

flash for the side of the boot. Roll out the yellow moulding icing and cut the same shapes, but smaller, to go on top of the red. Cut the liquorice laces and tie into a bow. With a little icing place it at the ankle. Mix half of the butter icing yellow and half red. Fill a piping bag with the red butter icing and pipe a band about 6 stripes wide, then repeat with the yellow icing. Work your way up the leg until you have 3 red bands and 2 yellow. Put rows of chocolate drops on the side of the boot to represent studs. Put the desiccated coconut in a bowl and add a few drops of green food colour. Stir in and use to sprinkle on the board to represent grass.

Shirt and Tie

13x9x2cm (15x3½x¾ inch) quick mix cake
2 x recipe butter cream icing
100g (4oz) coloured fondant, if using design with tie
1 small packet round sweets, e.g. jellies, fruit gums or milk drops
Food colouring – red

In a clean bowl reserve ¼ of the butter cream icing and with the food colouring make up a darker shade of the colour previously used. Wash the tin used for baking the cake and, if the tin is old or marked, line with foil so that the tin is totally covered both inside and out. You could otherwise find or make an old shirt box. Put the cake into the cake tin or box, and spread with the lighter icing. If the cake fits snugly into its box or tin, only ice the top; if not, ice all the visible cake. Make the neck and collar shaping by first marking it out. Draw a line in the icing with a cocktail stick 7.5cm (3 inches) from one end of the cake. (The 23cm (9 inch) sides are top and bottom). This marks the shoulder line, so use this line to guide you when building up the collar with more icing. Half the collar (front and back) should be on either side of the faint line. Fill the piping bag with the darker icing and with a writing nozzle outline the collar and shoulder seam. Roll out a thin strip of fondant 4cm (1½ inches) wide and 35cm (14 inches) long, pinch it in to form the knot and place on the cake. If you are using the design with centre placket (shirt front) pocket and sleeves use the darker icing in the piping bag and pipe the shirt front, pocket and sleeves. Put the sweets in position as buttons.

Artist's Palette

23cm (9 inch) square quick mix cake
Recipe apricot glaze
350g (¾lb) moulding icing
100g (4oz) granulated sugar
Food colourings – red, blue, green, yellow, orange, violet and brown

Cut a kidney shape out of the cake and carefully cut a circle slightly off centre. Place the cake on the cake board and brush with apricot glaze. Colour all except 50g (2oz) of the moulding icing pale brown. Roll out and use to cover the palette, pushing in gently at the hole so that the icing coats the inner wall of the circle. Push down to reveal the cake board. Using a dry brush, dip gently into the brown food colouring and drag hesitantly across the palette. Wipe the brush with kitchen paper to absorb some of the food colouring and continue to cover the palette with the wood grain. Leave to dry. Colour 15ml (1 tbslp) of granulated sugar with each of the food colourings. This is done by adding a few drops and stirring until the sugar absorbs the colour. Roll out the remaining moulding icing into a long sausage shape and cut into half. Make a point at the end of one sausage and leave to dry and gently flatten the end of the other.

To Make the Pencil and Paintbrush

When the moulding icing shapes are dry, copying a pencil, colour the one with the pointed end by painting in the lead and the outside. Copy the brush you are using and place them next to the palette. When the palette is dry, put little mounds of the coloured sugar on the top.

