

Soldier's sponge



The 45th president of the United States wants to ban Trans people from the military. It is the responsibility of everyone to resist this bigoted attack on those that serve their country. Inside this cake might be the Trans pride flag, but on the outside it is in uniform - because soldier has no gender. You can help but donating to the ACLU today - <http://bit.ly/2eKune4>

Step 1: Beat the sugar and stork together until light and fluffy and then add the vanilla

Step 2: beat the eggs and then gradually add them to the butter and sugar, whisking as you do

Step 3: combine the flour and baking powder

Step 4: sieve the flour into the batter in three stages folding carefully with a metal spoon as you do

Step 5: divide the batter into thirds and add the pink and blue food colours to two of these

Step 6: into a greased and lined 8 inch high sides cake tin place random spoonfuls of the mixes before swirling gently with a knife to create a marbled effect

Step 7: bake in an oven preheated to 180 degrees for 30-40mins, before moving to a cooling wrack

Step 8: once the cake is cooled, slice in half and hollow out a well in the centre into which you can place your sweets.

Step 9: sandwich the two halves together with Jam

Step 10: beat together the butter and icing sugar until smooth and light

Step 11: divide icing into four bowls and colour three shades of green and one yellow with the gold lustre added, then place in piping bags (yellow with a star nozzle)

Step 12: Pipe random splodges of green onto the cake using a spoon to smear these into a camo pattern before piping golden stars around the top and bottom.

Ingredients:

Cake

200g Stork for cakes

200g caster sugar

4 free range eggs

½ tsp vanilla extract

200g self-raising flour

1 tsp baking powder

Pink food colouring

Blue food colouring

Jam

Sweets of your choice

Icing

210g softened, unsalted butter

420g icing sugar

Leaf green food colouring

Yellow food colouring

Moss green food colouring

Gold lustre powder