

BUS



BUS

HOW TO BAKE

2x RECTANGLE

1 & 1/2 PACKETS EACH (975g)
(WE MAKE 3 MIXES IN ONE
BATCH AND THEN BAKE HALF
AT A TIME)

50 MINS EACH

HOW TO ASSEMBLE

1. CUT THE ROUNDED TOP OFF BOTH THE RECTANGLE CAKES.
2. PLACE ONE RECTANGLE CAKE IN THE MIDDLE OF THE CAKE BOARD, CUT TOP UP.
3. PLACE THE OTHER RECTANGLE CAKE ON TOP OF THE FIRST RECTANGLE CAKE, CUT TOP DOWN.

YOU WILL NEED

1. 3 PACKET CAKE MIXES
2. SHAPETINS BUS DECORATING SET
3. BLUE FOOD COLOURING
4. WAGON WHEELS, SESAME SNAPS

HOW TO DECORATE

1. MAKE ICING ACCORDING TO THE INSTRUCTIONS ON THE PACKET.
2. ADD BLUE FOOD COLOURING TO THE ICING AND MIX THROUGH.
3. ICE THE ENTIRE CAKE.
4. CUT OUT THE EDIBLE PAPER DESIGNS. REMOVE THE PLASTIC BACKING AND PLACE ONTO THE ICED CAKE, USING OUR IMAGE AS A GUIDE.
5. ADD WAGON WHEELS FOR THE WHEELS ON BOTH SIDES OF THE CAKE, USING OUR IMAGE AS A GUIDE.
6. ADD SESAME SNAPS FOR WINDOWS, USING OUR IMAGE AS A GUIDE.