

How to make a Yummy Brain Cake!



You can have lots of fun making this yummy brain cake!

Perhaps you may want to decorate it for Halloween or as we have done, give it the Christmas Spirit or use your cake for a science project!

You will need:

: 2x 21.5cm round cake tins.

: 2x pkts of butter cake:

: Some strawberry Jam:

: 2x Cups of Icing mixture.

: 1x tablespoon of butter.

: Some water.

: 1x drop of yellow food colouring.

: 2x Drops of pink food colouring.

: 1x Icing Bag.

: 1 x small jug.

Follow the directions on the butter cake recipe box then pour your butter cakes into your two round cake tins and bake at 180 degrees.



Once the cakes are cooled, lay them out on a board, then with the help of an adult cut the cakes into pieces as shown



in the picture above.

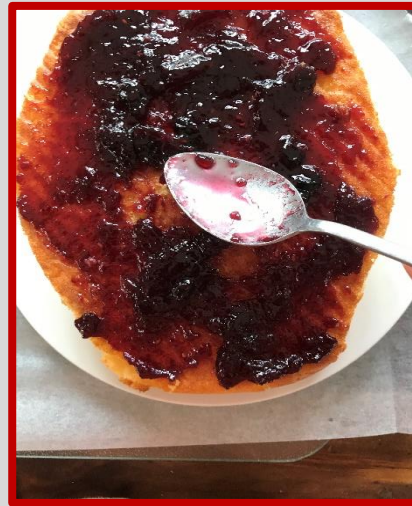
You want both cakes to be an oval shape.

With your left-over pieces, you can put them aside to eat later, Yum!



Cut one cake in half, this will be the right and left side of your brain.

Next you want to turn the other cake upside down and spread the top with your strawberry jam.



Next thing is to make the icing for your cake! Pour your icing into a bowl, chop your butter into pieces and add to your icing sugar mixture.

Put a little bit of water into a jug, then pour a small



amount into the bowl while stirring.

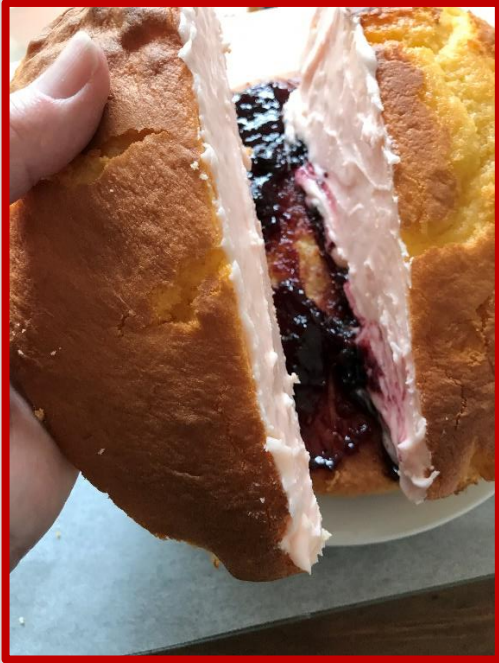
Keep adding a small amount of water until you have mixed your icing into a smooth thick mix. Make sure you get all your lumps out as you stir.

Next very carefully add one drop of the yellow food colour and continue to mix through, then carefully add 2 drops of pink food colouring.

This will create a pinkish skin colour. Just the colour we want for your brain.

You are now ready to spread the icing on the inside of each half of your cake and place on top of

the cake you spread with jam.



Now comes the fun part!

You can start spreading your icing evenly all over the cake!

To help the icing to spread smoothly, it helps to dip a flat butter knife or an

icing spatula into a cup of chilled water, (you can do this by popping some into the freezer for a couple of mins.)



By dipping your butter knife or spatula in the water, then on your icing, this helps it to spread all over evenly.

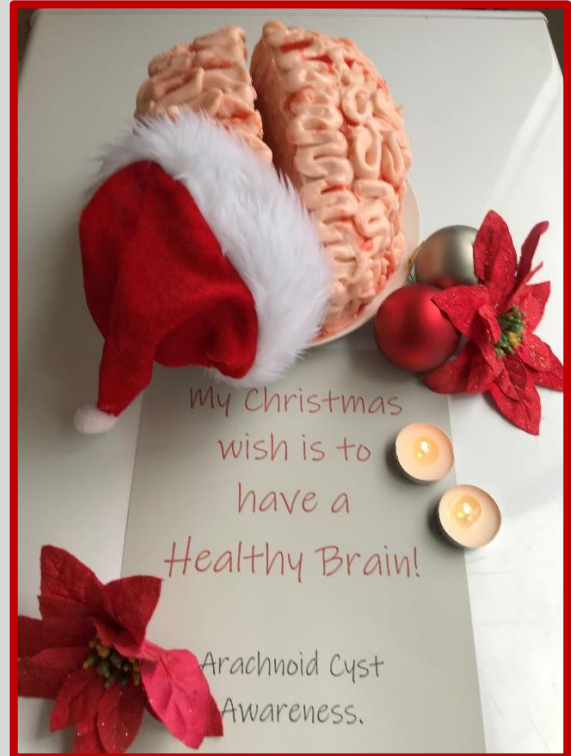
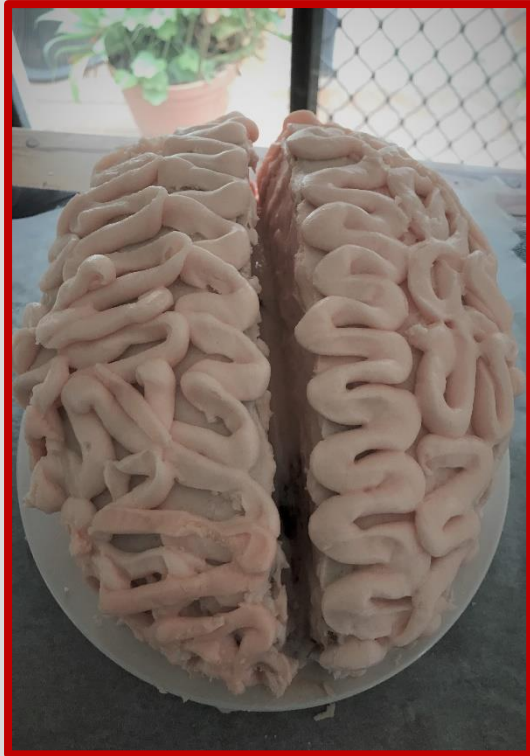


have completed one side, you can do the other side. This forms your ventricles on your brain!

The next thing to do. Is take your icing bag and fill it with icing?

You want to push the icing out making squiggly patterns all over your cake. You could practice first on a sheet of baking paper! Once you





*There you have it!
Your very own brain
cake!*

*Now you can decide
whether you will eat
it straight away or
choose how to
decorate it! We have
decorated ours for
Christmas!*



*Merry Christmas and
Happy Holiday's!*

