

YOU ARE INVITED TO

PJ MASKS BIRTHDAY PARTY!

TO

DATE

TIME

LOCATION



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949 PJM Birthday Digital Invite

Tuesday 23rd June 2020

Version 2

Please note: dotted lines show copy safe area,
they will not be in final artwork.

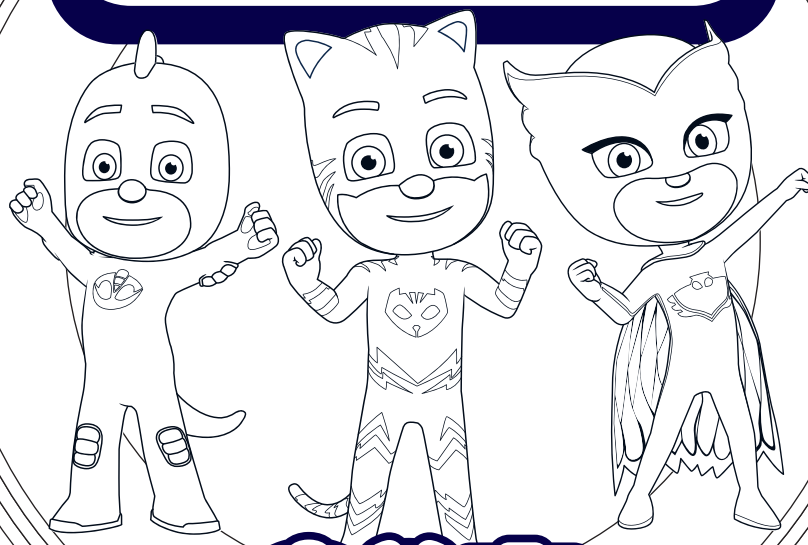


**CREATE YOUR OWN
BIRTHDAY BADGE!**

**BIRTHDAY
HERO!**

Ask an
adult to
attach the
safety pin
here

Write your
name in
here



PJ MASKS

YOU WILL NEED

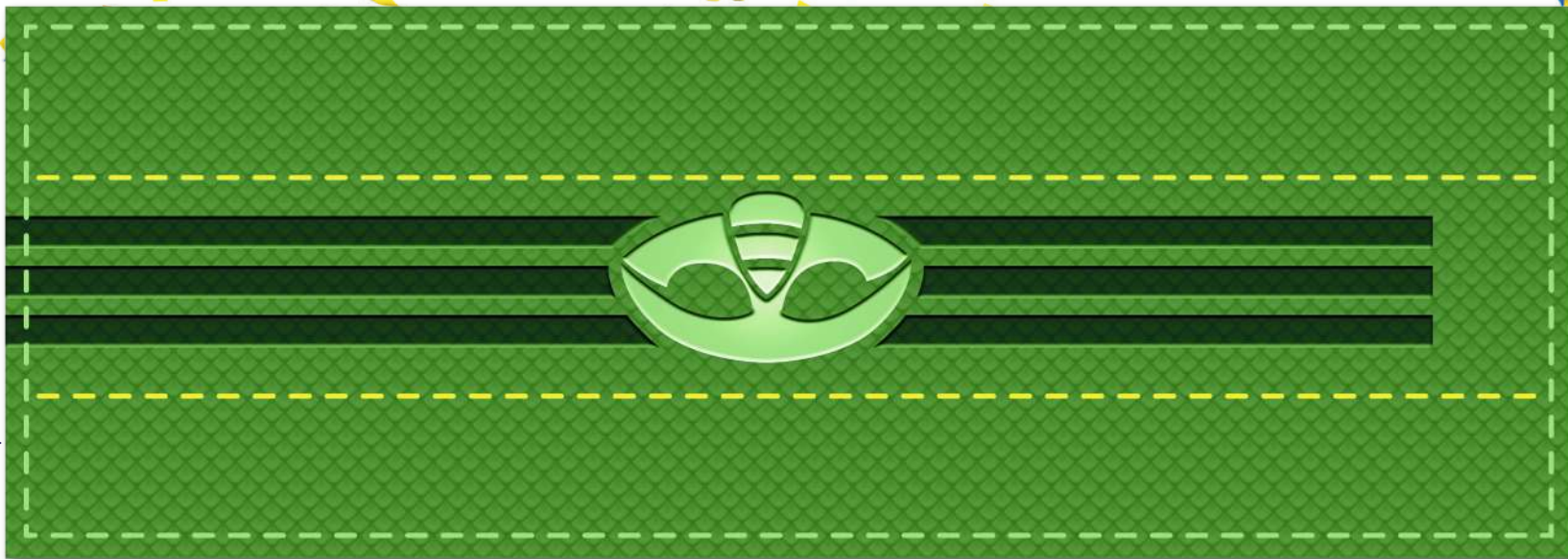
- 1 Coloured crayons, pencils or markers
- 2 Scissors
- 3 A sheet of card
- 4 Safety pin
- 5 Grown-up help!

