

As promised Hope's 'Star Baker' recipe -

Vanilla and chocolate piñata cake recipe

INGREDIENTS:

400g Margarine / butter,

400g Caster sugar,

375g Self-raising flour,

25g Coco,

8 Eggs,

1-2 drops of vanilla essence,

1 Skittles,

2 Marshmallows,

ICING:

Fondant icing (1 red/orange, 2 white, 1 black, 1 green.)

1 packet of Edible glitter (Perl.)

Butter,

Icing sugar.

EQUIPMENT:

4 baking tins,

1-2 glass cups,

3 bowls,

A wooden spoon/ an electric mixer,

Scales,

Oven,

A sharp knife, (Make sure an adult is around for this because knives are sharp.)

Cooling rack.

METHOD:

First, turn on the oven to 180 degrees. Next grease the tins with a little bit of butter and self-raising flour. Now, add 200g of margarine /butter to 1 of the bowls, then 200g of caster sugar. After, crack 4 eggs into the bowl, and tip 200g of self-raising flour into the bowl. Now, mix together with your spoon or mixer. (You will know when it's done when the mixture turns lighter.)

Spilt the mix around about in quarters, and put each quarter in a tin. Spread it out around the tin making sure there are no gaps. (Don't put it in the oven yet.)Now, 200g of margarine/butter in the (other) bowl, then the caster sugar. After, put 4 eggs in, and 175g of self raising flour and 25g of coco powder into the mix. Wisk, then split in quarter and layer (put) on top of vanilla mix.

TOP TIP: Make sure there is a little dip so it's equal.

Put it in the oven for 12 minutes, when it is done put a knife into the biggest one, if it comes out clean it is done if it doesn't put it in for a few more minutes. Use a knife to go around the edge and put it on a cooling rack.

When it's cool make a butter cream. To do this put icing sugar into a bowl and add a drop of water in the bowl. Now, mix it until it will stay on your spoon if you turn it upside down. After, get 2 of the layers and use a cup to poke a hole in the middle. Now, take them apart, and with one of the layers that doesn't have a hole in it and spread butter cream all over it. Put the one with the hole in. Then so on but in this order (from the start): non-hole, hole, hole, skittles, 2 marshmallows , non-hole. With the rest of the left-over frosting cover the sides and top.

Put the fondant around the sides. Use the other packet of white icing; roll it out, use the cup to make a circle. Stick it on the cake and roll the red/orange and the green into long, thin sausages. When you have done this, plait them and put them around the sides. Do the same on the scarf but smaller. Roll little bits of black to make eyes also add a little bit of left-over white to give an affect. Make a smile using a blunt knife use a bit of water to make it sparkle.