



## INGREDIENTS

- 1kg Roberts Confectionery Vanilla Mud Cake Mix
- Roberts Confectionery Raspberry Oil
- Swiss Meringue Buttercream

## MATERIALS

- 10" round silver Masonite Cake Board
- Florist Wire and Tape
- Fresh or Imitation Flowers



## Step 1

Line two 8" x 3" round cake tins. Follow the instructions on the back of the packet to make up the 1kg recipe. Pour half the batter into each cake tin.

Bake 140°C fan forced oven 60 - 70min or until a skewer inserted into the center comes out clean.

## Step 2

Flavour Swiss Meringue Buttercream with drops of Raspberry Oil.

Alternatively choose another Flavour Oil or Flavour Colour from the Roberts range.

## Step 3

Slice each cake into three even layers.

Secure the first layer onto the cake board using a small amount of buttercream icing.

Stack and fill layers with piped buttercream.

*Tip - To create a perfectly straight even cake every time, use a small spirit level.*

## Step 4

Use a clean dry pastry brush to dust off loose cake crumbs.

Cover the entire cake with a thin layer of Buttercream. This is called the "Crumb Coat". Refrigerate until set.

Cover the cake with a second layer of buttercream. Use a wide spatula or scraper to smooth the sides to reveal cake layers.

## Step 5

Wire and tape all flowers individually. Form a bouquet, secure tightly together using Florist Tape. Do not insert flowers directly into the cake.

Attach a piece of Fondant to the cake and insert wired flowers.

Alternatively use Straws, Cake Flower Spikes or lay bouquet on a piece of baking paper.

## TIPS

- If using fresh flowers consult a florist to ensure they are suitable for cake display.
- If using imitation flowers ensure coloured dyes won't affect the icing.
- Adjust the amount of cake layers depending on the size of the flowers you are using.

**VARIATIONS:**  
Naked Cakes look fabulous topped with fresh seasonal fruit.