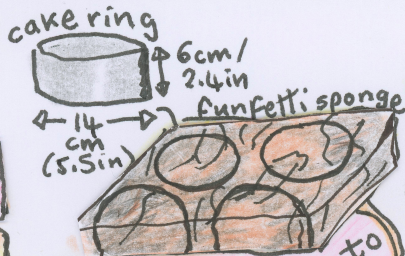


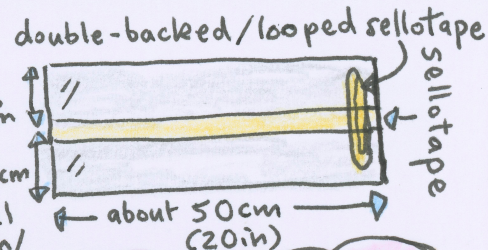
Assembling the Sesame, Raspberry and Matcha Layer Cake



1 Use cake ring to cut out 2 rounds and 2 halves.



2 clean the cake ring.



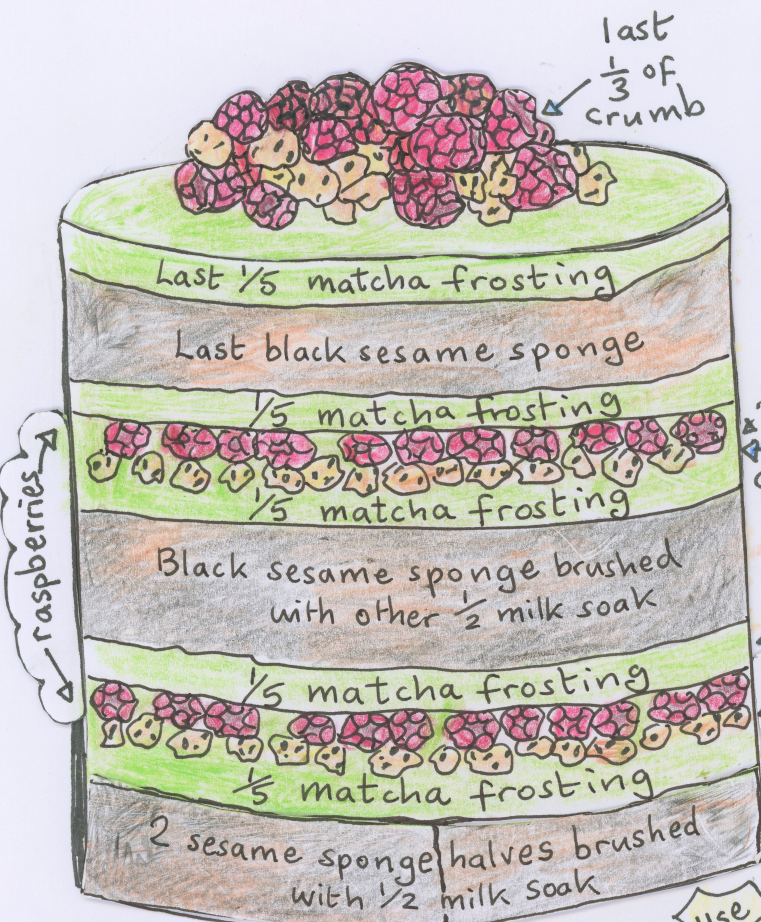
3 Sellotape together 2 strips of acetate, stick a loop of sellotape at one end.



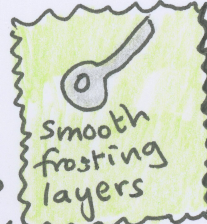
4 Place acetate strips in ring to fit snugly and stick together with loop of sellotape.



5 Place on cake base or plate. Use 2 sponge halves to form the base. Brush with $\frac{1}{2}$ milk soak.

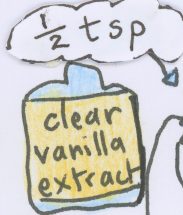


Press in crumbs



1/3 Crumb

1/3 Crumb



1/2 tsp

clear vanilla extract



56g/ml

milk

6 Continue assembling the layers as in the drawing.

Use 135g (2/3) of your birthday crumb.