



HOW TO...

MAKE A HONEY MONSTER CAKE

We would love to see how your cake turns out.
Email your pics to comic@honeymonster.co.uk

PREPARATION TIME: APPROXIMATELY 30 MINUTES * BAKING TIME: 20-25 MINUTES * SERVES: 8-10 PEOPLE

FOR THE CAKE YOU WILL NEED:

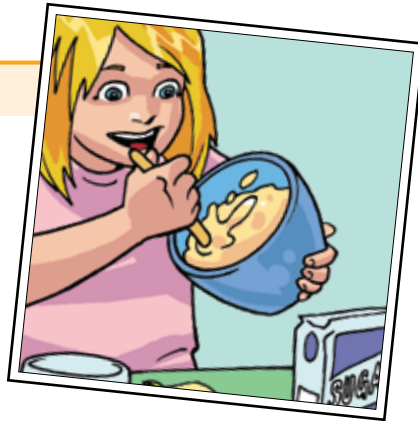
- TWO ROUND 8" BAKING TINS
- 150 GMS CASTER SUGAR
- 150 GMS BUTTER OR SOFT MARGARINE
- 150 GMS SELF-RAISING FLOUR
- 3 EGGS
- 1 TBSP RUNNY HONEY
- JAM (APRICOT OR STRAWBERRY FLAVOURS WORK BEST)

FOR THE ICING YOU WILL NEED:

- 150 GMS BUTTER OR SOFT MARGARINE
- 250-300 GMS ICING SUGAR SIFTED
- RED AND YELLOW FOOD COLOURING
- 1-2 TSP LEMON JUICE
- BROWN AND WHITE LIQUORICE SWEETS

MAKING THE HONEY MONSTER CAKE

1. IN A BOWL, CREAM THE BUTTER AND SUGAR TOGETHER UNTIL LIGHT AND FLUFFY AND PALE IN COLOUR. BEAT IN THE EGGS ONE AT A TIME, FOLLOWING EACH WITH A SPOONFUL OF FLOUR. SIFT THE REMAINING FLOUR AND WHISK THIS INTO THE MIXTURE WITH THE HONEY.



2. DIVIDE THE MIXTURE BETWEEN TWO GREASED AND FLOURED BAKING TINS. LEVEL THE SURFACE OF THE CAKE WITH A SPATULA AND BAKE IN A PRE-HEATED OVEN (SET AT 190C/160C FAN/375F/GAS MARK 5) FOR 20-25 MINUTES UNTIL WELL RISEN AND FIRM TO THE TOUCH. TURN OUT ON TO A COOLING RACK.

TOP TIPS

- TO STOP THE MIXTURE STICKING TO YOUR BAKING TIN SPRINKLE SOME FLOUR TO COVER THE WHOLE OF THE GREASED TIN AND TIP THE EXCESS OUT
- DON'T MAKE YOUR ICING TOO RUNNY BECAUSE THE FOOD COLOURING IS LIQUID

MAKING THE ICING

3. CREAM TOGETHER THE BUTTER AND ICING SUGAR UNTIL LIGHT AND FLUFFY, THEN FOLD IN THE LEMON JUICE. REMOVE A TABLESPOON OF ICING AND ADD A DROP OF RED COLOURING FOR THE MOUTH. ADD YELLOW FOOD COLOURING TO THE REST OF THE MIXTURE UNTIL YOU HAVE THE RIGHT HONEY MONSTER COLOUR.



DECORATING THE CAKE

4. USE THE JAM TO JOIN BOTH CAKES AND THEN CUT THE CAKE SO THAT IT RESEMBLES THE HONEY MONSTER SHAPE - MARKING OUT HIS BIG GRIN. COVER THE CAKE WITH THE ICING, AND MOULD THE ICING AROUND THE EYES INTO BIG BUSHY EYEBROWS. NOW USE THE BROWN AND WHITE LIQUORICE SWEETS TO CREATE HIS BIG EYES. LASTLY FILL IN THE BOTTOM OF THE MOUTH WITH SOME RED ICING FOR THE TONGUE.



TOP TIPS

- TRACE AROUND THIS HONEY MONSTER HEAD OUTLINE AND USE IT TO CUT YOUR CAKE TO THE PERFECT SHAPE - ALSO AVAILABLE AT WWW.HONEYMONSTER.CO.UK/CAKE
- WITH A FORK YOU CAN MAKE A FUR EFFECT BY USING GENTLE DOWN STROKES

