
- 6 Use a hand blender to beat the whipping cream and stir in the cream stabilizer and bourbon vanilla sugar. Carefully fold in the mascarpone, pour into a piping bag and decorate the triangles of cake.
- 7 Stick broken-off Mikado sticks into the trees to make trunks, decorate with stars or sugar beads and enjoy!

## Ingredients 4 Portions

◆ = Kotányi Produkte

100 g	Dark chocolate
125 g	Butter
2	Eggs
125 g	Brown sugar
1 tbsp.	Instant coffee
100 g	Flour
1 tbsp.	Cocoa
50 g	Chestnut cream
125 ml	Whipping cream
1 pkg.	Cream stabilizer
1 tsp.	Baking powder
70 g	Mascarpone
2 pkg.	◆ Bourbon Vanilla Sugar
1 tbsp.	◆ Honey Gingerbread Seasoning Mix

