

SPOTLIGHT

ANTI GRAVITY POPCORN CAKE

N° 10.19.05
PROJECT SHEET



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ANTI GRAVITY POPCORN CAKE

i INTERMEDIATE

WHAT YOU'LL NEED

- Anti-gravity cake stand
- 2 x 8in cake (we used vanilla)
- Filling (we used salted caramel swiss meringue buttercream)
- Icing (we used vanilla buttercream)
- Caramel Topping
- Popcorn
- White chocolate
- Amscan Popcorn Favour Box
- Toothpicks
- Tape

INSTRUCTIONS

Step 1 – Bake 2 x 8in cake layers.

Step 2 – Once cakes are cool cover with glad wrap and place in the fridge overnight.

Step 3 – Use a serrated knife or cake leveller to level tops of cakes

Step 4 – Follow instructions on product box to assemble anti-gravity cake stand.

Step 5 – Cut a small hole in the centre of both cake layers, place one layer over the cake stand.

Step 6 – Top with desired cake filling and then place top cake layer on stand.

Step 7 – Ice with buttercream and place in refrigerate for 30 minutes

Step 8 – Use caramel topping to create a drip effect over the cake. Refrigerate for a further 30 minutes

Step 9 – Place popcorn on top and side of cake (toothpicks are helpful to attach to the side)

Step 10 – Melt white chocolate to attach popcorn to upper part of cake stand

Step 11 – Attach popcorn favour box to top of cake stand using tape