

SPOTLIGHT

RO KOALA CAKE

Nº 05.20.14
PROJECT SHEET

RO



**SHOW US WHAT
YOU'RE MAKING**



/spotlightstores



@spotlightstores

RO KOALA CAKE

e EASY

WHAT YOU'LL NEED

- 'Ro' Basic Decorating Set, 2104-4871
- 'Ro' Deluxe Decorating Set, 2104-4872
- 'Ro' Angled Spatula, 409-7738
- Wilton Black Icing Tint
- Wilton Lollipop Sticks
- Wilton Bright White Candy Melts™ Candy
- Buttercream Icing
- Your favourite cake recipe or mix
- Your favourite roll out cookie recipe

INSTRUCTIONS

Step 1 – Bake the Cake

Bake and cool one 30cm cake layer according to recipe.

Step 2 – Bake and Prepare Cookies

Make roll out cookie dough according to recipe. Using pattern, cut out ears. Bake and cool.

Attach lollipop stick to back of cookies using melted candy. Chill for 10 minutes or until set.

Step 3 – Tint Icing

Place a small amount of white icing in a bowl and set aside. Place a small amount of icing in a second bowl and tint it black. Tint remaining icing gray using small amounts of black icing colour. Tip: for a warmer gray, add very small amounts of red and brown icing colours.

Step 4 – Decorate

Ro angled spatula to ice a nose on the center of the cake. Add accent on nose using white icing in a decorating bag with a small hole cut on the end of the bag.

Using a decorating bag with Tip 5 and black icing, pipe eyes and mouth on to cake.

Use angled spatula to ice the center of the ear cookies white. Insert cookies into cake.

Using decorating bags with gray icing and all the star tips from both Rosanna Pansino Decorating Sets, pipe a variety of rosettes and stars to cover the remaining surface of the cake and ear cookies.