



HOW TO BAKE

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

HOW TO ASSEMBLE

1. PLACE THE CUBE CAKE IN THE CENTRE OF YOUR CAKE BOARD.
2. CUT A SMALL PIECE OFF THE SIDE OF ONE CYLINDER CAKE, THEN PLACE THE CYLINDER CAKE, CUT SIDE DOWN, FACING OUTWARDS FROM THE FRONT OF THE CUBE CAKE.
3. CUT THE SECOND CYLINDER CAKE IN HALF FROM TOP TO BOTTOM. CUT A TRIANGLE FROM THE BOTTOM OF EACH CYLINDER CAKE, USING OUR IMAGE AS A GUIDE. PLACE THE TWO PIECES TO EACH SIDE OF THE CUBE CAKE, USING OUR IMAGE AS A GUIDE. THESE WILL CREATE THE DOG'S EARS.

HOW TO DECORATE

1. MAKE ICING ACCORDING TO THE INSTRUCTIONS ON THE PACKET.
2. ADD A SPOONFUL OF COCOA AND MIX THROUGH. IF YOU WANT SOME DARKER AND SOME LIGHTER ICING, MOVE SOME ICING INTO A SEPARATE BOWL BEFORE MIXING COCOA THROUGH THE REST.
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 ANY ADDITIONAL DECORATIONS THAT YOU WOULD LIKE. WE HAVE USED LIQUORICE STRAPS TO CREATE A MOUTH AND A CUT MARSHMALLOW TO CREATE A TONGUE.

YOU WILL NEED

1. 3 PACKET CAKE MIXES
2. **SHAPETINS** DOG DECORATING SET
3. COCOA
4. PINK MARSHMALLOW & LIQUORICE