



shortest ends with pinking shears or cut with a pastry wheel. With a little water attach the ribbons of fondant to the inside of the shoes approximately halfway between the toe and heel. With a cocktail stick, gently mark round the top of the shoe, then the sole. Cut two 15cm (6 inch) long, string-width strips of fondant and make a little bow out of each and put them in place. As an alternative, pink satin ribbon can be used in place of fondant. Fill the shoes with sweets.

Football Boot

25x20cm (10x8 inch) quick mix cake

Jam for filling

Recipe apricot glaze

Recipe moulding icing

Recipe butter icing

50g (2oz) desiccated coconut

50g (2oz) chocolate dots

Food colouring – red, yellow, black and green

Medium star nozzle and piping bag

2 liquorice laces

30cm (12 inch) square cake board

1 cocktail stick

Cut the cake horizontally and sandwich with jam for filling. Put the cakes on the board. With a cocktail stick mark out the outline of the boot. When you are happy with the outline, cut it out with a sharp knife and brush with apricot glaze. Divide the moulding icing into two, remembering to keep the icing in a plastic bag when not in use. Roll out half the icing into an oblong and cover the boot shape (top and sides). Do not ice the leg. Cut the icing at the ankle to indicate the top of the boot. Divide the remaining icing into two, colouring half red and the rest yellow. Draw out the shapes for the patches, tongue of the boot and the flash on some greaseproof paper. Draw a large 'E' with a double line and cut it out. This should be used as a template to guide you when you roll out the red icing to cover the ankle and the

edge of the board. Use the icing to form a wall and stick it down by smoothing it onto the board, then leave it to dry for one hour. Heat the sugar and water so the sugar dissolves and boils. Continue to boil the mixture until it reaches 'soft crack' point, that is, just before it starts to colour. If a sugar thermometer is available, the reading should be 132-143°C, 270-290°F. Pour the sugar mixture into the moat. Put the sugar flowers on the green banks of the moat and lay the biscuit across from the castle to the land to form a drawbridge. Use the flags to decorate.

Ballet Shoes

2 Swiss rolls

30cm (12 inch) square cake board

900g (2lb) fondant icing

Food colouring – pink

Recipe apricot glaze

Cornflour to dust

60ml (4 tblsp) jam

1 metre (1 yard) pink satin ribbon (as an alternative to fondant ribbons)

To Make Shoes

Cut the edge of one end of the cake into a point. Then cut the tip of the point. This will be the toe end of the shoe. Repeat for the

other shoe and place them both on the cake board. Cut the other end of the cake, rounding it slightly. Cut out a long oval towards the heel end of the cake. Press the cake in firmly, but gently, to create an instep. Colour all the fondant pale pink. Brush the cake with the glaze. Roll out the fondant on the cornflour-dusted work surface. Press the fondant down and smooth out any cracks. Mould it gently round the toe and take special care to squeeze and tuck it into the inside of the shoe. Cut off any excess and re-mould it into a ball. Roll out. Cut 4 long strips 2.5cm (1 inch) wide and cut the

This page: Camelot Castle.

Facing page: Ballet Shoes (top) and Football Boot (bottom).