



## MATERIALS

- 2kg Roberts Confectionery Chocolate Mud Cake Mix
- Two 8" x 3" Round Cake tins
- Roberts Confectionery Rose Flavour
- Swiss Meringue Buttercream
- 10" round silver Masonite Cake Board
- Fresh Raspberries
- Fresh or Imitation Flower Wreath
- Cake Discs and Dowels (optional)



## Step 1 - 8" Cakes

Line the base and sides of each cake tin with baking paper. Make sure the paper around the sides is raised 2-2½cm above the top of the tin. Follow the detailed instructions on the back of the cake mix packet to make two separate batches of the 1kg recipe. Pour one batch into each 8" cake tin. Bake according to instructions.

## Step 2

Flavour Swiss Meringue Buttercream with drops of Rose Flavour. Alternatively choose another Flavour Oil or Flavour Colour from the Roberts range.

## Step 3

Slice each cake into three or four even layers. Secure the first layer onto the cake board using a small amount of buttercream icing. Stack and fill layers with piped buttercream.

**Tip** - To create a perfectly straight even cake every time, use a small spirit level. For extra support when making this style of cake it's best to use Cake Discs and Dowels between cakes.

## Step 4

Use a clean dry pastry brush to dust off loose cake crumbs. Cover the entire cake with a thin layer of Buttercream. This is called the "Crumb Coat". Refrigerate until set.

Cover the cake with a second layer of buttercream. Use a long spatula or scraper to smooth the sides to reveal cake layers.

## Step 5

Decorate with floral wreath and fresh raspberries.



## TIPS

- Do not insert flowers directly into the cake. Attach a piece of fondant to the cake and insert wired flowers. Alternatively use straws or Cake Flower Spikes.
- If using fresh flowers consult a florist to ensure they are suitable for cake display. If using imitation flowers ensure coloured dyes won't affect the icing. Adjust the amount of cake layers depending on the size of the flowers you are using.