



Clown birthday cake

Serves 12

Cake

6 eggs
450g sugar
500g flour
6tsp baking powder
pinch of salt
270ml oil
270ml water
2tsp vanilla essence

Icing

300g butter, at room temperature
3 cups icing sugar sieved
1tsp Goodall's vanilla essence
5tsp boiling water
Few drops red food colouring

To decorate

Assorted sweets:
smarties, liquorice, jellies
Silver balls

1 First make the cake. Preheat the oven to 180°C/ gas mark 4.

2 Beat the eggs, then gradually add the

sugar and beat until thick and pale.

3 In a separate bowl, sift the flour, baking powder and salt together.

4 In another bowl, lightly whisk the oil, water and vanilla essence to combine.

5 Gently fold the dry ingredients, alternating with the liquid into the egg mixture.

6 Divide the cake mixture into two tins: one round tin measuring 200mm in diameter and one square tin measuring 210mm in diameter.

7 Bake for 45 minutes or until an inserted skewer comes out clean.

8 Turn out onto a wire rack and leave to cool completely before icing.

9 Make the icing by creaming the butter and icing sugar together.

10 Add the boiling water, a little at a time and mix until the desired consistency is reached.

11 Add the vanilla essence.

12 Once the icing has been mixed, remove a quarter of the icing, place in a small bowl and mix with a few drops of red food colouring until you get a bright red.

13 Now assemble the cake. The round cake is obviously used for the face, and the hat and ruff are cut from the square cake as shown in the cutting layout on the next page, with sections 2 and 3 being placed together for the hat.

14 Join all the sections together and coat the entire cake in white icing.

15 Use a star nozzle to pipe around the edges of the ruff to define the scallops, as well as around the edge of the hat.

16 Decorate with the sweets, forming eyes, cheeks and hair from jellies; eyebrows from strips of liquorice and the hat and ruff from smarties.

17 Use a toothpick to draw the outline of the mouth then using the star nozzle, define it with red icing. Ice a centre strip of white to separate the lips or insert a long white sweet (a jelly snake cut in half).

18 Finish by placing the silver balls in position.

Fat	20g	Carbs	86g	Energy	533kcal
Protein	6g	Sodium	.1g	Fibre	1.5g