

# Chocolate & Cherry Christmas Cake Assembly

## Components Needed

- Chocolate cake
- Cherry liqueur syrup
- Cherry Italian buttercream
- Fresh cherries
- Mirror glaze ingredients and instructions
- Maraschino cherries
- Cake board that is slightly smaller than or cut to the exact circumference of your baked cake layers
- Edible gold dust (optional)

## Assembly

1. Take your baked chocolate cake, level cake top and cut cakes in half horizontally to create thinner cake layers. Set aside.
2. Cut fresh cherries in half or chop into smaller pieces to your liking. Place on a paper towel and set aside.
3. Place your cake board on a rotating cake stand or lazy susan. Spread a small dollop of buttercream in the center of the cake board to secure your first layer of cake. Place down your first cake layer, brush with cherry liqueur syrup, spread an even layer of buttercream, then press fresh cherry pieces into the layer. Repeat this layering and end with a plain layer of cake on top. Place in the freezer for at least 30 minutes before frosting the outside.
4. Once the cake has chilled in the freezer for 30 minutes, take it out and frost the outside. Take care to make this frosting layer as smooth as possible because the mirror glaze will show any pits and imperfections. Place cake in the freezer for at least 1 hour.

5. While your cake is chilling, prepare your maraschino cherries for decorating. Place some edible gold dust in a small bowl, dry your cherries on a paper towel, then hold them by the stems and roll them in the gold dust. Set aside.
6. After your cake has been in the freezer for about an hour, prepare to make your mirror glaze. This must be prepared and poured fresh. If the cake is not cold enough when the glaze is poured, it will not set up properly.
7. Once your cake has been successfully glazed and the glaze has begun to set, carefully move your cake onto its final serving plate. Decorate with gold dipped cherries.
8. Keep refrigerated. Remove cake from refrigerator 20-30 minutes before serving. To get a perfect slice, make a slice in the cake with a sharp knife, pushing down then sliding out the bottom, wipe the knife off and repeat.
9. Enjoy!