

YOU ARE INVITED TO

PJMASKS BIRTHDAY PARTY!

DATE

TIME

LOCATION



PJMASKS

PJ MASKS BIRTHDAY CAKE

This amazing birthday cake recipe is perfect for a fun and colorful baking session with the kids!



Get going and GOOD LUCK!

INGREDIENTS

For the cake

- 1 1/3 cups butter – softened
- 1 1/3 cups caster sugar
- 6 eggs
- 1 1/3 cups self-raising flour
- 1/2 tbsp baking powder
- 1 tbsp milk
- 2/3 tbsp vanilla extract
- blue, red and green gel food colorings (optional)

For the buttercream

- 1 1/2 cups butter
- 3 cups icing sugar
- 1 tbsp vanilla extract
- blue and black gel food colorings
- edible silver glitter

ALLERGY INFORMATION

This recipe contains Milk, Wheat Flour and Eggs.

For the fondant decorations

- 1/2 cup each of red, green and blue fondant icing
- 3/4 cup white fondant icing
- 1 cup black fondant icing
- orange, pink and black gel food colorings

To make this cake egg/dairy free, replace butter and milk with dairy free substitutes and follow any egg-free sponge recipe.

To make this cake gluten free, use a gluten free self-raising flour.

Instead of fondant toppers, an easy alternative is to print character images onto card, cut out and attach to bamboo skewers.

STEP 1 - First make the PJ Masks character toppers 24 hours before the cake. Print and cut out images (3-4 in tall) of Owlette, Catboy and Gekko's faces. Print two copies of each and cut them all out.

STEP 2 - Roll red fondant icing between two sheets of baking paper. Place one of the printed Owlette faces on the fondant and cut around it with a small sharp knife for the topper base.



STEP 3 - Cut one of the Owlette printouts into separate parts of the face and use each piece as a template to create the face. Color 1/3 cup of the white fondant flesh color. We used orange with a few drops of pink food coloring. Use the flesh colored fondant for the lower face.



STEP 4 - Layer each piece up on the base piece to form the face. Cut the eyes from white fondant using the same technique, and layer up. Use the spare printed face as a guide to help you place the pieces.



STEP 5 - Once the Owlette topper is finished, place on a fresh piece of baking paper and set aside. Repeat with the blue and green fondants to make Catboy and Gekko faces. Leave all 3 character toppers somewhere well-ventilated to dry for at least 24 hours.



PJ MASKS BIRTHDAY CAKE



STEP 6 - Preheat oven to 375°F. Grease and line 3 x 8 inch round cake tins. Place the butter and caster sugar in a large bowl and whisk together until well combined. Whisk in the 6 eggs, 2 at a time, then add the flour, baking powder, milk and vanilla. Whisk again until fully combined.



STEP 7 - Divide mixture between 3 bowls and color them red, green and blue with the gel food colorings. Pour each bowl of colored cake mixture into a tin, smoothing tops with a spatula. Bake for 20 minutes until cakes are golden. Turn cakes out onto cooling racks and leave to cool before icing.



STEP 8 - Prepare the buttercream icing. Whisk the butter until soft and fluffy. Add the icing sugar, a little at a time, whisking as you go until combined. Add the vanilla extract and whisk again until combined.

STEP 9 - Divide the buttercream as follows: 1/3 cups plain buttercream (to fill the cake), 1/3 cups plain buttercream (for the crumb coating), 1 heaped tablespoon plain buttercream (for final coat). Color the remaining icing blue, then remove a third and add a little black coloring for a darker blue.



STEP 10 - When ready to assemble, secure one of the cakes onto a board with a little plain buttercream. Spread over half of the buttercream you set aside for filling. Add a second cake and repeat the buttercream filling, then top with the third and final cake.



STEP 11 - Using a palette knife, spread the buttercream that you set aside for the crumb coating all over the cake. Spinning the cake slowly, use a large cake scraper to even out the sides.



STEP 12 - Dab small amounts of the blue, darker blue and white buttercream all over the cake until covered. Use the cake scraper to smooth the buttercream until even. The colors will blend together to give a 'galaxy' sky effect. Reserve leftover blue buttercream for the end.



STEP 13 - Using a clean paint brush, flick sprays of silver edible glitter over the top and sides of the cake. Roll out the black fondant between two sheets of baking paper. Using a ruler to help you, cut different sized rectangles for a skyline border. Add slanted roofs to some of them by cutting the top at an angle.

