**No-Bake Pull Apart Tinkie Cake**

**Ingredients:**

**For the Buttercream Icing:**

1 ½ cups butter, softened

6 cups icing sugar, softened

2 tsp vanilla essence

2 tbsp milk

**For the Glaze:**

2 cups icing sugar

2 tbsp corn flour

3-4 tsp lemon juice

3-4 tbsp milk (if needed)

**To Assembling:**

25 Tinkies Half & Half Chocolate & Vanilla

16 Tinkies Half & Half Strawberry & Vanilla

1 cup colourful funfetti

Birthday Candles

**Recipe:**

**For the Buttercream Icing:**

1. Cream together the butter and half of the sugar until smooth. Add the remaining sugar along with the vanilla essence and beat until creamy & smooth. Add the milk one tablespoon at a time, to loosen the mixture.

**For the Glaze:**

1. In a large bowl, mix together the icing sugar, corn flour & lemon juice.

2. Slowly whisk in the milk until the right consistency is achieved. The glaze should be nice & thick so be careful not to add too much liquid.

**To Assemble:**

1. On a cake stand, spread a thickish layer of buttercream icing on the base to secure the Tinkies.

2. Start with one Tinkie, Half and Half Chocolate at the centre, standing up vertically.

3. One by one, secure another Tinkie with a little buttercream, in concentric circles until a base layer has been created.

4. Repeat another layer with the Tinkies, Half and Half Strawberry to create a 2-tiered cake effect.

5. Generously, drizzle the glaze over the tops of the different layers of the Tinkie cake to cover only the tips of the Tinkies and allow to drizzle down slightly.

6. Sprinkle with colourful fun fetti.

7. Add candles and serve at a birthday party. ENJOY!!