



Let's make a Bing Cake Roll!

Ingredients

For the cake

- 50ml milk
- 50ml corn oil
- 58g cake flour
- 6g bamboo charcoal powder
- 5 large eggs
- 60g caster sugar
- 1g cream of tartar



For the filling

- 300g whipped cream
- 21g caster sugar
- 72g Oreo pieces, crushed
- 5g bamboo charcoal powder
- Black food colouring



Please do use caution and your own good judgement about which steps your Bingster can safely be involved in.

Instructions

- Step 1.** Add the milk and oil in a bowl, and whisk until mixed. Sieve the flour and charcoal powder and mix again.
- Step 2.** Separate the yolks from the whites into a bowl, adding sugar to the whites and whisking until light and fluffy.
- Step 3.** Add yolks to the cake mix and whisk together.
- Step 4.** Slowly fold the fluffy whites into the cake mix.
- Step 5.** Add the mixture to a grease proof paper lined baking tin. Smooth it down, and bake at 150 degrees for about 30 mins (don't forget to set your Chicky timer!)
- Step 6.** Add the filling ingredients to a bowl and whisk.



- Step 7.** Add the filling to the middle of the baked cake and roll into a cylinder.
- Step 8.** Cut the roll into Bing sized shapes, and decorate his face with fondant icing, not forgetting his ears!
- Step 9.** Now your Bing Cake Roll is finished and ready to eat...

yummy-
delicious!



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