

Dry Ice Fog For Cakes & Volcano Cake Recipe

So many customers enquire about making volcano cakes we decided to share our very own real life party cake; made by one of our team members for her 15 year old daughter fanatical about dinosaurs.

Of course it doesn't have to be a volcano ... We know of steam train cakes, cars, spaceships and dragons all made that bit more special by the production of fog!

Here's How...

To your cake ingredients you will need to add: an ice cage, a plastic tumbler and a pack of dry ice available from Chillistick.



However you design your cake you will need to make room for the plastic cup which will hold the dry ice and from which the fog will erupt.

The idea is that the sponge of the cake hides the cup. For a volcano cake you want this in the centre.



Do the next 3 steps together—**only** when you are ready to serve:

1. Fill the ice cage using the loader with dry ice following the instructions supplied by Chillistick.
2. Place the ice cage in the cup which is already hidden in your cake.
3. Take cake to the table and pour no more than 150ml of hot water (about the temperature of a cup of tea) into the cup. Immediately you will see lots of fog coming out of the hidden cup bringing your cake to life!

- ◆ Alternatively you can add hot water with jelly dissolved in it, which makes some bubbles in addition to the smoke!



- ◆ You can also use the dry ice to create other effects to make your party really shine. The simplest is to re-fill the ice cage and use in a pitcher of cold drink – a really awesome effect everyone will love!



Be sure to order the dry ice to arrive the day before you need it, when you place your order discuss the delivery date with our sales team on 020 3432 9412 who will advise on all aspects of using dry ice.

Dry Ice Volcano Cake

Equipment & Ingredients

Equipment

- 8 inch (20 cm) cake tin
- Pyrex jug
- Cake board
- Knife
- High tumbler & ice cage ([Ice Cloud](#) Recommended product)
- [2.5kg dry ice pellets](#)
- Ice cage
- Piping bag



For an 8 inch (20 cm) cake tin

- 175g/6oz self-raising flour
- 1 rounded tbsp baking powder
- 3 large eggs at room temperature
- 175/6oz soft butter
- 175/60z golden caster sugar
- 1/2 tsp vanilla extract

For decoration

- Chocolate frosting
- Blue icing
- Jelly string
- Jelly cubes

Or anything your imagination can muster!

For the filling

Personal preference.



Dry ice is very cold – adult supervision at all times, please follow our safety advice and phone our helpline if you have an questions Monday – Friday: 020 3432 9412.

Method

- Bake 3 sponge cakes in 8 inch cake tins and bake in oven for approximately 35 minutes, or until tester comes out clean. Place on cooling trays and allow the sponges to cool completely.
- Use a serrated knife to slice off the tops of each sponge so the surface of each cake is flat. Slice the bottom of the base sponge so it remains flat.
- Take the first sponge which will be the base and spread a layer of chosen filling across the top. We used jam. Place the middle sponge over the base and again spread your chosen filling on top. Finally take the 3rd sponge and place on top. Creating a 3 tier sponge cake.
- Use a serrated knife to cut out a hole in the middle of the cake depending on the size of unit which will hold the dry ice and water. We used the Ice Cloud which is a polycarbonate vessel and ice cage.
- Use a serrated knife to trim the edges of your sponge to create a dome shape effect.



- Transfer the sponge to a cake board.
- Frost the outside of the sponge cake with chocolate frosting.
- Pipe chocolate icing around the base to create rocks.
- Place blue frosting around the sides for the ocean, neatly making indents for the illusion of waves.
- Neatly place jelly strings on top of the volcano cake to create the lava effect.

- Place the tumbler or designated vessel into the centre of the cake.



Create Fog Effect & Bubbling Lava

- When everyone is ready for cake, follow the instructions at the front of this note!
- Remember that dry ice will evaporate quickly so only fill the Ice Cage when you are ready to serve and always use hot water for best effects!



[See The YouTube Video](#)