

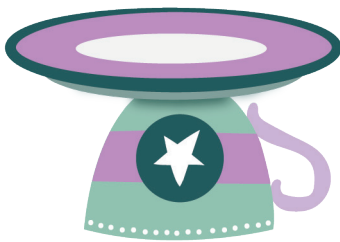
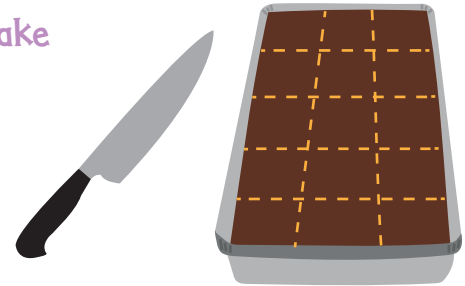


Your Stack A Cake Instructions

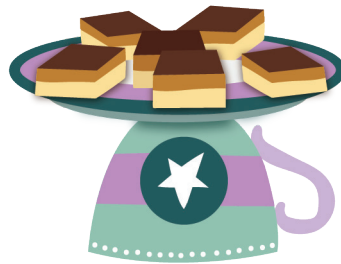
Millionaire's Slice Traybake

Part 1: Building your stack

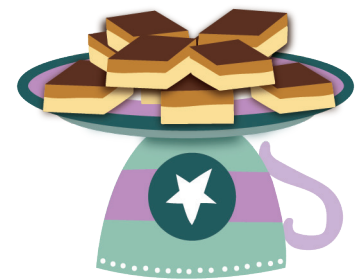
1. Remove the film packaging and pop your cake, still in its foil tray, onto a chopping board. Using a sharp knife, cut into 15 x square portions - this is our recommendation but feel free to cut to a different shape/size. There are indentations around the edge of the foil to guide you. NB. Take care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

Melt all your chocolate buttons by placing them in a microwaveable bowl with 1 tablespoon oil (vegetable and rapeseed oils are fine). Heat on medium power for 30 sec sessions and stir. Take care not to burn the chocolate. Or pop your chocolate in a bowl over a simmering pan of water. Take care to not allow the steam or water to come into contact with the chocolate. Drizzle half the molten chocolate over your cake stack. Scatter the cinder toffee pieces over the top. Then drizzle again with the rest of your molten chocolate. Et Voila!

For more help and hints head to 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.

