



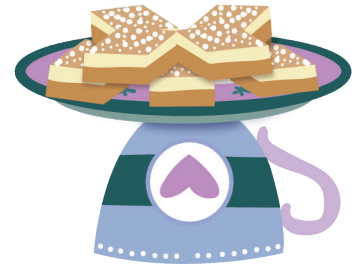
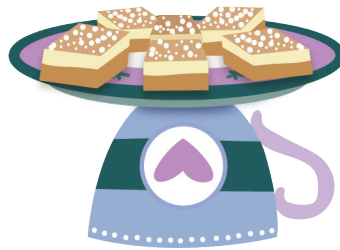
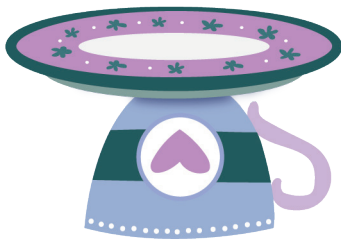
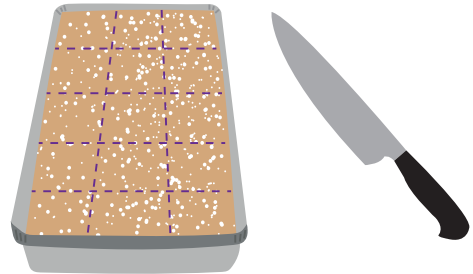
# Your Stack A Cake Instructions

## Lemon & Ginger Shortbread

### Part 1: Building your stack

1. Remove the film packaging and pop your cake, still in its foil tray, onto a chopping board. Using a sharp knife, cut into 15 x square portions - this is our recommendation but feel free to cut to a different shape/size. There are indentations around the edge of the foil to guide you.

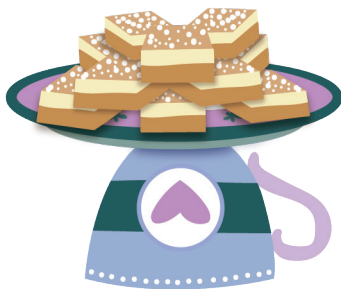
NB. Take care not to cut your hands on the foil.



2. Make your own cake stand with the pretty plate and inverted cup.

3. To build level 1, pop 5 squares of cake around the edge of your plate plus 1 square in the middle.

4. For your 2nd level, pop 4 squares around the edge, on top of your first level.



5. For your 3rd level, pop 3 squares around the edge, on top of the second level.

6. Pop 1 more square on top.

7. Then cut your final square on the diagonal and balance the 2 pieces in a pretty way on top of your stack.

### Part 2: Decorating your stack

Easy peasy - scatter your dried cornflowers and raspberry pieces over your stack in any way that takes your fancy.

Et Voila!

For more help and hints head to [www.honeybuns.co.uk/stacks](http://www.honeybuns.co.uk/stacks)

#### Top tips:

- ♥ Your cake will last in a cake tin - any bits left over for 5 days.
- ♥ You can also freeze any leftover pieces for three months.
- ♥ Use any spare bits of cake as ice cream toppers or use to make your own trifle.

