

Mrs Twit's Eyeball Cakes

Keep an eye on your friends when you serve up these gruesome cakes - there's a sticky surprise hidden inside!

What You Need:

Ingredients:

- 115g self raising flour
- 1/2 tsp baking powder
- 115g caster sugar
- 115g soft margarine
- 2 medium eggs
- raspberry jam
- white, green and black ready-to-roll icing
- icing sugar (for dusting the rolling pin)
- red food colouring pen

Utensils:

- mixing bowl
- sieve
- wooden spoon
- teaspoon
- paper cake cases
- muffin tray
- wire rack
- apple corer
- chopping board
- rolling pin
- knife

What You Do:



1. Preheat the oven to 190°C/375°F Gas Mark 5. Sift the flour and baking powder into a bowl, then add the sugar, margarine and eggs. Mix all the ingredients together until smooth.



2. Place the cake cases on the muffin tray and put two teaspoons of mixture into each. Bake them for 15-20 minutes, until golden. Leave the cakes to cool on a wire rack.



3. Using an apple corer, cut out a circle from the centre of each cake. Put a teaspoon of jam into the hole, then put the cake circle back in place, pressing it down firmly.



4. Roll out some white icing and cut out circles that are roughly the same size as the top of your cakes. Gently press a circle of icing onto each cake.



5. Cut smaller circles from green icing and even smaller ones from black icing. Put a green circle onto each cake with a black circle on top. Using a food colouring pen, create bloodshot eyes.



ASK AN ADULT TO HELP YOU!

TIPS
Wash your hands between handling each different icing to keep the colours clean and bright.

