

JELLY TOTS POURING CAKE

Serves 8

INGREDIENTS

For the cake:

- 1 box (650g) vanilla cake mix
- 1 cup milk
- 3 eggs
- $\frac{2}{3}$ cup oil

For the buttercream icing:

- 240g butter, softened
- 4 cups icing sugar, sieved
- 2-3 tbsp milk
- 1 tsp vanilla essence

To decorate:

- 1 large sugar cone
- 6 packs (100g each) Beacon Jelly Tots Original

METHOD

For the cake:

1. Preheat the oven to 180°C and grease two cake tins (20cm each).
2. Add the vanilla cake mix to a bowl and make a well in the centre. Add the milk, eggs and oil in the well. Using a handheld mixer, beat until the batter is well combined and lump-free, about 2 minutes.
3. Divide the batter between the two cake tins and bake for 20-25 minutes or until a skewer inserted in the centre comes out clean.
4. Allow the cakes to cool in the tins for 10 minutes before transferring to a cooling rack.

For the buttercream icing:

5. In a large mixing bowl, beat the butter until smooth and creamy.
6. Add a third of the sieved icing sugar and beat on a low speed. Slowly add more icing sugar and beat until fully incorporated. Scrape the sides and bottom of the bowl often.
7. If the buttercream seems dry, add 2-3 tablespoons of milk while beating until the correct consistency is achieved. Beat in the vanilla essence to flavour.

To decorate:

8. Place one vanilla cake, upside down, onto a large serving board or cake stand.
**Chef's Tip: Add a dollop of buttercream icing onto the board/cake stand before adding the cake to ensure the cake doesn't slip.* Spread a generous layer of buttercream icing over the cake.

