# . The cake

- $\cdot 3 \, \mathrm{eggs}$
- · 50g flour
- · 100g caster sugar
- · 100g butter (salted)
- · 200g dark dessert chocolate
- · Hundreds and thousands
- ·Spread

180 °C (gas mark 4)



- · Paper aeroplanes (see instructions)
- · 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 butter/chocolate mix and mix it up.
- 4. Grease cake tin and dust it with flour, then add the cake mix.
- 5. Make for 20 minutes in the oven.
- 6. Allow to cool, then remove from the tin.

here the two chocolate fondants are on top of each other to give the cake some height.

## Devotation:

Stack the two cakes. Spread the spread all around the unite the two fondants. Sprinkle the hundreds and thousands evenly. Stick the paper aeroplanes of different sizes on the cocktail sticks at different heights. Add the cake topper, pennants and small sweets.

# Inother idea:

#### "Madeleine" chocolate lollipops:

Melt a bar of dessert chocolate / Stick each madeleine onto a lollipop stick or a cocktail stick / Dip the madeleines into the hot chocolate (only half or whole) / Sprinkle the hundreds and thousands onto them / Allow to cool. It's ready!

### Immediate boarding!















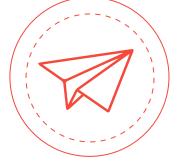






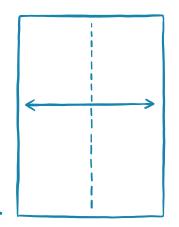


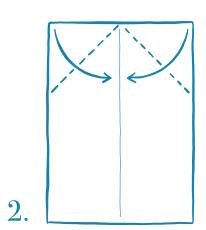


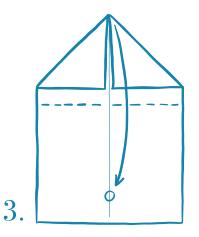










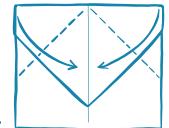


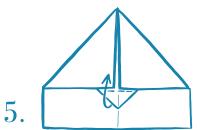
Paper plane competition (making and flying)

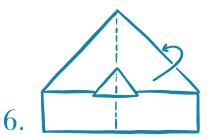
#### Rules:

- ·Hand out 1 sheet of A4 paper to each participant
- ·Mark a common launch point for everyone
- ·Possible to fly the same plane twice and take note of the best result
- ·Prize(s) to be determined

Imminent departure...

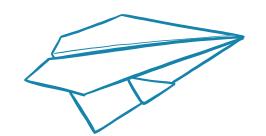














For the cake topper, decoration and plane race





