

DUCK



HOW TO BAKE

1x DOME	1 1/2 PACKETS (975G)	55 MINUTES
1 X CYLINDER	1/2 PACKET (325G)	30 MINUTES

HOW TO ASSEMBLE

1. PLACE THE DOME CAKE, DOME SIDE UP, ON A CHOPPING BOARD. CUT OUT THE PAPER TEMPLATE FOR PIECE 1. USING THE TEMPLATE AS A GUIDE, CUT THE CAKE.
2. FLIP THE CAKE OVER SO THE DOME SIDE IS FACING DOWN AND PLACE IT ON YOUR CAKE BOARD.
3. PLACE THE CYLINDER CAKE ON A CHOPPING BOARD. CUT OUT THE PAPER TEMPLATE FOR PIECES 2, 3 AND 4. USING THE TEMPLATE AS A GUIDE, CUT THE CAKE.
4. FLIP PIECES 3 & 4 ON THEIR SIDES AND CUT THEM IN HALF TO MAKE THEM SHORTER.
5. CUT SMALL PIECES OFF THE SIDES OF PIECE 2 TO MAKE IT ROUNDED, USING OUR IMAGE OF THE DUCK'S HEAD AS A GUIDE.
6. PLACE PIECE 4 AT ONE END OF THE DOME CAKE AND SECURE USING A TOOTHPICK.
7. PLACE PIECE 3 AT THE OPPOSITE END OF THE DOME CAKE TO PIECE 4. PLACE PIECE 2 ON TOP. SECURE USING WOODEN SKEWERS.

YOU WILL NEED

1. 2 PACKET CAKE MIXES
2. **SHAPE** TINS DUCK DECORATING SET
3. YELLOW FOOD COLOURING
4. LARGE PACKET OF CRINKLE CUT PLAIN CHIPS
5. RED RIBBON, YELLOW POPCORN, RED SMARTIES
6. TOOTHPICKS AND WOODEN SKEWERS

HOW TO DECORATE

1. MAKE ICING ACCORDING TO THE INSTRUCTIONS ON THE PACKET.
2. ADD YELLOW/FOOD COLOURING TO THE ICING AND MIX THROUGH UNTIL YOU ARE HAPPY WITH THE COLOUR.
3. ICE THE CAKE.
4. USING OUR IMAGE AS A GUIDE, ADD POPCORN, RED SMARTIES AND A RED BOW.