

GET YOUR BAKE ON!

STRICTLY-THEMED GLITTERBALL CAKE

Baking is super fun and creative, so it's a perfect fundraiser to do with children. If you're looking for inspiration, stick around to find out how to make this stunning Strictly-themed Glitterball Cake!



To make your own, you'll need:

EQUIPMENT

A mixing bowl
Electric beaters
A sieve
Two domed, greased cake tins
A wire rack
A knife
A baking spatula
A cake stand, or a serving plate
Rolling pin

SPONGE INGREDIENTS

340g butter
300g caster sugar
6 large eggs
375g plain flour
3 tsp baking powder
85ml milk
2 tsp vanilla extract

BUTTERCREAM INGREDIENTS

150g softened butter
1 tsp vanilla extract
300g icing sugar
Black food colouring gel

TO DECORATE

Grey ready roll icing
Sprinkles and sweets
Edible silver spray

TOGETHER,
WE CAN



MAKING THE CAKE

- 1 Preheat your oven to 140 degrees celsius.
- 2 In your mixing bowl, beat together the butter and caster sugar until you get a light and creamy mixture.
- 3 Whisk in the eggs, adding a little at a time. Then add the vanilla extract.
- 4 Sift in the flour and baking powder and fold into the mixture ensuring there are no lumps.
- 5 Divide it equally between your two greased cake tins. Bake it for 50-60 minutes, or until it's cooked through. If it gets a little dark, cover it with foil.
- 6 Remove cakes from the oven and let them cool down for 20 minutes before turning it out onto a wire rack to cool completely. This will take around an hour.

WHILE THE SPONGE IS COOLING, YOU CAN MAKE THE BUTTERCREAM

- 1 In a clean mixing bowl, beat the butter, vanilla and icing sugar together until they are light and fluffy.
- 2 Add a drop of black food colouring to give it a lovely grey colour.



MAKING THE GLITTERBALL

- 1 When the cakes have cooled, cut each cake in half horizontally, so that you now have four pieces of cake.
- 2 Take one of the rounded pieces of your cake and using a bit of buttercream, stick it to your cake stand or serving plate, rounded side down. Then spread some buttercream on the side that's facing upwards.
- 3 Take the next piece (the other half of the piece you have attached to the board) and cut a hole in the centre. Place this piece on top of the other – it should be held in place by buttercream. Fill the hole with sprinkles and sweets. Add buttercream ready for the next layer.
- 4 Take the next piece and cut a hole in the centre as you did previously. Add this to the top of the cake on the base to build it up. Add sweets into the hole and fill to the top.
- 5 Put buttercream around the edge which is facing upwards, and add the final piece, creating a sphere with sweets hidden in the centre.
- 6 To give it that Strictly Glitterball-look, cover the sponge with the rest of the buttercream and leave to set.
- 7 In the meantime, roll your grey icing to 5mm thick and cut into squares. Stick these squares around the cake evenly, so that they cover the entire sphere.
- 8 For the final touches, make it nice and shiny by spraying the cake with your silver spray.

Fab-u-lous!

Don't forget to share pictures of
your Glitterball bakes with us

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