

Cat face cake

You will need two round sponges to make the base of this cat cake. You can either buy two easy cake mixes (skip to icing instructions) or follow the sponge recipe below. With either option you must wait until the cakes are completely cool before decorating.

What you will need

Sponge:

2 circles of greaseproof paper
2 x 8 inch sponge tins
1 sieve
1 mixing bowl
6oz/175g of self-raising flour
1 rounded teaspoon baking powder
3 large eggs
6oz/175g of caster sugar
6oz/175g of butter
1 reliable adult with a pair of oven gloves

Icing:

140g/7.5oz of butter, softened
280g/15oz of icing sugar
2-3 tbsp of milk

Decoration:

2 round, yellow liquorice allsorts – for eyes
1 liquorice log cut in half – for nose
3 strawberry laces – for ears and whiskers
5 black jelly tots/smarties –for mouth



Making the sponge

- 1 Ask your adult to put the oven on at gas mark 3, 170°C or 325°F
- 2 Draw around the sponge tin on greaseproof paper and cut out two circles
- 3 Lightly grease the sponge tins and greaseproof paper circles. Put circles in the bottom of the tins
- 4 Sieve the flour and the baking powder into a large mixing bowl.
- 5 Break the 3 eggs into the flour and add the sugar and butter. Make sure the butter is quite soft, don't take it straight from the fridge!
- 6 Mix all the ingredients together. If your adult has an electric whisk this can be done in a very short time, mixing with a wooden spoon takes a bit longer and takes a lot more physical exertion but is just as good
- 7 Make sure all the mixture has been stirred up (look out for little pockets of unmixed flour or bits of unblended butter)

- 8 Share the mixture between the two tins, making sure the surfaces are smooth and level
- 9 Ask an adult to put them on the centre shelf of the pre-heated oven and bake for 35 minutes. Do not open the oven until 30 minutes have passed
- 10 Wait five minutes before asking your adult to turn the sponges out onto a cooling rack and then carefully peel off the greaseproof paper

Icing the cake

- 1 Let the sponges go totally cold (an hour should be enough)
- 2 From one of the cake circles cut two equal triangles – these will make the cat's ears
- 3 Place the round cake and two triangles on to a large baking tray and form the base of the cat
- 4 Put the butter into a mixing bowl and beat until soft (again, don't take straight from the fridge!)
- 5 Add half the icing sugar and beat the mixture until smooth
- 6 Add the rest of the icing sugar and two tablespoons of milk – mix well
- 7 Should the mixture be too thick – add a bit more milk, if it is too runny – add more icing sugar



Decorating the cake

- 1 Start putting the butter icing all over the cake. To make the fur look more real, take the flat side of a butter knife and lift it on and off the icing to give a ripple effect
- 2 Use the sweets to decorate the cake as depicted in the picture below. If there are any sweets left over then share them out - it would be a shame to see them go to waste
- 3 You're finished! Now all you have to do is find some willing participants to eat the cake – that's the easiest part of the whole recipe!

