

# How to Make a Snowflake Cake

Here's a lovely way to add beautiful winter decoration to a simple chocolate cake.

By Adrienne Blumthal



Every snowflake is unique but few are as tasty as this one. It's made of confectioners' sugar and chocolate cake. While you only need one parchment paper snowflake as a template for this decorative dessert, it's best to cut several squares of parchment into flakes of different sizes so you can make a variety of different designs and choose the one you like best. We used a traditional one-layer chocolate cake recipe for our snowflake cake, but anyone who is gluten-free will be happy to know that this project works just as well with a cake like our Flourless Chocolate-Almond Cake.

For the project you will need:

- Parchment paper, cut into several 7-inch squares
- Scissors
- 1 prepared 8-inch layer chocolate cake (one layer, no frosting)
- ¼ cup confectioners' sugar
- Sieve or fine mesh strainer

## Step One

Start by creating the snowflake pattern on the parchment paper. Fold the parchment paper in half diagonally to make a triangle. Once folded make sure the point of the triangle is at top of your workspace.

## Step Two

Find the center of the base, then fold the right side of the triangle half way across.

## Step Three

Flip the parchment paper over, then fold the right side half way across creating a mirror image to the left side.

## Step Four

Once steps two and three are completed, the parchment paper should look similar to an ice cream cone.

## Step Five

Make one last fold, folding the cone-like shape in half, folding right to left.

## Step Six

Cut off the tip, then make additional cuts in the center and off the top to create a unique snowflake design.

## Step Seven

Carefully unfold the parchment paper to reveal the snowflake. Use your fingers to press out the folds and creases in the parchment paper. You can also place your snowflake under a heavy book overnight to flatten. (I don't recommend using any sort of heat-source to flatten, as it may cause curing in some of the fine points in the pattern.) The snowflake doesn't need to be completely flat to capture the pattern.

## Step Eight

Gently press stencil onto top of the chocolate cake and smooth out as much as possible. Transfer powdered sugar to sieve and dust cake to fully cover the stencil.

## Step Nine

Carefully remove the stencil, making sure to not let any excess powdered sugar fall on top of the design. The end result is stunning and intricate snowflake design that beautifully contrasts with the chocolate cake.