



HIDDEN HEART CAKE



Every party needs a cake and it wouldn't be an L.O.L. cake without a hidden surprise! Your guests are guaranteed to love this sweet treat!

How to make

- Let's get started! Preheat the oven to 180°C/350°F/Gas mark 4 and line your loaf tin with baking paper.
- Unbox it! Make the red velvet cake mix following the instructions on the box, pour into the cake tin and cook.
- In the meantime, make up the white cake mix following the instructions on the box and put to one side.
- Time to chill! Once the red velvet cake is ready take it out of the oven and leave it to cool. Then slice it into pieces about 2.5cm/1" thick and cut a heart shape from each slice. Freeze the heart shapes for 30 minutes.



WARNING!
ADULT GUIDANCE IS NEED FOR THIS ACTIVITY.

YOU WILL NEED

- 425G BOX OF RED VELVET CAKE MIX
- 425G BOX OF WHITE CAKE MIX
- EGGS, OIL AND WATER AS PER INSTRUCTIONS ON CAKE MIX BOXES
- HEART SHAPED COOKIE CUTTER
- LARGE LOAF TIN
- BAKING PAPER
- TUBE OF ICING
- SUGAR SPRINKLES

- Clean, dry and line the loaf tin again then pour about 1.5cm/1/2" of white cake mixture into the bottom.
- Line up the love! Carefully place the hearts in a row along the length of the tin - they should be upright with the widest section at the bottom and close enough to touch.
- Pour the rest of the white cake mix on top of the hearts making sure that the mixture doesn't come more than two thirds of the way up the sides of the tin.
- Excited yet? Cook the cake according to the instructions on the box. Leave it in the tin until it's completely cooled then carefully remove.
- Use a sharp knife to level off the top of the cake then turn it upside down - make sure you keep the cake this way round when you decorate it so that your hidden hearts are the right way up!
- Now for the fun part! Cover the cake with icing and decorate with sprinkles. Now you're ready to surprise your friends with a cake they will love!

