

10x2.5cm (4x1 inch) width. Divide it into 2 and cut slashes in each halfway up. These will be used for the hair (reserve). Brush the sponge fingers with glaze and cover them with yellow fondant. Stick them with jam onto the sides of the body. Roll out the remaining yellow icing into a strip 20.5x12.5cm (8x5 inches) and cut it down the middle. Use each strip to cover the legs. Roll out a small piece of red icing and mould it over the marshmallow and leave to dry. Roll out 2 pea-sized balls of red icing and use them as buttons. Roll out another small piece of red icing and cut with a pastry cutter. Divide the green icing into two balls, rolling out one and cutting with the same round pastry cutter. Using a cocktail stick, create folds in the circles which radiate from the centre. Work your way round. Cut one of the circles in two and the other into four. Roll out the red icing into an oblong 18x7.5cm (7x3 inches) and attach it to the legs in thin strips. Using the reserved green icing, flatten it a little and cut it into two, shaping each half into an oval. Stick them upright on to the end of the legs as boots. Put half red and half green frills round the neck of the clown, securing them with a little apricot glaze. Put quarter frills round his

wrists and ankles, with a little glaze to attach them to the hands. Secure the hair to his head with glaze. Do the same with the hat. Fill a piping bag fitted with a writing nozzle with the red icing and pipe his features onto his face. Surround him with sweets or put balloons in his hand.

Giant Sandwich Cake

30x25x5cm (12x10x2 inch) quick mix cake

Food colourings – brown, green, yellow, pink, red

Recipe moulding icing

Egg white to brush marzipan

1/2 x recipe butter cream icing

225g (8oz) marzipan, if required

Cut the cake diagonally so you have 2 triangles. Colour half of the icing pale brown. Divide a further quarter into four and colour the pieces green, yellow, salmon pink and red. Remember to keep icing in a plastic bag when you are not using it to prevent it drying out. For the lettuce, roll out an irregular shape with the green icing and crinkle it up using a cocktail stick so it looks like ruched material. Reserve on a sheet of non-stick silicone paper. To make the ham, roll out the pink icing with a pinch of white icing, making sure the colours stay separate. Roll out into an oval shape and reserve. For the cheese, roll the yellow icing into a 10cm (4 inch) square and reserve. For the tomato slices, roll the red icing into a 10cm (4 inch) square and with a small, plain round

pastry cutter cut rounds. Roll out the pale brown icing into 6 strips all 5cm (2 inches) wide: two 30cm (12 inches) long, two 25cm (10 inches) long, two 40cm (16 inches) long. Use the egg white and brush the sides of the triangles. Stick the brown strips onto the appropriate length sides. The longest strips go along the cut diagonally. Roll out the remaining white icing into a triangle large enough to cover the top of one triangular cake piece. Brush the top of the cake triangle and fix on the moulding icing triangle. Spread the top of the other cake, the one without white moulding icing, with a little butter icing to make the bottom half of the sandwich and make sure it is on either a presentation plate or a cake board. Round the edges of the bottom triangle lay the lettuce, ham, tomato and cheese so they spill out of the cake. Sandwich together with the iced triangle. Fit a piping bag with a star nozzle and fill with the remaining butter icing. Pipe irregular swirls in between the lettuce, tomato, cheese and ham. Dust the top of the triangular cake with a little icing sugar.

Birthday Breakfast

Rich fruit cake (measure the size of your frying pan and bake a cake that will fit)

Recipe apricot glaze

100g (4oz) white moulding icing

Food colourings – brown, pink

425g (15oz) tin apricot halves

Transfer the fruit cake to the frying pan. Brush the top with apricot glaze. Roll out the white moulding icing and cut into several irregular shapes, rounding off any sharp corners. Roll the remaining icing into sausage shapes and brush them with a little brown and pink food colouring. Drain the tin of apricot halves. Place the irregular white moulding icing shapes on top of the cake, putting an inverted apricot half on each one. Put the sausages in the pan. Brush the sausages and the apricot halves with a little apricot glaze.

Camelot Castle

20cm (8 inch) square 6-egg Victoria sponge

Recipe butter cream icing

Recipe apricot glaze

4 ice-cream cones

4 miniature Swiss rolls

1 rectangular plain biscuit

1 water biscuit

100g (4oz) granulated sugar

100g (4oz) moulding icing

Recipe royal icing

Sugar flowers

Silver balls

3 or 4 small sandwich flags

Food colourings – pink, green, red

Toffee Water (To Fill Moat)

225g (8oz) granulated sugar

150ml (5 fl oz) water

Blue food colouring

Sugar thermometer, if available

Cut a 5cm (2 inch) wide slice from a cake. Put the other cake towards the back of the cake board. Sandwich the large section of cake to the cake on the board with some butter icing. Make sure it sits towards the back of the base cake. With apricot glaze, secure the 5cm (2 inch) slice on the front edge of the cake board. Using apricot glaze, brush the ends of the small Swiss rolls and place them in the four corners of the cake, placing the ice-cream cones on top. Cover the small Swiss rolls, ice-cream cones and the top and sides of the cake with butter icing. Also ice the 5cm (2 inch) slice. Put the water biscuit on the front side of the cake between the 2 Swiss roll towers. Put the granulated sugar, with a few drops of pink food colouring, in a bowl and stir well until the sugar takes up the colour. Sprinkle the coloured sugar over the ice-cream cones, the top of the castle and the grounds. Fit a star nozzle to a piping bag and fill with royal icing. Pipe round the top of the castle walls and over the front surface of the water biscuit. When the piped stars are just drying, go round the top of the walls and pipe another row of stars on top of each alternate star. Put a silver ball in the centre of each of the stars round the edge of the door and 2 for doorknobs. Colour a little of the royal icing green, and a little red, and pipe the green vine with red stars for flowers. You can also use sugar flowers.

To Make the Water to Fill the Moat

Colour the moulding icing green and roll it out to form a long sausage which will go round the

Giant Sandwich Cake (top left) and Birthday Breakfast (bottom left).