STEP 14 - Roll out remaining white fondant thinly and cut into small squares. Use the squares to add windows to the skyline pieces, sticking them in place with a tiny bit of water. Carefully arrange the skyline decorations around the base of the cake.



STEP 15 - Pipe three swirls of the leftover blue buttercream onto the top of the cake. Add the fondant character faces, leaning each one up against a swirl of buttercream.

HAVE A HAPPY BIRTHDAY!



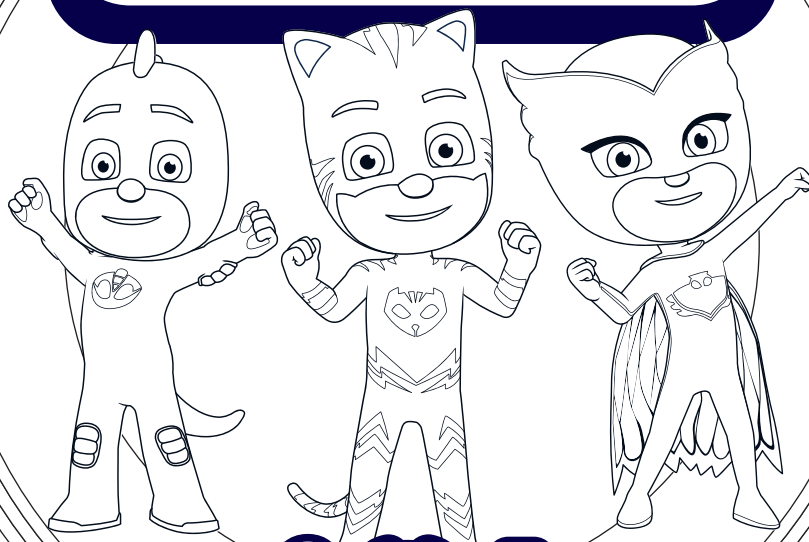


CREATE YOUR OWN BIRTHDAY BADGE!

IT'S MY BIRTHDAY!

Ask an adult to attach the safety pin here

Write your name in here



PJ MASKS

YOU WILL NEED

- 1 Colored crayons, pencils or markers
- 2 Scissors
- 3 A sheet of card
- 4 Safety pin
- 5 Grown-up help!

INSTRUCTIONS

- 1 Color in your badge.
- 2 Write your name.
- 3 Stick on card.
- 4 Carefully cut out your badge.
- 5 Wear your badge using the safety pin.



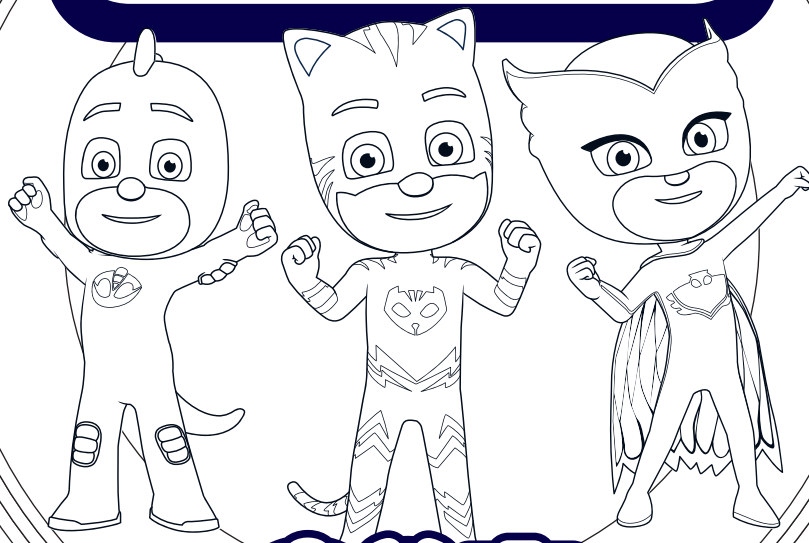


CREATE YOUR OWN BIRTHDAY BADGE!

BIRTHDAY HERO!

Ask an adult to attach the safety pin here

Write your name in here



PJMASKS

YOU WILL NEED

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- 2 Scissors
- 3 A sheet of card
- 4 Safety pin
- 5 Grown-up help!

INSTRUCTIONS

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- 4 Carefully cut out your badge.
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