



Bake Off – Showstopper Challenge

For the Showstopper Challenge, we're challenging you to ice and decorate a layered cake. You may choose the layers and size of the cake and what you put on it! Be creative and think outside the box!

This tutorial will be decorating a chocolate cake with chocolate icing and chocolate decorations.

Don't forget to submit your entries on social media, by 2pm on Sunday 30th May, using the hashtag **#UniteBB #BBbakeoff**.

The Recipe

Ingredients

For the cake:

You can choose how many layers and size of cake you would like.

If you would like to bake the cake, please take a look at the signature challenge recipe and double the ingredients for a larger mixture.

For the buttercream:

300g Icing Sugar

150g Butter, softened

2 teaspoons Vanilla Paste (or Vanilla Extract)

If you are making a chocolate cake, you could add:

2 tbsp cocoa powder

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For the decorations:

Any decorations/ chocolates for the side or top of the cake

Method

Step 1: Gradually sieve the icing sugar and cocoa powder and add it to the softened butter and vanilla paste.

Step 2: Apply equal amounts of the icing to the layers of the cake, smooth out the icing and ensure the layers are level, then apply the next layer and continue to do so until all layers are in place.

Step 3: Next, apply icing to the outside of the cake, ensuring to fill in all the gaps between the layers. Using any tool with a straight edge, smooth out the side of the cake, ensuring the straight edge is even around the cake.

Step 4: Using a piping bag, you can choose to add some piping decorations with any excess buttercream you may have left over.

Step 5: Be creative! To finish, add your decorations in any way you like.