

CASTLE



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YOU WILL NEED

1. 3 PACKET CAKE MIXES
2. SHAPING TINS CASTLE DECORATING SET
3. MINT LEAVES, JUBES, TV SNACKS, PLAIN CHOCOLATE

HOW TO BAKE

2x CYLINDER	3/4 PACKETS (475g) EACH	40 MINUTES EACH
1x CUBE	1 PACKET (650g)	45 MINUTES

HOW TO ASSEMBLE

1. CUT THE ROUNDED EDGE OFF THE CUBE CAKE AND PLACE IT, CUT SIDE DOWN, IN THE CENTRE OF THE CAKE BOARD.
2. PLACE THE TWO CYLINDER CAKES ON EITHER SIDE OF THE CUBE CAKE.

HOW TO DECORATE

1. MAKE ICING ACCORDING TO THE INSTRUCTIONS ON THE PACKET.
2. ICE THE ENTIRE CAKE.
3. CUT OUT THE EDIBLE PAPER DESIGNS, REMOVE THE PLASTIC BACKING AND PLACE THEM ONTO THE ICED CAKE, USING OUR IMAGE AS A GUIDE.
4. ADD ANY ADDITIONAL DECORATIONS THAT YOU WOULD LIKE. WE HAVE USED MINT LEAVES AROUND THE FLOWERS, A PIECE OF CHOCOLATE AS A DRAWBRIDGE, AND JUBES AND TV SNACKS TO CREATE A RAILING ALONG THE DRAWBRIDGE.
5. FOLLOW THE INSTRUCTIONS ON THE PAPER CUT-OUTS TO ASSEMBLE THE CONES AND TURRETS, SET THEM ASIDE, SHORTLY BEFORE THE PARTY. PLACE THE CONES ON TOP OF EACH CYLINDER CAKE AND THE TURRETS ON TOP OF THE CUBE CAKE.