



Baby's First Birthday Cake

For the cake:

225g unsalted organic butter at room temperature
225g organic caster sugar
225g organic self raising flour
1 teaspoon baking powder
½ teaspoon vanilla essence
4 large free-range organic eggs
Up to 4 tablespoons organic milk

The finishing touches:

HiPP Organic Just Fruits - 1 pot
Pack of ready to roll icing
OR tub of ready to spread vanilla or chocolate fudge icing
OR tub of microwaveable royal icing
Ready-to-use writing icing tubes
A little icing sugar if needed
Decorations plus ribbon if required

- ♥ Pre-heat oven to 180°C (fan 160 °C)/350 °F/Gas 4. Grease two sandwich tins and/or line with baking parchment.
- ♥ Place all the cake ingredients except for the milk in a food processor (or mixer) and blend until smooth.
- ♥ While the mixture is still blending add up to 4 tablespoons of milk - adding them one at a time and stopping once the mixture is a soft, dropping consistency.
- ♥ Share the mix equally between the prepared tins and bake for around 30 minutes, or until the cakes are firm and coming away from the sides of the tins.
- ♥ Turn out on a wire rack and allow to cool completely.
- ♥ Sandwich together with some of the HiPP Organic Just Fruits (or use apricot jam). If you are using ready to roll icing, brush more HiPP Organic Just Fruits all over the outside of the cake (or use warmed, sieved apricot jam).
- ♥ Cover with one of the above ready-made icings, following the instructions on the pack. We used ready to roll icing, simply rolled out and draped over the cake, then smoothed into place and trimmed around the bottom - it's easy, we promise you!
- ♥ Decorate the cake with ready-made decorations, sweets, sugar flowers or whatever takes your fancy (we used Smarties and white chocolate drops and stuck them on using icing sugar mixed with water to a stiff consistency).
- ♥ Write your baby's name using brightly-coloured writing icing tubes and add a candle. Put a ribbon around the cake if required.