INSTRUCTIONS

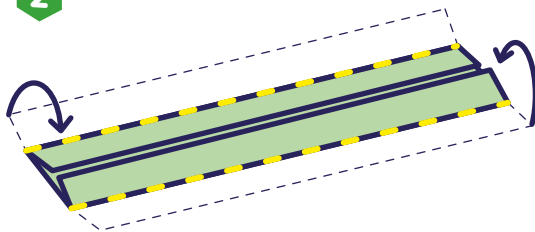
- 1 Colour in your badge
- 2 Write your name.
- 3 Stick on card.
- 4 Carefully cut out your badge.
- 5 Wear your badge using the safety pin.



**IT'S TIME TO PARTY
WITH THE PJ MASKS!**

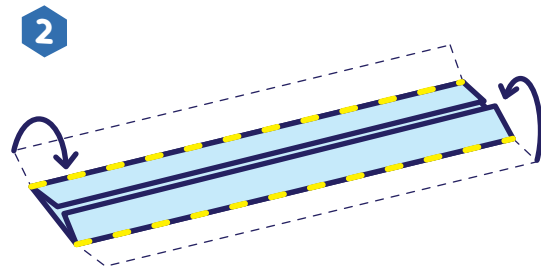
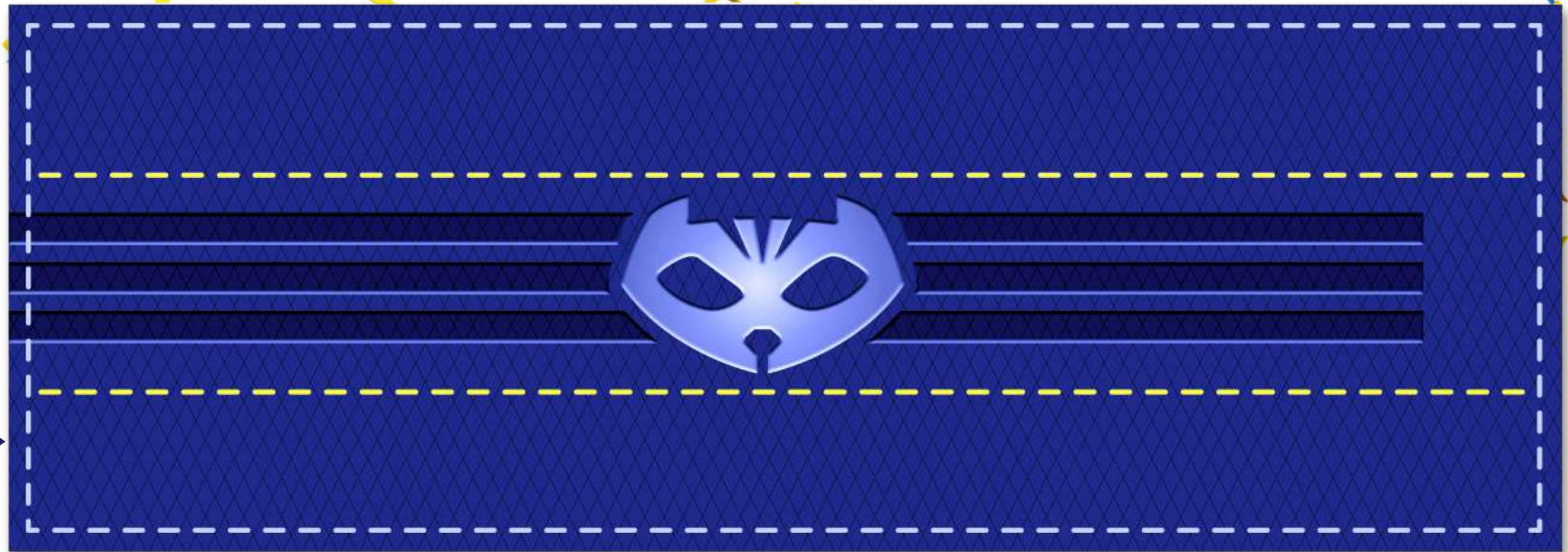


