

DINO'S DYNAMOS

Recipe

Earth Layer Cake

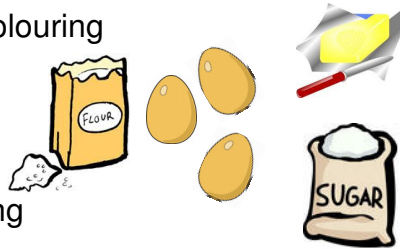
Ingredients

130g butter
 130g self raising flour
 130g caster sugar
 3 medium eggs
 Vanilla essence
 Pinch of salt
 Jam (any flavour you wish)
 Red, yellow and blue food colouring



For the icing

150g butter
 300g icing sugar
 Blue and green food colouring



Recipe

Step 1 Beat the butter and eggs in a large bowl until it is soft. Using a wooden spoon makes this easier.

Step 2 Add one egg and a little flour and beat until the mixture is smooth. Continue doing this until all the eggs and flour have been added.

Step 3 Add a teaspoon of vanilla essence and a pinch of salt.



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Step 4 Split the mixture into 3 bowls; put a little into one bowl to be the crust, a little bit more into another bowl to be the core and the most into the last bowl to be the mantle. Add blue food colouring to the crust mixture, yellow to the core mixture and red to the mantle mixture.

Step 5 Add each mixture to a cake tin. Cook in a pre-heated oven at gas mark 5 (190 degrees C) for about 25 minutes. Once cooked, cool the sponges on a rack.

Step 6 Stack your sponges with a layer of jam in the middle of each layer; make sure the core is at the bottom, then the mantle and the crust at the top.

Step 7 Make green and blue butter icing by beating the icing sugar and butter together and add food colouring. Cover the cake with the icing, using the green icing as land and the blue icing as ocean.

