



Gingerbread Naked Cake

🕒 60–90 Min   

Preparation

- 1 Preheat the oven to 170°C (338°F) using the convection oven setting. Line the springform tins with brown paper. Melt the butter. Add the flour, cacao, baking powder, sugar, cinnamon and Honey Gingerbread seasoning mix to a bowl.
- 2 Gradually stir in the melted butter, eggs, honey and buttermilk until an even dough forms. Distribute the mixture over three springform tins. Bake the mixture in a preheated oven for 20–25 minutes at 170°C (338°F) using the convection oven setting. Loosen from the tins while still warm and turn out. Then leave to cool.
- 3 To make the cream: Beat the whipping cream and add the spices. Coat one cake base with 1/3 of the cream. Layer the cake bases and cream alternately then top with the cream. Use a spatula to remove the cream from the side to create the typical naked cake look.
- 4 Decorate the cake with candy canes, fresh cranberries, fir branches and Christmas decorations and enjoy.

Ingredients 4 Portions

♦ = Kotányi Produkte

320 g	Flour
2 tbsp.	Cocoa powder
1 piece	Cream of tartar baking powder
180 g	Sugar
200 g	Butter
4 tbsp.	Honey
3	Eggs
230 ml	Buttermilk
2 tbsp.	♦ Cinnamon, Ground
1 pkg.	♦ Honey Gingerbread Seasoning Mix

For the cream

250 ml	Whipping cream
1 pkg.	♦ Bourbon Vanilla Sugar
1 tsp.	♦ Cinnamon, Ground
1 piece	♦ Bourbon Vanilla Pods, Whole