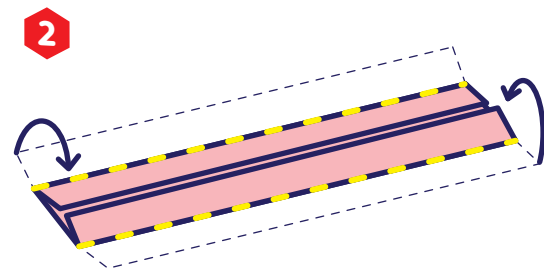
2



3







**BIRTHDAY
HEROES!**

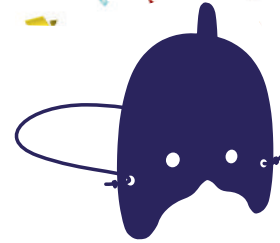
**IT'S TIME TO PARTY
WITH THE PJ MASKS!**



1



2







**BIRTHDAY
HEROES!**

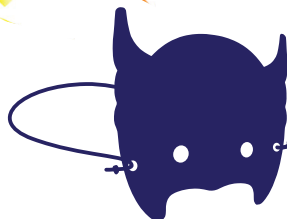


**IT'S TIME TO PARTY
WITH THE PJ MASKS!**

1

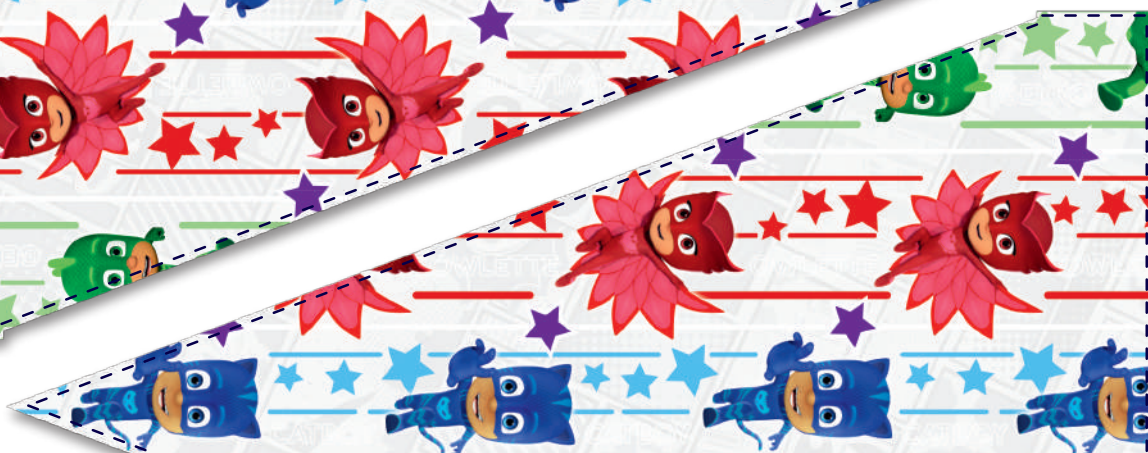
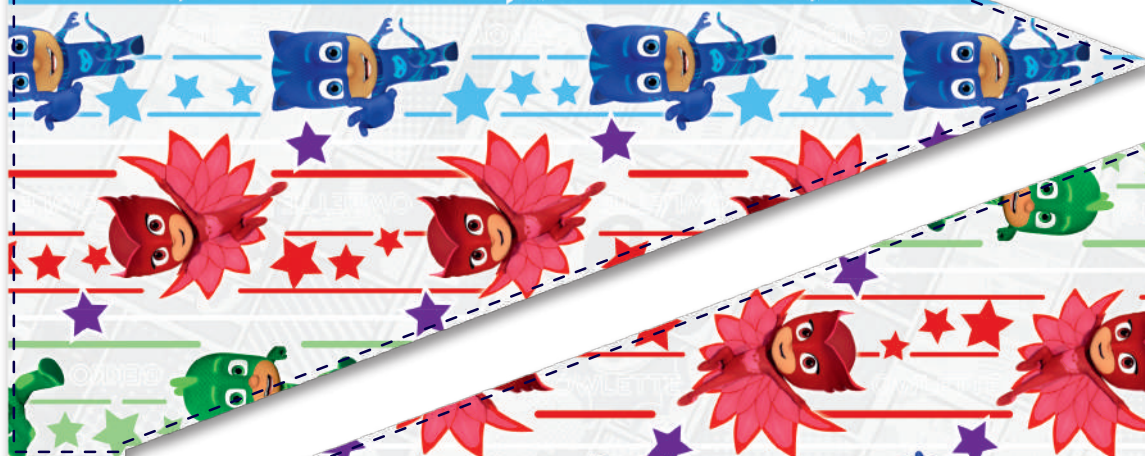
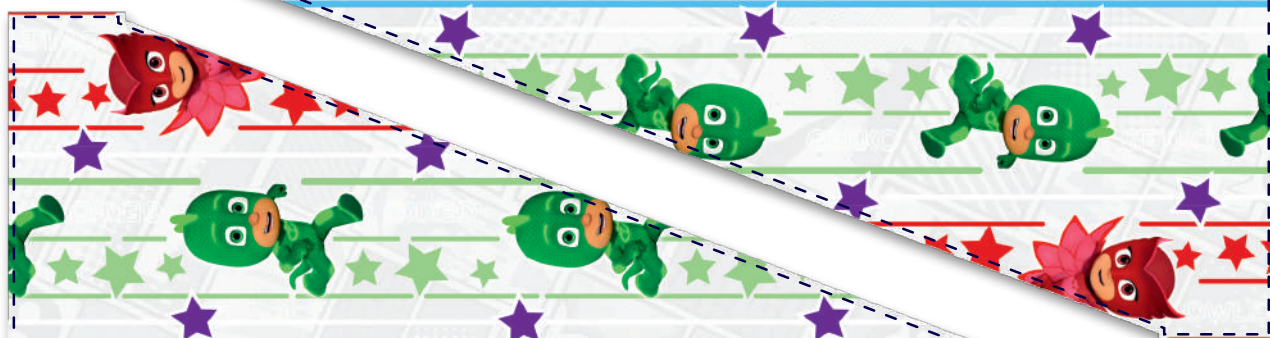


2





**IT'S TIME TO PARTY
WITH THE PJ MASKS!**





**IT'S TIME TO PARTY
WITH THE PJ MASKS!**





PJ MASKS BIRTHDAY CAKE

This amazing birthday cake recipe is perfect for a fun and colourful baking session with the kids!

INGREDIENTS

For the cake

- 300g butter – softened
- 300g caster sugar
- 6 eggs
- 300g self-raising flour
- 1 1/2 tsp baking powder
- 3 Tbsp milk
- 2 tsp vanilla extract
- blue, red and green gel food colourings (optional)

For the buttercream

- 375g butter
- 750g icing sugar
- 1 Tbsp vanilla extract
- blue and black gel food colourings
- edible silver glitter

ALLERGY INFORMATION

This recipe contains Milk, Wheat Flour and Eggs.

For the fondant decorations

- 100g each of red, green and blue fondant icing
- 150g white fondant icing
- 250g black fondant icing
- orange, pink and black gel food colourings

To make this cake egg/dairy free, replace butter and milk with dairy free substitutes and follow any egg-free sponge recipe.

