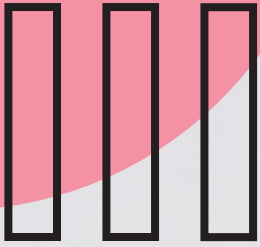


FAIRY HOUSE



FAIRY HOUSE

HOW TO BAKE

1x CYLINDER	3/4 PACKET MIX (475g) *KEEP LEFTOVER 1/4 (160g) IN SEPARATE BOWL	40 MINUTES
1x DOME	1 PACKET MIX (650g) + 1/4 LEFTOVER FROM CYLINDER (160g) (TOTAL 1 1/4 PACKETS - 810g)	50 MINUTES

HOW TO ASSEMBLE

1. CUT THE ROUNDED TOP OFF THE CYLINDER CAKE.
2. PLACE THE CYLINDER CAKE, CUT SIDE UP, IN THE CENTRE OF YOUR CAKE BOARD.
3. PLACE THE DOME CAKE, DOME SIDE UP, ON TOP OF THE CYLINDER CAKE. ENSURE IT IS CENTRED SO THE WEIGHT OF THE DOME CAKE IS EVENLY DISTRIBUTED ON THE CYLINDER CAKE. SECURE THE DOME BY INSERTING TWO WOODEN SKEWERS THROUGH THE CENTRE. WE RECOMMEND YOU ASSEMBLE THIS CAKE ONE HOUR BEFORE DECORATING IT. BECAUSE THE DOME IS HEAVIER THAN THE BASE, IT IS BEST TO LET THE CAKE REST IN POSITION BEFORE ICING IT.

YOU WILL NEED

1. 2 PACKET CAKE MIXES
2. **SHAPETINS** FAIRY HOUSE DECORATING SET
3. RED FOOD COLOURING
4. MARSHMALLOWS, MINT LEAVES

HOW TO DECORATE

1. MAKE ICING ACCORDING TO THE INSTRUCTIONS ON THE PACKET.
2. DIVIDE THE ICING EVENLY INTO TWO BOWLS.
3. ADD RED FOOD COLOURING TO ONE BOWL OF ICING AND MIX THROUGH.
4. ICE THE CYLINDER CAKE WITH WHITE ICING AND THE DOME WITH RED ICING.
5. CUT OUT THE EDIBLE PAPER DESIGNS, REMOVE THE PLASTIC BACKING AND PLACE ONTO THE ICED CAKE, USING OUR IMAGE AS A GUIDE.
6. ADD ANY ADDITIONAL DECORATIONS THAT YOU WOULD LIKE. WE HAVE USED MARSHMALLOWS AND MINT LEAVES.