



Christmas bauble cake

60'

Hands on

3 hours'

Hands off

60'

Cook Time

12-14

Portion(s)

4

Difficulty



Method

For the cake

- Preheat the oven to 180°C (356°F) set to fan.
- Butter and line with parchment paper both hemispheres of the [special round mold](#), by leaving the parchment paper pieces standing out 2 cm above the mold's rim.
- In a mixer's bowl, beat the butter with the sugar with the whisk attachment at medium speed, for 3-5 minutes, until the ingredients are homogenized and fluffy.
- Lower the speed and add the vanilla extract and the eggs one by one, waiting for the first one to be incorporated before adding the next. The mixture will look like it has split but if you add 2 tablespoons of the flour, it will get the desired texture.
- Then, add the remaining flour and salt, and beat for a few seconds until the mixture is homogenized.
- Remove the bowl from the mixer and divide the mixture into the two hemisphere molds.
- Bake for 50 minutes to 1 hour.
- You can check if the cake is done by sticking a toothpick inside; if it comes out clean, then your cake is ready.
- Remove the molds from the oven, let them cool completely onto a [rack](#), and then take the cakes out of the molds.
- [Cut](#) the excess cake pieces so that you have 2 even hemispheres.
- With a spoon, remove one piece from the center of each cake, creating a cavity and there, add the multi-colored candies in each one.
- Piece the two hemispheres together, so that you get a sphere.

For the ganache

- Cut the chocolate into pieces and add it into a [bowl](#).
- Heat the heavy cream in a [saucepan](#) over medium heat.
- As soon as the heavy cream starts boiling, remove the saucepan from the heat, and pour the heavy cream into the bowl with the chocolate.

Ingredients

For the cake

- 380 g butter, room temperature
- 380 g granulated sugar
- 2 teaspoons [vanilla extract](#)
- 8 medium eggs
- 380 g self-rising flour
- 2 pinches of salt
- 50 g multi-colored candies

For the ganache

- 200 g chocolate couverture
- 100 g heavy cream

To assemble

- 200 g [white sugar paste](#)
- a little icing sugar, for rolling out the sugar paste
- a little water, for assembling the sugar paste
- 400 g [red sugar paste](#)

To serve

- [sanding sugar, golden](#)

Διατροφικός πίνακας

Nutrition information per portion

| | | | |
|---------------------------|--------------------------|------------------------------|----------------------------|
| 723 Calories (kcal) | 34.0 Total Fat (g) | 20.0 Saturated Fat (g) | 94.0 Total Carbs (g) |
| 36% | 49% | 100 % | 36% |
| 35.0 Sugars (g) | 8.8 Protein (g) | 2.8 Fibre (g) | 0.47 Sodium (g) |
| 39% | 18% | 11% | 8% |

- Leave it there for a few seconds, and as soon as the chocolate starts melting, stir the mixture with a spatula until it is thick like paste.
- Let it cool enough and then, spread it over the cake.
- Refrigerate the cake for 2 hours so that the ganache thickens well.

To assemble

- Firstly, start making the hook and its base.
- Take the [white sugar paste](#), cut a piece the size of a walnut (10 g), knead it with your hands by forming a cylinder of 2 cm diameter, and set it aside.
- Line a piece of parchment paper onto your working surface, place the remaining sugar paste, dust with a little icing sugar so that it will not stick, and cover with another piece of parchment paper.
- With the special rolling pin, roll out the sugar paste to be 3-4 mm thick.
- With a knife, cut a 2x10 cm strip and then, cut the large side of the strip with a serrated pastry cutter, in order to form the “teeth”.
- Spread a little water, roll it around the cylinder that you have made so that it sticks, and set it aside, with the serrated side facing down, for 2-3 hours in order to dry well.
- Cut, also, a 1x6 cm strip from the sugar paste you have rolled out, join the two edges so to form a hook, and with a little water, stick them well. Set it aside to dry as well.
- After it dries, spread a little water and stick it to the cylinder from the side that is not wavy.
- From the remaining white sugar paste, cut 14-16 stars with a 4 cm star cookie cutter and set them aside.
- Then, roll out the [red sugar paste](#) to be 3-4 mm thick.
- Take the sphere out of the refrigerator and cover it with the sugar paste.
- Form a smooth surface with the [special sugar paste smoother](#).
- With a little water, stick the stars all around.
- At the center of the bauble’s upper part, stick with a little water the base with the hook.
- Dust with the [golden sanding sugar](#), and serve.