

Bubblegum Marshmallow Treat



MATERIALS

- 150g Satin Ice Gum Paste
- 1kg Roberts Chocolate Mud Cake Mix
- Homemade Marshmallow
- Roberts Bubblegum Flavour Colour
- Blue Food Gel or Paste
- Roberts White and Pink Sugar Pearls
- Roberts White Non Pareils
- Roberts Pink Non Pareils
- Buttercream
- Small Snowflake Plunger Cutter
- 4cm Round Cookie Cutter
- 8cm Round Cookie Cutter
- 4cm Round circle printed Template
- Piping Bag
- Round Tip Piping Nozzle



STEP 1 - SNOWFLAKES

Cut Snowflakes using the plunger cutter. Set aside on paper towel to dry and harden. Note: These can be made up to a week in advance.

STEP 2 - CHOCOLATE MUD CAKE

See the back of the Cake Mix Packet for recipe and instructions. Make up the 1kg recipe. Pour into a 23 x 30cm rectangle cake tin. Bake 140°C for 60min or until a skewer inserted in the centre comes out clean.

STEP 3

When cake has cooled completely, cut discs using the 4 and 8cm cookie cutters.

STEP 4

When your Marshmallow is almost ready, add drops of Bubblegum Flavour and blue colour. Spoon into piping bag.

STEP 5 - MINI'S

Lay a piece of baking paper over the circle template. Using the template as a guide, pipe small meringue shapes. Sprinkle around the base with White Non Pareils. Top with Snowflakes. Ice each mini cake with a small amount of buttercream. Use a small spatula to lift Marshmallows onto cakes.

STEP 6

Ice the top of each 8cm cake disc with a small amount of Buttercream. Pipe remaining Marshmallow on top. Sprinkle with Non Pareils and Sugar Pearls and Snowflakes.

NOTE: Wipe spatula with a tiny amount of Olive Oil before lifting Marshmallows to prevent sticking. Some recipes allow you to re whip if marshmallow begins to set. For thinner layers bake cake in a 28 x 33cm rectangle tin. Don't forget to adjust cooking time.

Merry Christmas & happy baking!