



GINGER CHRISTMAS JUMPER CAKE RECIPE

Now, not everyone has a jumper-shaped cake tin. If you do, then brilliant. But if not, just make a traditional round or square cake and jumperify it later, with the help of chocolate buttons, glitter, etc.





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INGREDIENTS

For the cake:

- 100g caster sugar
- 125g butter
- 1 egg
- 225ml treacle
- 300g plain flour
- 250ml hot water
- 1 1/2 teaspoons bicarbonate of soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cloves
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon

To decorate:

- 250g white fondant
- 250g butter
- 500g icing sugar (plus extra for dusting)
- 1 tsp vanilla extract
- Edible glitter
- Chocolate buttons
- Smarties
- Red and green food colouring

METHOD

For the cake:

1. Preheat oven to 180 C / Gas mark 4. Grease and flour a 23cm (9 in) square tin.
2. In a large bowl, cream together the sugar and butter. Beat in the egg, and mix in the treacle.
3. In a bowl, sift together the flour, bicarbonate of soda, salt, cinnamon, ginger and cloves. Blend into the creamed mixture. Stir in the hot water. Pour into the prepared tin.
4. Bake 1 hour in the preheated oven, until a knife inserted in the centre comes out clean. Allow to cool in tin before serving.

Ready-made fondant icing

1. Dust a work surface with icing sugar.
2. Knead the fondant until it's soft and pliable.
3. Split the fondant into three equal portions. Add red food colouring to one portion and green to

another. Leave the final portion white. Knead in the food colouring till it's distributed evenly.

4. Using a rolling pin, roll the fondant till its about 0.5cm thick, then cut into strips long enough to cover the cake.
5. Make the butter cream. In a bowl, mix the butter, icing sugar and vanilla extract together until smooth.
6. Cover the cooled cake with a very thin layer of buttercream icing, then add strips of fondant carefully on top, being sure to keep them as smooth as possible.
7. Use the remaining buttercream, buttons, Smarties, glitter and fondant icing to jumperify as much as you like. There is no such thing as 'too much'. Use a knife to score knitted patterns and fashion baubles with the help of the edible glitter. Really go for it!