

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