To make this cake gluten free, use a gluten free self-raising flour.

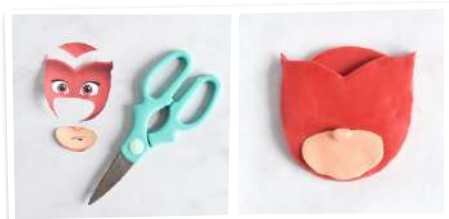
Instead of fondant toppers, an easy alternative is to print character images onto card, cut out and attach to bamboo skewers.

STEP 1 – First make the PJ Masks character toppers 24 hours before the cake. Print and cut out images (8-10cm tall) of Owlette, Catboy and Gekko's faces. Print two copies of each and cut them all out.

STEP 2 – Roll red fondant icing between two sheets of baking paper. Place one of the printed Owlette faces on the fondant and cut around it with a small sharp knife for the topper base.



STEP 3 – Cut one of the Owlette printouts into separate parts of the face and use each piece as a template to create the face. Colour 100g of the white fondant flesh colour. We used orange with a few drops of pink food colouring. Use the flesh coloured fondant for the lower face.



**Get going and
GOOD LUCK!**

STEP 4 – Layer each piece up on the base piece to form the face. Cut the eyes from white fondant using the same technique, and layer up. Use the spare printed face as a guide to help you place the pieces.



STEP 5 – Once the Owlette topper is finished, place on a fresh piece of baking paper and set aside. Repeat with the blue and green fondants to make Catboy and Gekko faces. Leave all 3 character toppers somewhere well-ventilated to dry for at least 24 hours.





PJ MASKS BIRTHDAY CAKE

STEP 6 - Preheat oven to 190°C (Gas mark 5/375°F). Grease and line 3 x 20cm round cake tins. Place the butter and caster sugar in a large bowl and whisk together until well combined. Whisk in the 6 eggs, 2 at a time, then add the flour, baking powder, milk and vanilla. Whisk again until fully combined.



STEP 7 - Divide mixture between 3 bowls and colour them red, green and blue with the gel food colourings. Pour each bowl of coloured cake mixture into a tin, smoothing tops with a spatula. Bake for 20 minutes until cakes are golden. Turn cakes out onto cooling racks and leave to cool before icing.



STEP 8 - Prepare the buttercream icing. Whisk the butter until soft and fluffy. Add the icing sugar, a little at a time, whisking as you go until combined. Add the vanilla extract and whisk again until combined.

STEP 9 - Divide the buttercream as follows: 300g plain buttercream (to fill the cake), 300g plain buttercream (for the crumb coating), 1 heaped tablespoon plain buttercream (for final coat). Colour the remaining icing blue, then remove a third and add a little black colouring for a darker blue.



STEP 10 - When ready to assemble, secure one of the cakes onto a board with a little plain buttercream. Spread over half of the buttercream you set aside for filling. Add a second cake and repeat the buttercream filling, then top with the third and final cake.



STEP 11 - Using a palette knife, spread the buttercream that you set aside for the crumb coating all over the cake. Spinning the cake slowly, use a large cake scraper to even out the sides.



STEP 12 - Dab small amounts of the blue, darker blue and white buttercream all over the cake until covered. Use the cake scraper to smooth the buttercream until even. The colours will blend together to give a 'galaxy' sky effect. Reserve leftover blue buttercream for the end.



STEP 13 - Using a clean paint brush, flick sprays of silver edible glitter over the top and sides of the cake. Roll out the black fondant between two sheets of baking paper. Using a ruler to help you, cut different sized rectangles for a skyline border. Add slanted roofs to some of them by cutting the top at an angle.

STEP 14 - Roll out remaining white fondant thinly and cut into small squares. Use the squares to add windows to the skyline pieces, sticking them in place with a tiny bit of water. Carefully arrange the skyline decorations around the base of the cake.



STEP 15 - Pipe three swirls of the leftover blue buttercream onto the top of the cake. Add the fondant character faces, leaning each one up against a swirl of buttercream.

HAVE A HAPPY BIRTHDAY!

