

CRUNCH TIME

Doll Cake



Serve information: 1 Doll Cake

INGREDIENTS

2 x 20cm Diameter round cakes
250g Butter, softened
500g Icing sugar
1-2 Tbsp milk
Red Food colouring
1 Packet mini icing flowers

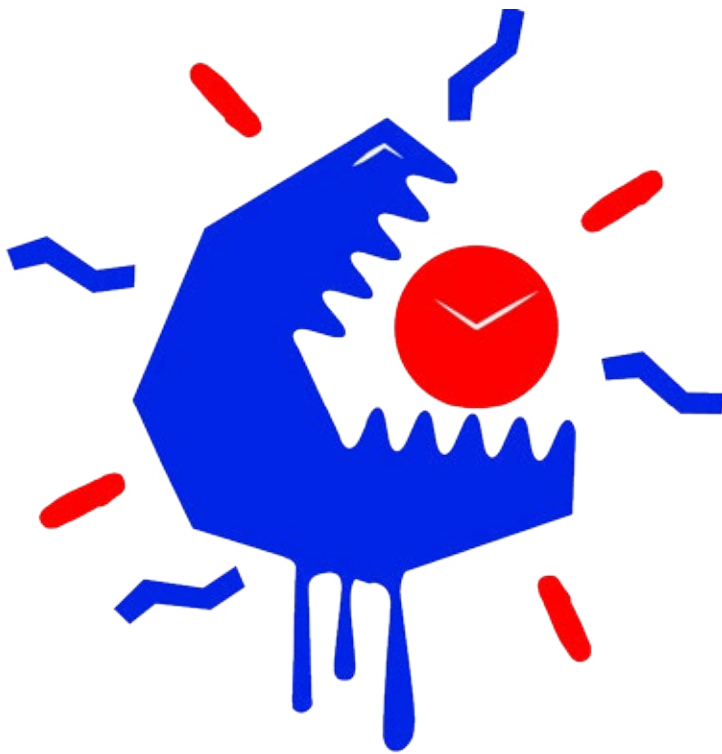
EQUIPMENT:

Electric mixer
2 spatulas
Round cake board or large round plate
Serrated knife
Doll (like a Barbie but with shorter legs, if possible)
1 piping bag with star shaped nozzle
Spoons



METHOD:

1. To make the buttercream icing, use an electric mixer to beat the butter until pale. Gradually add icing sugar, milk and food colouring until combined.
2. Spread some buttercream icing on the top of one of the cakes and sit the other cake on top. Place the cake on a cake stand
3. Use a serrated knife and cut a dome shape in the top cake to resemble a full skirt.
4. Cut a hole in the top of the cake long enough to sit the doll in up to her waist
5. Insert the doll in the hole in the cake up to her waist
6. Spread some buttercream icing all over the skirt
7. Take the pink buttercream icing in a piping bag with a star shaped nozzle and pipe decoratively around the base of the dress and bodice
8. Add some icing flowers to the dress



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