

# ICE CREAM TRUCK

Recipe from Tigga Mac's Cake Hacks



**Mornings**  
with Georgia Stynes  
on 666AM and the ABC listen app



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On a hot summer's day, is there anything more delightful than hearing the ice-cream truck music? Followed by the shouts of excited children echoing down the street! Just hearing the jingle makes me think of summer and a delicious ice-cream in a cone! With this hack, now you can create your own!

## YOU WILL NEED

30cm round cake board  
1 piping bag

## INGREDIENTS

1 square 20cm cake  
1 batch Tigga's buttercream  
pink gel food colouring  
teal gel food colouring  
4 white Iced Tic Toc or similar biscuits  
1 50g packet Smarties  
7 square Arnott's 100s & 1000s biscuits  
3 rectangular ice-cream wafers  
1 ice-cream cone



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## Cut the Cake!

Okie dokie, get excited because this is one of my absolute favourites! Following the cutting guide, cut the cake directly in half down the middle. Piece 1 is the base of the truck. For the second cut, slice down diagonally to create the windscreen on piece 2, which will be the cabin. The remaining bit – piece 3 – will be used to make the ice-cream cone.

First make the coloured buttercream – remember to add the food colouring a little at a time until you are happy with the result. Scoop  $\frac{1}{3}$  cup of buttercream into a bowl and colour it pink. Colour the rest of the buttercream teal.

Spread a little buttercream on the cake board where the cake will sit. This will be the glue that stops the cake from moving around while you are decorating it. Secure the larger cake piece (1) on the cake board.

Now, use a layer of buttercream to stick the next piece (2) on top, making sure there is space left at the front for the truck bonnet.

Cover the entire cake with teal buttercream, smoothing out using a palette knife and scraper. This is the crumb coat. Chill in the fridge for 10 minutes or until firm. Add a second coat of buttercream, using a palette knife and cake scraper to create a smooth finish.

Chill once more in the fridge until firm.



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To give the illusion the truck is sitting off the ground, mark a line along the side of the cake about 1cm up from the cake board. Using a sharp knife, carve diagonally from here into the base of the cake on all sides.

Attach the 4 round white biscuits onto the sides of the cake to make the wheels. Using buttercream, pop a purple Smartie in the centre of each wheel.

Use 2 yellow Smarties on the front for headlights and 2 pink Smarties on the rear for brake lights. For the windows, place 2 square 100s & 1000s biscuits on both sides of the truck.

Now, for the windscreen, place 2 more square 100s & 1000s biscuits side by side on the front of your cabin. Lastly, add your remaining biscuit on the back of your truck as the rear windscreen.

Cut an ice-cream wafer in half lengthways and fix each one to the cake to form the front and rear bumpers.

To create the open awning, use a wafer and stick it into the cake so it extends out over the serving window.

Cut another ice-cream wafer in half lengthways and secure one half underneath the front window as a ledge. Use the other half as an awning over the windscreen.



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# ICE CREAM TRUCK CAKE

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Now it's time to make the scoop of 'ice-cream' that will sit on the top of the cake.

Smoosh the remaining piece of cake (3) into a ball and place on the roof of the truck.

Heat the pink buttercream in a microwave-safe bowl in 10-second bursts until it reaches a pouring consistency.

The melted buttercream should be runny, but NOT hot.

If it is too hot, it will melt the buttercream icing, so allow it to cool before pouring it on!

Next, mix the melted buttercream well and very gently spoon it over the ball of cake to create a melting 'ice-cream'.

The buttercream should cover the ball and pool on the top of the truck.

If it drips down the cake a bit, that's okay! Add the ice-cream cone, making sure it's on an angle with the point facing the rear of the truck. And there you have it!

You scream, I scream, we all SCREAM for ICE CREAM!



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# FLUFFY HIGHLAND COW

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Moooooooooove on over because the Fluffy Highland Cow has arrived! This hack is slightly more time consuming, but the end result is worth it. The horns, the piped buttercream and those biscuit ears create the most adorable cow you could ever imagine!

## YOU WILL NEED

25cm round cake board  
2 piping bags  
1 star tip nozzle

## INGREDIENTS

1 20cm round cake  
1 batch Tigga's buttercream  
½ batch dark chocolate ganache  
pink gel food colouring  
1 250 g packet Arnott's Choc Ripple  
or other chocolate biscuits  
2 marshmallow eyes  
2 brown M&M's  
1 giant white marshmallow



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## Cut the Cake!

Okie dokie, let's get mooooooving! Cut the cake to end up with 2 small offcuts and 2 main pieces – the head (1) and the nose (2). Feel free to snack on the offcuts, as you won't need them!

For this cake, you will need 3 colours: pale pink, light brown and dark brown. To start, place 1½ cups of buttercream into a bowl and colour it pale pink.

Place another 1½ cups of buttercream in a separate bowl and colour it light brown by stirring through a small amount of chocolate ganache. Then colour the remaining buttercream dark brown by stirring through more chocolate ganache until you have reached the desired colour.

Spread a little buttercream on the cake board where the cake will sit. This will be the glue that stops the cake from moving around while you are decorating it. Stand the main head piece (1) upright on the board.

Next, stick the nose piece (2) onto the front of your cake using buttercream. Using a small serrated knife, carefully round off the edges of the nose piece to remove sharp corners.

Now the cake is assembled, it's time to get decorating! First up, the crumb coat. Fill a piping bag with 1 cup of dark-brown buttercream (you will have some spare that will be used later).



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Cut the tip off the bag to give a 1cm opening. Roughly pipe buttercream over the head of the cow, then smooth it out with a palette knife.

It doesn't have to be perfect as you will be piping the cow's fluffy hair over the top.

Empty any excess buttercream into your bowl and keep the piping bag aside for later use.

Now, fill a second piping bag with the pink buttercream and pipe over the nose, once again smoothing with a palette knife. Chill the cake in the fridge for 10 minutes or until firm. Apply a second coat of pink buttercream to the nose and smooth out with a palette knife.

Place the star tip nozzle in the empty dark-brown buttercream piping bag and refill the bag. You may need to cut a larger hole in the piping bag to allow for the nozzle. Pipe buttercream over the entire head to create your fluffy cow. Keep the piping bag handy for the next step.

The biscuits will become the cow's ears. Using a small, sharp knife, carefully carve the biscuits into shape. Push the biscuits firmly into the sides of the head.



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Next, pipe dark-brown buttercream over the back of the ears and around the outer edge. Chill in the fridge for 10 minutes or until firm.

Place the marshmallow eyes on the front of the head and pop 2 brown M&M's on the front of the pink nose to create nostrils.

Time to bring the WOW factor! First up, HORNS! Cut a giant white marshmallow diagonally in half to create 2 triangles. Place the horns on top of the head, keeping them on the inside of the cow's ears.

Squeeze the remaining dark-brown buttercream from the piping bag. Don't worry about cleaning the bag. Instead, keep the star tip nozzle in place and fill the bag with the light-brown buttercream.

Squeeze until most of the remaining dark-brown buttercream has gone and the light-brown buttercream is coming through. You are now ready to create a fringe!

Pipe lines of light-brown buttercream down the face and around the eyes – you can make your cow as hairy as you like. And that's it!



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