



How To Guide

Hidden Polka Dot Cake

What you need

- Pink gel or paste food colouring
- 1 x all-in-one sponge recipe to make 30 balls
- 2 x all-in-one sponge recipe for cake
- 1 x silicone cake pop mould
- 3 x 7in round sandwich tins, buttered and base lined

Instructions

1. Preheat the oven to 180°C, 160°C Fan or Gas Mark 4.
2. Use the gel or paste colour to colour 1x quantity of the all-in-one sponge mix and use some of the mixture to fill the base cavities of the silicone cake pop mould.

Press the top of the mould into place and place on a baking tray and bake for 25-30 minutes, or until the cake pops have risen and are firm to the touch.

Remove the top of the mould and leave the balls to cool in the mould for a couple of minutes, and then turn them out onto a wire rack to cool. Cook the remaining mixture in the same way, you should get about 30 balls from the mixture.

3. Divide the pink balls between the prepared sandwich tins, so each tin will have about 10 balls. Use the double quantity of the all-in-one sponge mixture divided between the 3 tins to cover them.

4. Bake the cakes for 25-30 minutes, or until the mixture is just firm to the touch in the centre. Remove from the oven and leave the cakes to cool in the tins for about 5 minutes, and then transfer to a wire rack to cool completely.

