

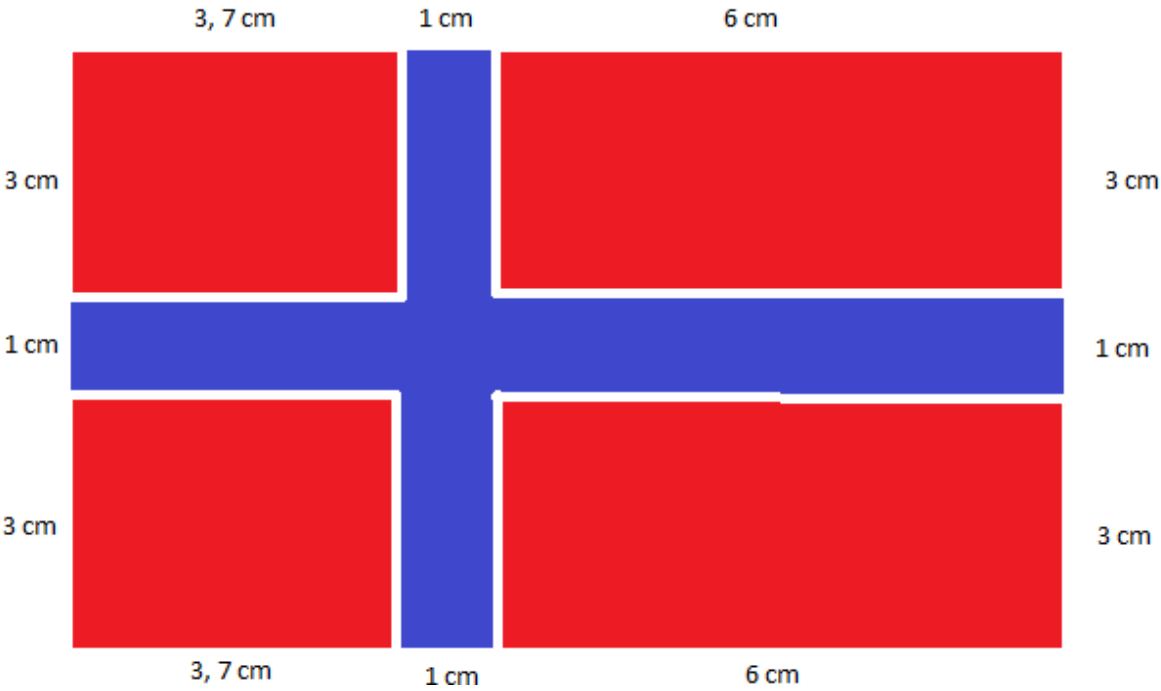
How to make DellieDelicious Flag Cake / 17:e mai kake



First of all, yes I know I'm more talented with baking than making these instruction things. So please be nice and don't be so hard on me ;) Let me know if you have any questions or thoughts on this. Good luck!

You will need **2 blue** layers that are **3 cm high** and **2 red** layers that are **3 cm high** for this cake. You will also need **one batch of frosting**.

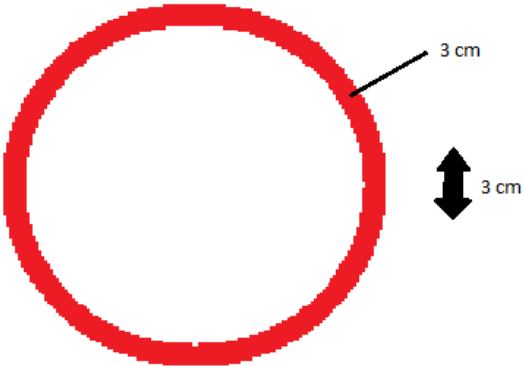
The idea of the cake is that you will get one flag per slice so with a cake that is 22 cm wide here's my measurements:

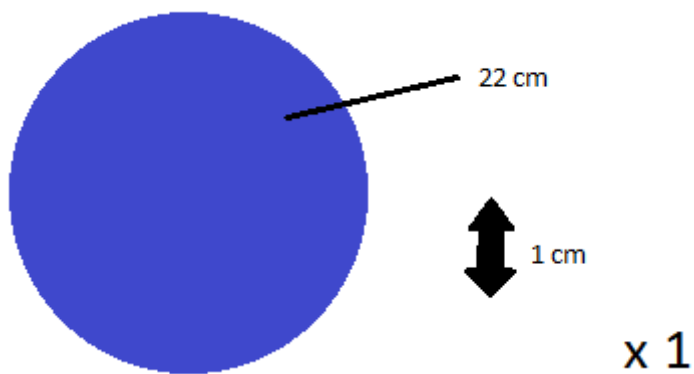
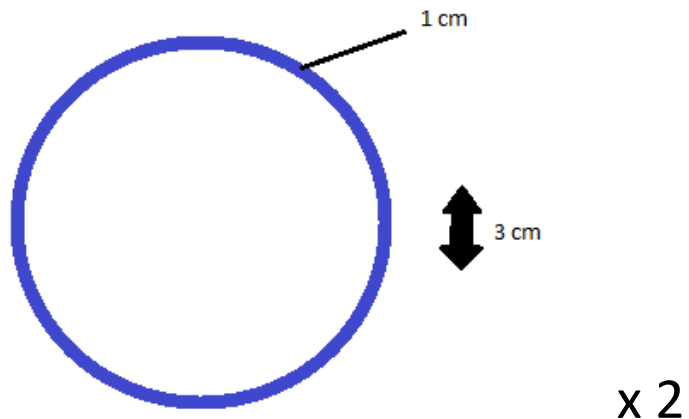


Okay, so here's how you do it:

Step 1.

Freeze your cake for at least 2 hours. It makes it easier to cut. Cut out your circles. You will need:





Step 2.

Place the outer red circle on your working surface. Place the blue circle inside of the red and then place the smaller red circle inside the blue.

Step 3.

Pipe frosting between the circles. Make sure you really fill the gaps. Use a piping bag and a filling tip when piping your frosting. This will help you get down between the circles.

It should look like this:



When your first layer look like this cover the **red field** with frosting. **NOT** the blue!
Now place the big blue circle on top of the first layer.

Step 4.

It's now time to make the third and final layer. Take your outer red circle and frost the side which will go on top of the blue layer. Turn it upside down and place it on the blue layer. When you look at the cake right now from the side the colors should appear in this order: red – white – blue – white – red.

Place the blue circle inside the red outer, no frosting on this one. And now with your last and final circle (which is the smaller red one) frost the side which will go on top of the blue layer. Turn it upside down and place it on the blue layer.

Step 5.

Pipe frosting between the circles. Make sure you really fill the gaps.

Step 6.

Cover the cake with a thin layer of frosting a.k.a a crumb coat and let it set for an hour in the fridge.

Step 7.

Frost/Cover your cake with frosting and decorate it as you wish and **then it's done.**

Great job! *high five*