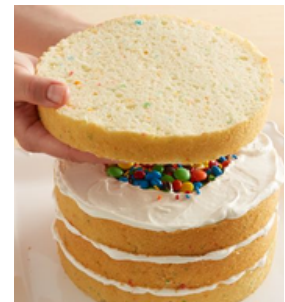


Surprise Rainbow Cake

6 small
Eggs

- Heat oven to 180/350/Gas4
- Grease 2 X 6 inch round cake pans deep and line the bottom and the sides with greaseproof paper (if you only have one then you will need to do this twice)
- Tip the cake mix, 260ml of water 6 eggs (small) to a stand mixer bowl and whisk on a low speed for about 4 mins until smooth.
- Fold in 10g (half the tiny bag of sprinkles into each cake mix)
- Pour 1/2 mix into your pan or pans and spread out evenly.
- Bake for 30 mins and check them with a cake tester and take out of the oven if they are done, if not leave in for another 2 mins and check them again
- Leave to cool for 10 minutes; run a knife around the sides of pans to loosen the cakes.
- Gently remove from pans to cooling rack; remove the paper. Cool completely, about 90 minutes. Meanwhile, repeat to make bake the other 1/2 if needed
- Flatten cake layers by trimming off rounded tops, split in two if you have used a deep pan.
- with 2 layers, cut small round out of the center, using a knife or a round cutter about the 6 cm wide. (use the lid of one the frosting tubs in the box as your guide or cutter)



- Mix the frosting with a small bottle of raspberry flavor and beat for 1 min until light and fluffy.
- To assemble cake: Place 1 uncut cake layer on cake stand and spread a layer of jam and then spread or pipe a thin layer of frosting on top. Top with 1 layer with the center removed; spread a thin layer of frosting on top. Top with the second layer with the center removed; spread 1/4 spread the inside of the cake top with jam and frosting. leave it on some greaseproof.
- Fill cake with sprinkles and orange chocolate crunch mix, pack it in, it should be level and top with full cake layer. Frost side and top of cake with the remaining frosting
- Place the cake in the fridge for 25 mins the smooth off the edges and apply the sprinkles. until you have covered the whole cake



- Chill your cake for about an hour before serving and when you cut into it the sprinkles should just fall out.
- Post your bakes on our social channels to win our monthly top baker award. #topbaker



Chocolate Mousse Mirror Cake

CAKE

- Heat oven to 180/350/Gas4
- Grease a deep 19cm round cake tin and line the bottom and the sides with greaseproof paper
- Tip the cake mix, the oil and 180ml of water into a stand mixer bowl and whisk on a low speed for about 4 mins until smooth.
- Pour the mix into the cake tin and bake for 25 then with a cake tester check to see if its done if it comes away clean its done, take out of the oven , if not leave in for another 2 mins and check them again
- Leave to cool for 10 minutes; run a knife around the sides of pans to loosen the cakes.
- Gently remove from pans to cooling rack; remove the paper. Cool completely, about 60 minutes

MOUSSE 200mls of single cream is needed

- Tip the mousse powder into a mixing bowl or your mixer
- Add the cream and whisk for 4 mns
- Leave to chill and set in the fridge for 30 mins

ASSEMBLE

- Take the mousse out of the fridge and fill the blue piping bag with the mousse
- Slice the cake into 3, using your springform or silicone cake pan, place a layer at the bottom of the pan
- pipe a thin layer of mousse on top, then place the next layer on top then pipe a layer of mousse on top top with the final layer. Press down on the cake then use the last of the mousse on the top of the cake smooth off the top.
- If you have no space left at the top of the cake and you have mousse left over just pop it back in the fridge.
- cover the top of the cake with cling film, and place a chopping board or a cake board with a weight on top and put it in the freezer for 60 mins.
- Then take it out unmold it and use the rest of the mousse to fill in any gap around the side and smooth off the top, then place it back in the freezer for 30 mins.

GLAZE

- Take your cake out of the freezer and place it in the center of the deep tray, use the empty mirror glaze pot to raise it up
- Empty the mirror glaze into a glass bowl and warm it up in the microwave, you cannot let it boil. when its turned to liquid add 20mls of boiling water to it and stir it for 1 min - leave it to cool for about 5 mins no longer or it will set
- The best way to glaze is to hold your glaze about 6 inches or higher (see images below) above the cake and the force will spread the glaze evenly do not touch the glaze. gently angle the wire rack or move it side to side or back and forth depends on where you need more glaze to be
- Make use you cover the entire cake. Place it in the fridge if you need to do it again, use the glaze in the bottom of the tray just repeat it, but add 20 mls of boiling water this will ensure an even layer over the cake.
- When done leave it in the fridge for about 2 hours.

TO FINISH

- Take the small gold leaf out of the tiny bag,, using a tweezer pick it up and place of on your cake where ever you want
- Grab a glass of bubbles or a stiff drink as you earned it and cut yourself a slice of indulgence.

