

HOORAY CAKE

N° 12.20.09
PROJECT SHEET



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HOORAY CAKE

e EASY

WHAT YOU'LL NEED

- 1 x 8" Mondo Round Baking Tin
- 2 x Portions of your favorite Buttercake recipe
- 2 x tubs of White Over the Top Buttercream
- 1 x 10" round white Mondo Cake Board
- A sharp knife
- A small Mondo Offset Spatular
- Various Over the Top Sprinkles and balls
- 1 packet of Mondo plastic pipping bags
- 1 set of Mondo piping tips
(I used 3 of the 4 in the set)
- Small store bought or homemade meringues
- 1 pot of Over the Top Gold Metallic petal dust
- A small paint brush
- A little vodka or decorator spirit

INSTRUCTIONS

Step 1 - Bake your favourite Buttercake recipe and let cool. Slice up your cake into even layers roughly 1" with a sharp knife. For this cake, there are 4 layers plus frosting, which makes it around 5" high in total.

Step 2 - With an offset spatula, smother on some Over The Top Buttercream and smooth it out so that you have an even surface for the next layer to go on. Pop on the next layer and ensure that it's even and not wonky. Repeat the same process until you have all 4 layers on.

Step 3 - Crumb coat the cake by covering the entire outside, top and side, with a light layer of Buttercream, to seal in any crumbs. Pop your cake into the fridge to firm up and set for 15 to 30 mins.

Step 4 - Next up, cover the outside with a nice thick layer of Buttercream, this is for the

sides only, about an inch thick to prepare you for the next step for the sides. For the top, add just enough icing coverage so that you can't see the cake through it.

Step 5 - With a good quality cake comb, or texture comb, scrap the sides of the cake to achieve the patterned sides - ensure you don't scrap too far as to expose the cake - if this happens, re-buttercream and do it again.

Step 6 - Next up, using any of the piping tips from the Mondo piping tip set, place your coupler onto your Mondo piping bag, and add your tip - we used the star tip with the curled in edges for the next step.

Step 7 - Load up the piping bag with Buttercream, remember to never over load the bag. Pipe evenly, large swirls on top of the cake - these are like large plumes of Buttercream you would usually pipe on your cupcakes. Next up, pipe some swirls starting from the top and moving down the cake, but coming down on an angle - watch the front of the cake as you pipe so that you see the overall effect, and you are not coming down on too sharp an angle. The idea is to have a nice area presented at the front.

Step 8 - In the gaps of the swirls, we piped in a few stars of Buttercream to fill in the spaces, like layering and creating different effects, you can even change the tip of the piping bag to another tip for different looks. Start adding in a few edible sprinkles and balls.

Step 9 - Now place the topper into the centre of the cake - we used the 'Hooray' Topper from the Party Creator range. Let your creativity come into play and make this cake your own. Add in gold painted meringues in white and yellow meringues for the final details. To gold paint anything, add a little vodka or decorator spirit to a little Over The Top Gold Metallic dust to create a paint and brush it on.