

➡ CREATE A ⬅ SAFARI TENT CAKE

For a little fun, we have created a Safari Tent cake baking challenge for the whole family... So get the aprons out and have a go!



INGREDIENTS:

- 6 x Cupcakes
(shop bought or you can make them yourself)
- 300g Chocolate buttercream
- 12 x Chocolate Fingers
- Writing icing for decoration
- 6 x Large marshmallows
- 12 x Ice cream sandwich wafers
- 50g Glace icing

STEP ONE

When the cupcakes are either cooled after baking, or using bought ones; spread a thick layer of chocolate buttercream over each cupcake to create the ground.

STEP TWO

Place a large marshmallow on top of the cupcake and carefully secure it with a little icing on the left and right of it.

STEP THREE

Place two chocolate fingers on each side of the cupcake pushing them into the icing to hold them in place and create the centre poles for your tent.

STEP FOUR

Use two of the wafers to create the sides of your tent. The glace icing can be used like a glue, to stick the top of the wafers together where they form the peak of the tent.

STEP FIVE

Add more icing to secure if needed. Using the writing icing, decorate the tent. You could add flowers, the family dog or even the Ready Camp logo.

STEP SIX

Place the cupcakes on a plate and pop in the fridge for the icing to set, then enjoy!

Don't forget to post a picture of your Safari Tent cupcakes on our social channel so we can all see your creations.