



Get your bake on!
Create this fun ladybird cake.

Cake ingredients

3 eggs
170g self raising flour
170g butter (room temperature)
170g caster sugar
Half a teaspoon of vanilla essence

Decoration ingredients

140g butter (room temperature)
280g icing sugar
1 tablespoon of milk
Red and black food colouring
7 black liquorice swirls
White chocolate buttons

Yum!



Bake your cake

- 1** Preheat your oven to 170°C/340°F. Grease the inside of a Pyrex® bowl with a little bit of butter, then sprinkle a thin layer of flour over it. This will help stop your cake sticking to the bowl.
- 2** Cream the butter and sugar together in a separate mixing bowl until pale in colour. Beat in the eggs.
- 3** Using a sieve, sift the flour into the bowl. Fold it into the mixture and whisk for a further minute until everything has combined well. Stir in the vanilla essence.
- 4** Pour the mixture into the Pyrex® bowl and put it in the centre of the oven to bake for 45 minutes. Check if it's cooked by sticking a skewer into the middle of the cake – if it comes out clean your cake is cooked, if not put it back in the oven for a few more minutes and check it again.
- 5** Carefully turn your cake out onto a wire rack and leave it to cool.

Make your buttercream

- 6** Beat the butter in a mixing bowl until soft, then gradually beat in the icing sugar and milk.
- 7** To colour your buttercream, put a small amount in a bowl and add a few drops of black food colouring. Add red food colouring to the rest and mix in well.

How to decorate

- 8** Spread red buttercream all over your cake, make sure the whole thing is covered.
- 9** Use the black buttercream to form a head shape at one end. On real ladybirds the head is actually the small part at the tip of the bigger black part called the pronotum.
- 10** Add two white chocolate buttons for the white markings.
- 11** Finally, add the liquorice swirls to create the ladybird's seven spots – three on each side and one just behind the head.

How about creating a cake inspired by other minibeasts? Think bumblebees, ants – even snails!

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