

TRAIN



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HOW TO BAKE

1x CUBE	1 PACKET (650g)	45 MINUTES
1x CYLINDER	3/4 PACKET (325g) (KEEP LEFTOVER 1/4 (160g) IN A SEPARATE BOWL)	40 MINUTES
1x RECTANGLE	1 PACKET PLUS LEFTOVER 1/4 FROM CYLINDER CAKE (810g)	45 MINUTES

HOW TO ASSEMBLE

1. CUT THE ROUNDED TOP OFF THE RECTANGLE CAKE.
2. PLACE THE RECTANGLE CAKE IN THE MIDDLE OF THE CAKE BOARD, CUT SIDE DOWN.
3. PLACE THE CUBE CAKE, ROUNDED TOP UP, ON TOP OF THE RECTANGLE CAKE AT THE BACK, USING OUR IMAGE AS A GUIDE.
4. PLACE THE CYLINDER CAKE ON TOP OF THE RECTANGLE CAKE AT THE FRONT.
5. SECURE BY INSERTING WOODEN SKEWERS DOWN THROUGH THE CYLINDER AND CUBE CAKES INTO THE RECTANGLE CAKE.

HOW TO DECORATE

1. MAKE ICING ACCORDING TO THE INSTRUCTIONS ON THE PACKET.
2. ADD BLUE FOOD COLOURING TO THE ICING AND MIX THROUGH.
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 WAGON WHEELS FOR THE WHEELS ON BOTH SIDES OF THE CAKE.
6. ADD ANY ADDITIONAL DECORATIONS THAT YOU WOULD LIKE. WE HAVE CREATED TRAIN TRACKS FROM LIQUORICE STRAPS AND KIT-KATS.
7. CUT OUT THE PAPER CUT-OUT FUNNEL, FOLD INTO A FUNNEL SHAPE AND SECURE WITH GLUE OR STICKY TAPE USING THE TAB. SET ASIDE. SHORTLY BEFORE THE PARTY, PLACE ONTO THE CAKE.

YOU WILL NEED

1. 3 PACKET CAKE MIXES
2. **SHAPE TINS** TRAIN DECORATING SET
3. BLUE FOOD COLOURING
4. WAGON WHEELS, LIQUORICE STRAPS, KIT-KATS, JUBES S