

Gingerbread Chocolate Christmas Trees

50–60 Min

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

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!