SPOTLIGHT

KIDS BUTTERCREAM SPRINKLE CAKE

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Nº 17.22.15
PROJECT SHEET

It's what you make it.

KIDS BUTTERCREAM SPRINKLE CAKE

ℹ️ EASY

WHAT YOU'LL NEED

- 8" round cake x 4" high cake tin – we used mondo pro deep round cake pans set of 3
- 25cm mondo white round cake board
- 425g over the top buttercream white x 2
- Mondo cupcake decorating set
- Sprinkles of your choice, we have used:
  - Over the top bling pastel balls medley
  - Over the top bling mermaid mix rainbow
  - Over the top bling sprinkles pink
  - Over the top sugar pink bling sanding
- Chefmaster liqua-gel sky blue
- Roberts edible craft silver lustre dust
- Mondo large buttercream and ganache scraper
- 11.5cm mondo cranked spatula
- Mondo pro deep baking tray
- Mondo cake decorating turntable with brake
- 30cm mondo disposable piping bag pack
- Mondo decorating nozzle set

INSTRUCTIONS

Step 1- Make cake of your choice using the pans specified. We used Roberts mud cake vanilla mix.

Step 2 - Stick the cake to the cake board by using a bit of buttercream and put onto the turntable.

Step 3 – Use the large scraper and cranked spatula to ice the cake with 425g of buttercream.

Step 4 – Put the sprinkles onto the large tray with sides and hold the cake over the tray. Take handfuls of sprinkles and push them gently around the base of the cake. Add a few closer to the top of the cake if desired.

Step 5 - Dye the rest of the buttercream pastel blue by using the gel paste.

Step 6 - Put the 1m piping tip into the piping bag and pipe large swirls around the top rim of the cake.

Step 7 - Dust the cake with the lustre dust and serve.

Tip – When adding the sprinkles place a large towel over the workbench to catch sprinkles and make for an easy clean up.

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