

How to make a poop emoji cake

Ingredients

Chocolate Mud Cake

- 1 ½ cups hot water
- 250g butter
- 200g dark chocolate buds
- 1/4 cup cocoa powder
- 2 cups caster sugar
- 2 eggs, lightly beaten
- 1 ½ cups self-raising flour
- 2 Poop Emoji print-outs

Note: You can use any dense cake recipe (e.g. butter cake, caramel mud, carrot cake). A sponge cake will not work.

Chocolate ganache and fondant icing

- 500g dark cooking chocolate, chopped
- 2/3 cup cream
- Ready to roll fondant (can be purchased from supermarkets and the colours kneaded into it or painted on top)
- White, black, green, brown food colouring

Method: Chocolate cake

1. Preheat oven to 150°C. Grease a 30cm cake tin and line it with baking paper.
2. In a saucepan, over low heat, melt together butter, cocoa, chocolate, sugar and hot water.
3. When cooled add flour and eggs —mix well.
4. Pour into lined cake tin and bake for 1 hour and 15 minutes. Once cooked, set aside to cool for at least 30 minutes before popping in the fridge to cool completely, ready to carve (min. 3 hours).



This cake all comes down to the fondant and your little one is going to love tucking into it. Source: Supplied

Setting up and icing cake

1. Take 2 x Poop-Emoji print-outs (below), cutting both around the shape of the head. Set one aside (you will use this for the base), and cut each of his features out of the second.
2. Remove your cake from the fridge. Using the Poop Emoji print out you set aside, cut the chocolate cake into Poop's head shape. Carefully trim the edges to round it and use off-cuts to shape Poop's cheeks.
3. Boil cream and add chocolate, whisking until smooth. Let ganache sit overnight to cool. Do not cover completely. (If the ganache becomes too hard to spread heat in the microwave for 30 seconds before icing)
4. Using a spatula and/or butter knife, pile the ganache onto your cake and spread evenly over the cake.
5. Take remaining ganache and put it into a piping bag. Pipe Poop's hair as per the Poop print-out OR if no bag use spatula to shape.
6. On a clean surface, roll out white and black fondant separately (3mm thick) — use a small amount of corn flour to ensure this doesn't stick to the table.
7. Using your Poop Emoji feature cut-out as guides, cut his eyebrows, eyes, mouth and bow-tie. It helps to sit your fondant versions on the print-out face to make sure you're happy with your work before you place it on your cake.
8. Using the edge of a sharp knife place each fondant feature onto the cake, patting down softly to secure them.
9. Keep cake in a cool and dry place, out of sunlight, until serving.

Save this image and print it off as large as possible.

