

across and down the corners of the cake. At each of the 4 corners, and on the top of the cake, pipe a single line from the flat surface of the cake crossing the continuous 'S' and ending in the corner. Fit a small star nozzle and pipe vertically down the corners of the cake, covering the ends of the bars. Pipe the decorative lines on the top of the cake, starting with a long line with a dot at each end and working out and down with shorter lines towards the outer edge. Write the name in the centre of the cake. Colour a little of the icing blue and fit a writing nozzle onto the piping bag. Pipe 2 rows of scallops on the top edge of the cake, a row on each side of the continuous 'S', ending at the corner where the corner bars start. Overpipe the name in blue. Pipe a dropped loop round the base of the cake, with the point of the loops at each of the corners. Attach 2 silver leaves at the base corners of each of the 4 side panels, and 2 silver leaves on the top of the cake at each of the 4 corners, attached to the flat surface of the cake.

### Silver Wedding Anniversary Cake

20 or 23cm (8 or 9 inch) square, rich fruit cake  
Recipe apricot glaze  
800-900g (1¾-2lb) marzipan  
Royal icing, made with 1.25kg (2½lb) icing sugar  
8 silver leaves  
Silver non-toxic colouring

Brush the top and the sides of the cake with apricot glaze and cover with marzipan. Leave the cake to dry. Attach the cake to the board with a little icing. Flat ice the top and sides of the cake, giving 2 or 3 coats. Fit your piping bag with a medium writing nozzle. Using a saucepan lid or a round template, draw a circle in the centre of the top of the cake. Using a medium-sized five-star nozzle, pipe a continuous swirl round the bottom edge of the cake and finish off each corner with a shell. With a smaller star nozzle, pipe a small dot on the top edge of the cake in the centre of the top edge of each of the side panels and divide the space

It is most important that a celebration cake should feed the desired number of guests, so here is a guide:

Round	Square	Portions
15cm (6 inch)	13cm (5 inch)	20-30
20cm (7½-8 inch)	18cm (7 inch)	40-45
25cm (10 inch)	23cm (9 inch)	70-80
28cm (11 inch)	25cm (10 inch)	100-110
30cm (12 inch)	30cm (12 inch)	130-140

NB: for decorating simple cakes, sweets can be utilised and are easily applied to butter icing. These are much used in novelty cake designs.

between the original dot and the corner of the cake with a further dot. You should have 3 dots on each of the top sides of the cake. Using these as a guide, join them together by piping a scallop, with the dots marking the points of the scallop. Using a writing nozzle, pipe with a scribbling line between the scallop on the sides of the cake and the template circle drawn on the top of the cake. The scribbling should be done with a continuous line that never crosses itself. Using the same nozzle, overpipe the template-drawn circle with a continuously twisting line. On the side panels and on the corners of

the cake, pipe three beads in descending size below each of the points of the scallop. Overpipe the continuous swirls round the bottom of the cake with a plain, continuous swirl beginning and ending with an 'S' shape. Pipe the '25' in the circle on top of the cake, then – when dry – overpipe this again with white. Fit your piping bag with a medium star nozzle and, having positioned the silver leaves, secure them with a piped rosette. Using a fine paintbrush, gently paint the continuous swirl overpiped on the circle on the top surface of the cake and also the top of the '25' with a single silver line.

