

# Naked Celebration Cake

## ingredients

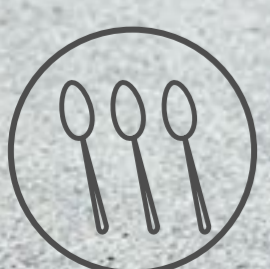
- 1 packet of vanilla cake mix with icing
- 200ml soda water
- 4 Tbs raspberry jam
- Decorate with fresh flowers

1. In a mixing bowl, add the vanilla cake mix with the soda water and whisk until smooth.
2. Turn the Sunbeam Pie Magic® on. Divide the mixture into each pie dish. Close lid and cook for 10- 12 mins.
3. Using a cake skewer to check if cake is cooked through. Place on a cooling rack and wait for cakes to cool.
4. Following the cake mix packet and make icing.
5. Trim the rounded tops from the cakes using a serrated knife.
6. Turn the cake upside down and place on a board, top with a tablespoon of jam, place another upside down cake on top and repeat with jam, repeat this process with all cakes leaving the top bare.
7. Ice cake with white icing on all sides and using a large palette knife, smooth all sides, exposing some of the cake.
8. Place in the fridge to set for about 30 mins.
9. Decorate with fresh flowers and celebrate.



Prep:  
20 minutes

Cook:  
12 minutes



4 servings

