How to make a Christmas Tree Cake

This festive cake is perfect for a family Christmas celebration and great fun to decorate as the entire family can get involved. Just like decorating your Christmas tree, you can choose a colour theme or be bold and bright as we have.

Not everyone likes rich fruit cakes and so this is a great way of presenting a chocolate or sponge Christmas cake; just remember to lightly grease the tin with Cake Release or a vegetable oil spray before pouring the cake mix in! Using the Christmas tree tin is great as it makes the cake very easy to bake but if you do not have one, make a large slab cake and cut out the shape yourself. Spread jam or buttercream over the top of the cake, ready to decorate.

**What you need!**

- Christmas tree cake baked in a Christmas tree tin
- Cake Release or vegetable oil spray
- Rolling pin
- 14” Square coloured cake board
- 1kg Sattina Grass Green Sugarpaste
- Selection of Coloured Sugarpastes from the Sattina Intense Colour Range
- Sugarcel powder
- Edible glue or royal icing
- Icing sugar
- Buttercream or jam
- PME cutters (see guide for details)

**Optional:**

- PME Pearl Lustre Spray
- Cake Craft World set of 4 small texture sheets
- Selection of sprinkles and edible balls
- Edible Ink Pens

**Recommended cutters:** PME snowflake plunger cutters (small & medium) small triple holly plunger & small reindeer cutter. **Cake Craft World cutters:** gingerbread man, bauble, stocking, cracker, star, angel, bunting

**Step 1**

Knead 1kg Sattina Grass Green sugarpaste until pliable, roll out on a surface dusted with icing sugar and place over the cake.
Make sure the tin is clean and dry, place over the icing and press down firmly.

When you remove the tin, the tree markings should be embossed onto the icing.

To make the decorations take a selection of Sattina Sugarpastes (about 50g of each colour) and knead a pinch of Sugarcel powder into each ball. This will make the sugarpaste slightly firmer so that the decorations are easier to handle and embellish.

Make sure the sugarpaste is always kept in an airtight bag when not being used.

Now you can be really creative choosing which cutters and colours to use.

Simply roll out small amounts of coloured sugarpaste, cut out as many Christmas shapes as you wish and leave them overnight to dry.

If you are going to emboss a design onto any of the shapes, do this straight after cutting them out while the paste is still soft.

We embossed the baubles using a texture sheet.
Step 6

There are many ways to decorate the cut out shapes.

Spray over lightly with a pearl lustre spray to give a light Christmas sparkle.

Embellish the decorations with sprinkles and small edible balls, attaching them with edible glue.

Use edible ink pens to draw on features and royal icing to pipe extra detail.

Step 7

Deciding where everything goes is the fun part.

The tub at the bottom can be any colour and design but we have decided to go for a wooden tub, embossing brown sugarpaste with a wood texture sheet.

Place all the decorations on the tree and when you are happy, attach them with edible glue or Royal Icing.

To make life easy you can even buy ‘Ready To Go’ royal icing nowadays! Lastly we have added a bow and some cut out bunting to say “Merry Christmas”.

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