



# Magic forest cake

amount	ingredients
500 g	butter
300 g	sugar
1 pack	Dr.Oetker vanilla sugar
1 pack	Dr.Oetker vanilla paste
8 piece	eggs
300 g	honey
1 piece	fresh ginger
12 g	Dr.Oetker grated lemon peel
5 TL	ground ginger
3 TL	Ginger bread spice
1 TL	cardamom
800 g	Smooth flour
2 TL	Dr.Oetker baking powder
2 TL	Dr.Oetker Backsoda/Natron
4 El	cacao
600 ml	milk
1 Stk	Dr.Oetker baking spray
1 Stk	Dr.Oetker baking glove

## **Plum-pudding-cream**

½ l	milk
90 g	sugar
1 pack	Dr.Oetker vanilla sugar
1 pack	Dr.Oetker vanilla pudding
8 pieces	Dr,Oetker leaf of gelatine
3 EL	rum
300 g	mascarpone
250 ml	Plum-marmelade

## **Mandarines-paradies-cream**

1 pack	Dr.Oetker paradies cream vanilla
1 pack	Dr.Oetker pistachios
300 ml	Cold milk
250 ml	mandarines marmelade
5 pieces	Dr.Oetker leaf of gelatine

## **To soak to pie bottom**

2 EL	orangen sirup
4 EL	honey
	juice of 2 citrons + peel



250 ml cranberry marmelade

**To Decorate**

Bitter sweet ganache

Sugar syrup

1500 g Dr.Oetker Weisser roll fondant

1 pack Dr.Oetker cacao glaze

1 pack Dr.Oetker Perl Mix

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## Preparation:

**1. For the body:**

Cut soft butter into pieces and whip together with sugar, vanilla sugar and vanilla paste until foamy with a hand mixer.

Then gradually add the eggs and honey.

**2.** Cut the nougat mass into pieces and let it melt into warmed milk.

Allow nougat milk to cool.

**3.** Peel ginger and finely grate.

Mix together with lemon peel and spices in the mass.

Then flour with baking soda and soda and let simmer together with the cocoa.

Add slowly cooled nougat milk and process to a smooth dough.

**4.** The 2 springform forms (26 cm) with Dr. med. Spray Oetker Backspray thinly and evenly and fill the dough with the same amount and smooth.

**5.** Slide the molds on the grid of the preheated tube.

Upper / lower heat: 175 ° C.

Baking time: approx. 100 min. Absolutely do a chopstick tasting!

Cover with aluminum foil, the surface should threaten to become dark. Let cool down.

**6. For the plum pudding cream:**

Milk with sugar and vanilla sugar and the custard powder with stirring to a pudding boil.

Allow to cool, stirring several times, then fold in plum jam and mascarpone.

Prepare the gelatine according to the package instructions, warm with rum and stir in the mixture.

Meanwhile, cool down.

**7. For the mandarines-paradies-cream:**

Prepare paradise cream powder with milk according to the package instructions.

Fold in pistachios and mandarin jam.

Prepare the gelatine according to the package instructions and stir into the mass.

Refrigerate.

**8. To soak the cake bottoms:**

From both cake bottoms cut off the dome horizontally.

Cut the two cut cake trays 1 time.

Mix orange syrup, honey, lemon juice and their attrition and soak all the cake bottoms.

Spread a portion of the cranberry jam on the bottom of the cake and then cover with a portion of plum-pudding cream.



Put on the next floor, lightly press and sprinkle with tangerine paradise cream.

Now the same thing is repeated again.

Make sure that you have the bottom of the second body as the top lid - then you have a nice even cake topper.

Mix the two remaining creams together and coat the cake thinly with the cream all around.

Leave to cool for approx. 1 hour.

9. **to decorate the pie:**

Now coat the cake with bittersweet ganache and chill again for about 1 hour.

Brush the cake with claret sugar.

Knead the rolled fondant well, roll out on a work surface sprinkled with cornstarch and cover the cake with it.

Drip the cocoa glaze over the upper edge of the cake to create a drip effect. Smooth the rest of the cocoa glaze over the pie lid.

Now put the beads on.

Cut a deer antler out of fondant according to a template and place it on the cake topper.

Finished

***A cake who fits in each time of the year.***



## Lucina's Tipps:



### **Purified sugar production:**

For the production of clarified sugar simply boil the same parts of water and sugar and then important before processing: allow to cool.

### **Bittersweet ganache making:**

Melt 300g of dark chocolate in 100ml of boiling cream (before breaking the chocolate into pieces) and stir with the whisk. Once the pieces of chocolate have melted decant the mass and place in the refrigerator. Once the mass has fridge temperature, whip up with the blender until it's a stiffer cream. Then process.

If someone just wants to make a single-tier cake, just take half the amount everywhere.

For easier processing of fondant, rub hands with coconut oil before kneading.



*I wish good luck and*

*buon appetit!!*

*Yours Lucina Cucina*