

# Wild Cake

## Ingredients:

- . 3 eggs
- . 50g flour
- . 100g caster sugar
- . 100g butter (salted)
- . 200g dark dessert chocolate
- . Chocolate hundreds and thousands
- . Spread

**Pre-heat** 180°C (gas mark 4)

## Accessories:

- . Animal figures
- . Mini gift packages + string
- . Mini hats and pennants
- . Cake topper (downloadable for print)
- . Cocktail sticks
- . Glue

## Preparation:

1. Melt the chocolate and the salted butter (cut into squares) in a pan on a low heat
2. Mix the eggs, flour and sugar in a mixing bowl
3. Add the chocolate/butter mix and mix it up
4. Grease the cake tin and dust it with flour, then add the cake mix
5. Bake for 20 minutes in the oven
6. Allow to cool and then remove from the tin



**Note:** Here 2 chocolate fondants are on top of each other to give the cake some height

## Decoration:

Stack the 2 cakes.  
Spread the spread all over and then add the chocolate hundreds and thousands in rows  
Add the animals and their accessories (hats, gifts), the cake topper, the mini pennants and small sweets

## An extra idea

### Chocolate madeleine sticks

Melt a bar of dessert chocolate. Put each madeleine on a wooden stick. Dip the fruit in the hot chocolate (halfway or whole). Sprinkle on some hundreds and thousands  
Allow to cool and then remove from the tin. Ready!

Grrrrrr!



6  *Cake Toppers / Tags*  6

Cake sticks . Gift labels . Straw decorations

