

Bake Well

10 Bake Challenge

Challenge

1

Piñata Surprise

Grab those eggs, it's time to get cracking! Choose your own filling for this popular party cake and decorate in a way that is eye-catching and colourful. Photograph the fun when you cut the first slice!



Vanilla piñata surprise cake

Challenge

2

Bite-Size to Super-Size

What's better than baking your own favourite bite-sized treat? Bake one ten times the size! A super-sized jaffa cake? Custard cream? Fondant fancy? What will it be?



Giant fondant fancy by Awake So Bake

Challenge

3

Delicious 'Free-From' Dessert

Many of us have special dietary requirements to consider when it comes to satisfying our sweet tooth. Can you create a baked dessert free from gluten, sugar, or dairy without compromising on taste?



Dairy-free lemon cheesecake

Challenge

4

Picture Perfect Pie

Your next challenge is to add pizzazz to your pie through decoration. You may like to use cutters, crimp the edges, make a lattice top or plait... just be sure to make your own pastry!



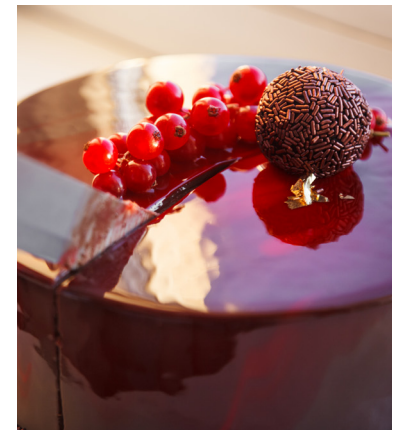
Lattice fruit pies

Challenge

5

Mirror, Mirror on the Cake!

Mirror glazing is a huge cake decorating trend that can transform the most basic cake into a showstopper. Can you create the super glossy, reflective surface and photograph your reflection?



Mirror glaze chocolate cake

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6

Special Occasions and Seasonal Sensations

Congratulations, you're half-way through! Celebrate by creating a show-stopping cake that is visibly inspired by your favourite special occasion or seasonal holiday.



Melting snowman Winter cake

Challenge

7

Street Food Savouries

Inspired by delicious street food from around the world, make a batch of savoury appetisers. From spring rolls to samosas or steamed bao buns to flat breads, will there be any left to share?



Samosas

Challenge

8

If the 'Choux' Fits

A croquembouche, meaning 'crunch in the mouth' is made up of many cream-filled choux pastry puffs, stacked into a tower and bound with threads of caramel. Will yours stack up against the rest?



Croquembouche tower

Challenge

9

Intricately Iced Biscuits

For this challenge we'd like you to turn your home-made biscuits into little works of art! Take your time and aim to impress by icing intricate designs, patterns or pictures.



Iced love heart biscuits

Challenge

10

Astounding Anti-Gravity

Bring the wow-factor to your final challenge through an anti-gravity illusion cake. The best illusions often involve the biggest risks but how far will you dare to go?



Anti-gravity ice cream sundae cake by Angel's Kitchen