



# Chocolate Christmas trees

perfect for sharing

Dessert 45 – 50 mins



Chocolate  
Cake Batter



Cream Cheese

Pantry Items: Sugar



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2024-W49

## Before you start

Our fruit, veg and herbs need a wash before you use them!  
We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

## Cooking tools you will need

Oven dish, whisk

## Ingredients

	Quantity
Chocolate Cake Batter	1 pouch
Cream Cheese	32 g

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>322.7 g</b>	<b>100 g</b>
Energy (kJ/kcal)	4778.1 kJ/ 1142 kcal	1480.7 kJ/ 353.9 kcal
Fat (g)	45.6 g	14.1 g
Sat. Fat (g)	15.2 g	4.7 g
Carbohydrate (g)	162.5 g	50.4 g
Sugars (g)	99.5 g	30.8 g
Protein (g)	18.1 g	5.6 g
Salt (g)	2.1 g	0.7 g

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

## Contact

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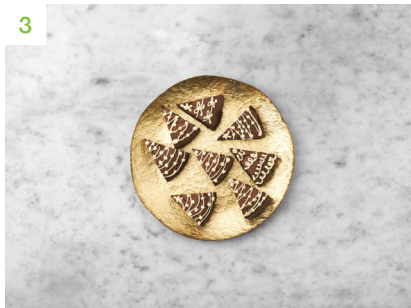
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## Get Prepped

- Preheat your oven to 190°C/170°C fan/gas mark 5.
- While the oven is heating, add the **cream cheese** and 3 tsp **sugar** to a bowl.
- Whisk vigorously until smooth, 1 min.

## Bake the Cake

- Line an oven dish (approx 30x20cm) with baking paper. Pour the **cake batter** into it.
- Pop onto the middle shelf of your oven to bake, 35-40 mins. You'll know it's done when the middle has set and a toothpick inserted into the centre comes out with no uncooked **batter** on it (a few **crumbs** are okay).
- Remove the cake from the oven and leave to cool completely.

**TIP:** You can refrigerate to cool it quicker.

## Garnish and Serve

- After cooling, cut the cake in **half** lengthways, then into triangles to form Christmas trees.
- Place the **cream cheese** frosting in a piping bag to decorate (you can also use a freezer bag with a small incision in one of the corners).
- If you prefer, spoon the frosting on top.

**Little Chefs TIP:** Pressing very lightly on the piping bag, help draw tinsel, baubles and stars.

**Enjoy!**