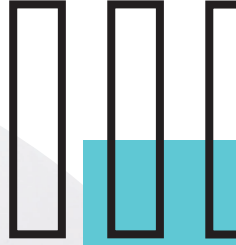


LADYBIRD



LADYBIRD

HOW TO BAKE

1x DOME	MAKE 2 PACKET MIXES TOGETHER (1300g) USE 1 3/4 IN THE DOME TIN (1140g) SET ASIDE 1/4 (160g) FOR THE CYLINDER TIN	65 MINUTES
1x CYLINDER	1/4 PACKET MIX (160g)	20 MINUTES

HOW TO ASSEMBLE

1. PLACE THE DOME CAKE, DOME SIDE UP, IN THE CENTRE OF YOUR CAKE BOARD.
2. PLACE THE SMALL CYLINDER CAKE AGAINST THE SIDE OF THE DOME CAKE, USING OUR IMAGE AS A GUIDE.

YOU WILL NEED

1. 2 PACKET CAKE MIXES
2. **SHAPE TINS** LADYBIRD DECORATING SET
3. RED AND BLACK FOOD COLOURING
4. COCOA
5. LIQUORICE STRAPS, RED JUBES, HARIBO BALLA STIXX

HOW TO DECORATE

1. MAKE ICING ACCORDING TO THE INSTRUCTIONS ON THE PACKET.
2. MOVE 1/4 OF THE ICING TO A SEPARATE BOWL.
3. TO THE LARGER BOWL OF ICING, ADD RED FOOD COLOURING AND MIX THROUGH.
4. TO THE SMALLER BOWL OF ICING, ADD COCOA AND MIX THROUGH. THEN ADD BLACK FOOD COLOURING UNTIL ICING BECOMES VERY DARK, ALMOST BLACK.
5. ICE THE DOME USING THE RED ICING.
6. ICE THE SMALL CYLINDER USING THE BLACK ICING.
7. CUT OUT THE EDIBLE PAPER DESIGNS, REMOVE THE PLASTIC BACKING AND PLACE THEM ONTO THE ICED CAKE, USING OUR IMAGE AS A GUIDE.
8. ADD ANY ADDITIONAL DECORATIONS THAT YOU WOULD LIKE. WE HAVE USED LIQUORICE STRAPS AS LEGS AND TO CREATE THE BLACK LINE DOWN THE CENTRE, AND HARIBO BALLA STIXX WITH RED JUBES AS ANTENNAE.