



HORSE

HOW TO BAKE

1x CUBE	1 PACKET (650g)	45 MINUTES
1x CYLINDER	3/4 PACKET (475g)	40 MINUTES
1x DOME	2 PACKETS (1300g)	60 MINUTES

HOW TO ASSEMBLE

PLACE THE DOME CAKE, DOME SIDE UP, ON YOUR CAKE BOARD

LEAN THE CYLINDER CAKE AGAINST THE SIDE OF THE DOME CAKE, ROUNDED END DOWN

PLACE THE CUBE CAKE ON THE DOME CAKE SO THAT ITS BASE IS RESTING ON THE DOME CAKE AND ITS SIDE IS RESTING AGAINST THE BOTTOM OF THE CYLINDER CAKE

SECURE THE POSITION OF THE THREE CAKES BY INSERTING A WOODEN SKEWER THROUGH THE CUBE CAKE DOWN INTO THE DOME CAKE, AND ANOTHER THROUGH THE CUBE CAKE DOWN INTO THE CYLINDER CAKE

PINK MARSHMALLOW

3. COCOA

2. SH▲P■ TINS HORSE DECORATING SET

1. 4 PACKET CAKE MIXES



ICE THE ENTIRE CAKE

THROUGH ADD COCOA TO THE ICING AND MIX

INSTRUCTIONS ON THE PACKET MAKE ICING ACCORDING TO THE

CUT-OUTS TO ASSEMBLE THE THREE **IMAGE AS A GUIDE** PARTY, ATTACH TO THE CAKE, USING OUR MANES. SET ASIDE. SHORTLY BEFORE THE FOLLOW THE INSTRUCTIONS ON THE PAPER

CUT A PINK MARSHMELLOW IN HALF AS NOSTRILS, USING OUR IMAGE AS A GUIDE

HORSE'S EYES, REMOVE THE PLASTIC BACKING AND APPLY TO THE ICED CAKE, ON AND ATTACH A TOOTHPICK TO THE BACK HORSE'S EARS, LEAVE THE PLASTIC BACKING USING OUR IMAGE AS A GUIDE. CUT OUT THE FROM THE EDIBLE PAPER, CUT OUT THE LENGTH-WISE AND POSITION BOTH PIECES USING STICKY TAPE. INSERT THE EARS INTO THE CAKE, USING OUR IMAGE AS A GUIDE.