

# Gingerbread Tree

One tree

## INGREDIENTS

**250 ml** milk  
**60 g** honey  
**300 g** all-purpose flour  
**150 g** ground almonds  
**15 g** baking powder  
**3 tbsp** cocoa powder  
**1 tsp** ground cinnamon  
**1 tsp** ground ginger  
**½ tsp** ground clove  
**½ tsp** ground nutmeg  
**150 g** soft butter  
**120 g** brown sugar  
**3** eggs  
Pinch of salt  
**200 g** chocolate, dunkle Schokolade

For decoration:  
Fresh rosemary sprigs  
Chopped Pistachios  
Pecans  
Dried cranberries  
Confectioner's sugar



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### METHOD

1. Add milk and honey to a small saucepan and bring to a simmer on **Induction Hob heat setting 7**. Then, set aside.
2. In a large mixing bowl, mix flour, ground almonds, baking powder, cocoa powder, ground cinnamon, ground ginger, ground clove, ground nutmeg, and a pinch of salt.
3. Preheat your **oven to 180 °C Circo Therm®** and choose **Added Steam Intensity Level 2**. With a hand mixer, beat soft butter and brown sugar until pale and foamy. Then, beat in eggs adding one at a time until fully incorporated. Alternating, add dry ingredients and warm milk mixture to the butter mixture. Continue to beat until fully combined.
4. Add the batter to a greased baking pan (30x24). Spread evenly and gently knock pan on work surface to release air bubbles. Bake on **shelf level 2** for approx. 10 minutes **with Added Steam**, then continue baking for approx. 10 minutes **without Added Steam**, until a toothpick inserted comes out clean. Set aside to cool.
5. For the Christmas tree shapes remove the cooled down cake from the baking tin. Use either a self made template or simply cut out 3 trapezoidal shapes and 1 small triangle. Transfer the pieces to a wire rack. Then, set the rack onto a rimmed baking sheet which will catch the chocolate drips while coating.
6. Roughly chop dark chocolate. Choose **Temperature Cooking with the Twist Pad Flex®** and slowly chocolate in a heat proof bowl over a pot with water at **70 °C**. Pour the melted chocolate over the cake pieces and let the chocolate set for at least 20 minutes in the fridge.
7. Assemble the pieces to form a christmas tree and decorate with fresh rosemary sprigs, chopped pistachios, pecans, dried cranberries and confectioner's sugar. Enjoy!