

COOL STUFF

TREASURE CHEST



TREASURE CHEST

HOW TO BAKE

1x RECTANGLE	1 & 1/4 (810g)	55 MINUTES
1x RECYLINDER	3/4 PACKET (480g)	40 MINUTES

HOW TO ASSEMBLE

1. PLACE THE RECTANGLE CAKE ON YOUR CAKE BOARD. SCOOP OUT SOME OF THE CENTRE OF THE CAKE TO MAKE SPACE FOR LOLLIES. THE RECTANGLE CAKE WILL FORM THE BASE OF THE TREASURE CHEST.
2. CUT THE ROUNDED TOP OFF THE CYLINDER CAKE THEN CUT IT IN HALF DOWN THE MIDDLE TO CREATE TWO SEMI-CIRCULAR CAKES. PLACE THE SEMI-CIRCULAR CAKES SIDE BY SIDE ON A CHOPPING BOARD AND INSERT TWO WOODEN SKEWERS THROUGH THE SIDES OF BOTH CAKES, TO SECURE THE CAKES TO EACH OTHER. THESE WILL FORM THE LID OF THE TREASURE CHEST.
3. PLACE THE TREASURE CHEST LID ON TOP OF THE BASE. CUT ONE SIDE OF THE BASE OFF SO THAT THE LID AND BASE ARE THE SAME LENGTH.
4. REMOVE THE LID FROM THE BASE AND PLACE ON A SEPARATE CHOPPING BOARD.

YOU WILL NEED

1. 2 PACKET CAKE MIXES
2. **SHAPE TINS** TREASURE CHEST DECORATING SET
3. COCOA
4. LOTS OF LOLLIES

HOW TO DECORATE

1. MAKE ICING ACCORDING TO THE INSTRUCTIONS ON THE PACKET.
2. ADD COCOA TO THE ICING AND MIX THROUGH UNTIL YOU ARE HAPPY WITH THE COLOUR.
3. ICE THE RECTANGLE CAKE. USING OUR IMAGE AS A GUIDE, ADD GOLD STRIPES TO EACH SIDE OF THE RECTANGLE CAKE. THEN ADD THE LOCK AND KEY.
4. USING OUR IMAGE AS A GUIDE, FILL THE FRONT HALF OF THE RECTANGLE CAKE WITH LOLLIES.
5. PLACE THE TREASURE CHEST LID ON TOP OF THE BASE. SECURE AT THE BACK BY INSERTING 2 TOOTHPICKS ON EITHER SIDE OF THE BACK OF THE LID, DOWN THROUGH THE BASE OF THE TREASURE CHEST.
6. ICE THE TREASURE CHEST LID THEN, USING OUR IMAGE AS A GUIDE, ADD GOLD STRIPES TO THE SIDES AND FRONT OF THE LID.