Christmas Bundt Cake



While you are preparing this Bundt cake, and while it is being baked in your oven, a smell of Christmas will be spreading around your kitchen.

If you like the taste of gingerbread and cinnamon, this Bundt cake will enchant you, especially when you take a cup of warm milk with it.

INGREDIENTS :

200 g of margarine for cakes (or butter)

200 g of sugar

200 ml of red wine

1 tea spoon of cinnamon

1 spoon of cocoa

1 package of baking powder

4 eggs

400 g of flour

1 package of vanilla sugar

a pinch of salt

1 tea spoon of gingerbread spices (spoon full)

100 g of ground walnuts

FOR CHOCOLATE GLAZE :

400 g of white chocolate

4 spoons of oil

FOR COATING THE TUBE PAN :

margarine for cakes

flour

PREPARATION OF BUNDT CAKE :

1 . margarine a tube pan and put it in the fridge …

2 . preheat the oven to 180 degrees …

3 . mix sugar, vanilla sugar, pinch of salt and margarine well …

4 . add eggs gradually, one by one and keep mixing for ca. 3 minutes

5 . add walnuts and wine…

6 . mix all other dry ingredients and add to the mixture, keep mixing for ca . 1 – 2 minutes …

7 . take the tube pan out of the fridge and sprinkle it with a little flour, and shake out the excess …

8 . pour the batter into the tube pan and put it into the hot oven to 180 degrees for ca. 50 min (it depends on your oven) …

9 . take the baked Bundt cake out of the oven and leave it aside for 10 minutes. Then get it out of the tube pan to let it cool down …

10 . if wished, you can even the Bundt cake’s bottom …

11 . wash the tube pan thoroughly and dry it well …

PREPARATION OF CHOCOLATE GLAZE :

1 . chop the chocolate …

2 . boil the water and take the pot away from the cooker …

3 . put the bowl on the pot and then add 2/3 of chocolate and oil into the pot and let the chocolate melt …

4 . when the chocolate has melted, take the bowl away from the pot with water and add the rest of 1/3 chocolate …

5 . let the chocolate melt and stir well …

6 . pour a part of chocolate into the tube pan and distribute it evenly across the tube pan and coat the middle of the tube pan with a brush …

7 . pour the rest of the chocolate and repeat the procedure of coating … **SEE THE VIDEO !!!**

8 . put the Bundt cake back into the tube pan and leave it in the fridge for ca. 4 hours, best overnight…

9 . take the Bundt cake out of the fridge and take it away from the tube pan immediately …

NOTES AND ADVICE :

This way of chocolate melting is very important, so that chocolate can have the right temperature for being used in various cakes.

When 2/3 of chocolate is melted on steam, and then you add 1/3 of chocolate, then the chocolate reaches particular temperature which should be ca . 28, 29 degrees for white chocolate.

When you melt the chocolate this way, you avoid your chocolate to be too thin for further use , you avoid your chocolate to be soaked up into the biscuit and the glaze will stay shiny and it will not become matte.

It is important to take the Bundt cake out of the tube pan **IMMEDIATELY** after you have taken it out of the fridge, because chocolate gets soft very quickly.

If you have evened the bottom of the Bundt cake and you now have some biscuit left, simply add some apricot jam to the biscuit, little by little, and press it with your hand to get a sticky mixture, out of which you can form nut-sized balls.

If wished, you can roll the balls into coco flower, ground walnuts, almonds, etc. …







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