

Spot Shaped Cake

Ingredients:

- 🍰 8oz self-raising flour
- 🍰 8oz caster sugar
- 🍰 8oz butter
- 🍰 4 large eggs
- 🍰 1 x rectangular cake tin (approx. 12 x 8 inches)

Instructions:

- 🍰 First, make a Victoria sponge cake:
 - Preheat oven to 170 °C
 - Whisk all the ingredients together in a bowl until fluffy
 - Place mixture into a well greased and lined tin
 - Bake for 20 minutes
- 🍰 Once cool carefully remove from tin and leave to completely cool on a wire tray

To decorate simply:

- 🍰 Print out the A4 Spot template and cut round Spot's outline
- 🍰 Place the template on top of the cake and secure with tooth picks
- 🍰 Use a sharp knife to cut round the template
- 🍰 Remove the template and brush the top of the cake with apricot glaze
- 🍰 Ice the cake with yellow fondant icing (make yellow using a few drops of yellow food colouring)
- 🍰 Once finished draw Spot's outline and other markings using a black food colouring pen

Makes approximately 10-12 slices.

Spot Picture Cake

Why not decorate a normal sponge cake with Spot's image? It is certainly the easiest way to make a Spot cake!

- 🍰 Print out the Spot picture and cut round Spot's outline
- 🍰 Secure the template to the cake using toothpicks
- 🍰 Use a toothpick to prick the Spot outline onto the cake
- 🍰 Remove the template and go over the pricks with a black food colouring pen

