Christmas Tree Cake with Nutella®

Medium · 2 h 0 min

INGREDIENTS

for 16 portions

15 egg yolks

4 eggs

400g granulated sugar

100g (potato or corn) starch

300g flour

100g melted butter

a pinch of salt

1 vanilla pod

icing sugar to decorate

240g Nutella®

METHOD

1 | **Split** the vanilla pod **lengthwise** with a knife and scrape out the seeds with a teaspoon.

Beat egg yolks, whole eggs, granulated sugar, salt and vanilla seeds together.

2 | In a separate bowl, sift together the flour and the starch and delicately add to the eggs and sugar mixture.

3 | Lastly add the melted butter in a steady stream into the mixture.

4 Preheat the oven to 180°C (355°F).

Pour the batter in 2 oven trays lined with parchment paper and cook for 25 minutes (or until a toothpick inserted in the middle of the cake comes out clean).
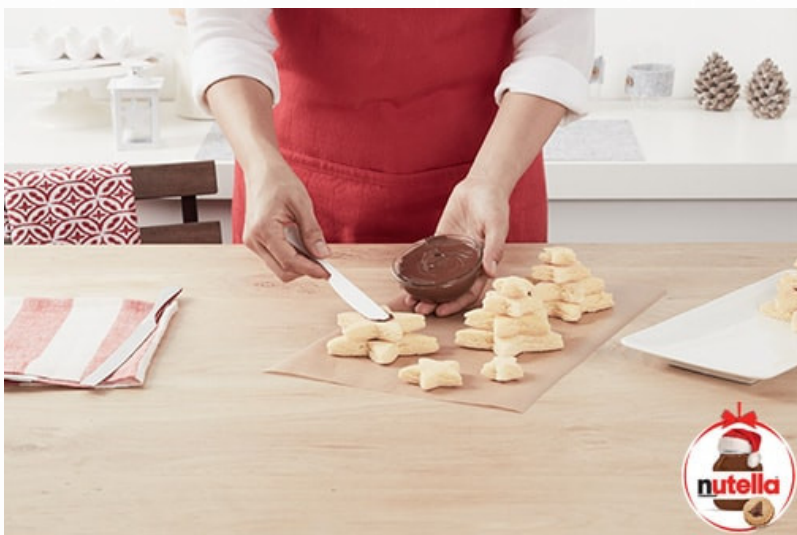
Remove from the oven and let it cool down.

5 With a knife, trim the external crust from the cake.

Using different sizes of star cookie cutter, cut 4 stars to make the 4 layers of the Christmas tree. Repeat with the remaining cake.

6 Spread each star with Nutella® to stick the 4 stars together. Repeat with the remaining stars. Use 30g of Nutella in total for each tree.

Sprinkle with icing sugar and decorate the trees points with some dots of Nutella®

Et voila!