





Birthday Cake Recipe

Ingredients:

400g Self Raising Flour

200g Cater Sugar

200g Stork/Butter

100g Plain Flour

8 eggs

2 tsp Vanilla essence

For the buttercream icing:

500g unsalted Butter

1lb Icing Sugar

Pink food colouring

Strawberry/raspberry jam



Method

- 1. Line 4 7-inch cake tins with parchment paper, and preheat oven at 160c
- 2. Cream together the butter and sugar
- 3. Add in the eggs then the vanilla essence/extract
- 4. Add in Self raising and plain flour and mix until fully combined
- 5. Divide between the four tins and bake for 35-40 mins
- 6. Once baked remove from the oven and tins and cool completely on a flat surface on baking paper.
- 7. Whilst the cakes are cooling prepare the butter cream icing (see below)
- 8. Once completely cooled the cakes can be sandwiched together, spread buttercream and jam between each of the layers, finishing with just buttercream om the top.
- 9. The remaining buttercream can be spread and smoothed on to the outside of the cake.
- 10. Save a little butter cream to pipe swirls on top the top
- 11. Apply sprinkles all the way around the base of the coated cake.

Butter cream

Cream the butter on its own the longer the better

Add in the icing a little at a time and mix well

At in the food colouring

Once combined use 1/4 for filling and 1/4 for coating the combined use 1/4 for filling and 1/4 for coating the coating





















Party hats for your doll



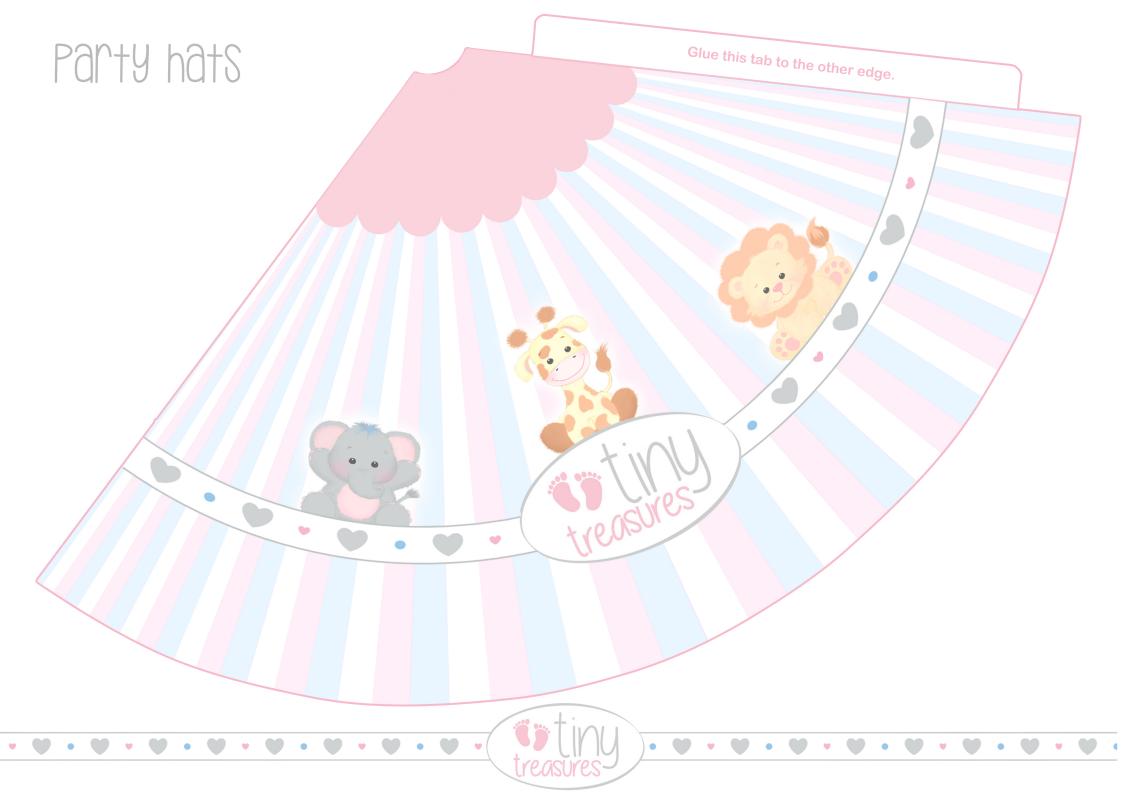
Cut around the template, glue the tab and let dry.

Place hat on your doll's head, measure how much elastic you'll need and knot each end.

Attach to the inside edge of the hat with sticky tape.

Enjoy your party!









IT'S BIRTHDAY TIME!



Please join us to celebrate

On

at

RSVP

