

Cake Piece

Ingredients

- 1 delicious red velvet cake, with cream-cheese frosting
- 1 large knife
- 1 plate
- 2 performers

Method

1. If you do not already know, learn how to bake a cake and make frosting from scratch. It is not permitted to use a bought cake, packet mix cake, a cake made by a friend or family member, or to use ready-made frosting. The cake and frosting must be made by the performer with care and love. You must be confident of it being delicious. If you have not baked before, this may take several months of learning and experimentation.
2. Bake a red velvet cake and frost it thoroughly with cream cheese frosting, as is traditional for this type of cake. Cover the entire cake with frosting so that no red is visible. Make it as pretty as you can. This may involve the addition of decorative sprinkles.
3. Place the cake on a suitable cake plate or stand.
4. The first performer will cut the cake into pieces. As the knife enters the cake - and with every single cut - the second performer will cry out, scream, gasp, groan, pant or otherwise make noises of pain. The cake's reactions should be stoic at the beginning of the piece, descending into uncontrolled screaming by the point of cutting the final piece.
5. Distribute the cake to the audience.
6. The piece is over when all the cake has been eaten.

Caitlin Rowley

Gravesend, Tuesday 16 December 2014.