

SPOTLIGHT

GIANT LOLLY CUPCAKE

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PROJECT SHEET



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GIANT LOLLY CUPCAKE

e EASY

WHAT YOU'LL NEED

- 'Wilton' Giant Cupcake Tin
- Favourite cake recipe
- Wire rack
- Oven
- 'Wilton' White Candy Melts
- Microwave
- Metal spoon
- Pastry brush
- 'Over The Top' Vanilla Buttercream
- Assorted 'Party Creator' Lollies
- 'Wilton' or 'Robert's' Sprinkles
- 'Mondo' Cake Leveler

INSTRUCTIONS

Step 1 – Use your favourite cake recipe and make cake batter as usual. Brush margarine or oil over cake tin to ensure the cake won't stick. Pour the batter into prepared cake tin leaving about an inch from the top to allow for rising.

Step 2 – Cooking time will vary depending on your recipe. Bake until a toothpick or skewer can come out almost clean, you don't want to over bake the cake.

Step 3 – Allow cake to cool in the tin for 15 mins before turning out onto a wire rack. Once the cake is cool you can trim any excess off the cakes if they have risen uneven when cooking.

Step 4 – Place the packet of white chocolate candy melts in a microwave safe bowl and place in the microwave for 1 minute intervals. Stir with a metal spoon between each minute and continue doing so until the chocolate is melted and smooth.

Step 5 – Use the pastry brush to brush the melted chocolate over the pan ensuring to push out any air bubbles as you go. Once you have a good base coat down, leave the tin aside to set for 10 minutes.

Step 6 – Remelt the chocolate when you are ready for the 2nd coat. And again use the brush to cover the tin base in another layer of chocolate. Place the tin in the refrigerator to set for about half an hour or until the chocolate is completely firm.

Step 7 – To take out the chocolate shell, carefully pick off any excess chocolate around the top of the shell and this will release the shell from the tin, if should pop away from the edges quite easily but be careful not to break it.

Step 8 – Now prepare the cake to fit in the chocolate case by trimming the edges of the cake with a knife. You may need to cut some off the top of the cake as well so the top of the cake and top of the chocolate case line up evenly.

Step 9 – After trimming the cake to size, gently drop it into the chocolate shell. Next mix up the buttercream icing and cover the bottom half of the cake in a thick layer of buttercream. Place the top part of the cake on top and again cover with icing. You can either pipe the icing on or use a knife.

Step 10 – To finish, decorate the top part of the cupcake with the lollies and sprinkles to create a fun and bright coloured cake!