



How to make a GRUFFALO cake



No party is complete
without a cake - especially a GRUFFALO cake!

INGREDIENTS

100g/4oz butter
100g/4oz caster sugar
3 eggs
100g/4oz self-raising flour
1 tsp baking powder
4 tbsp icing sugar

2 bananas
Length of liquorice
Black and orange decorating icing
(you can find tubes of SuperCook
Decorating Icing in most supermarkets)
1 green jelly bean or smartie
Chocolate flakes
Cocoa powder
250g soft butter or margarine



Mixing bowl
Whisk
Measuring scales
A large rectangular baking tray
Greaseproof paper
18cm cake tin



HOW TO MAKE YOUR GRUFFALO CAKE

- Ask an adult to preheat the oven to 180°C or Gas Mark 5
- Cream the butter and sugar together until the mixture looks pale and fluffy
- Beat the eggs into the mixture, then fold in the flour and baking powder
- Cut your greaseproof paper to fit the inside of the baking tray
- Spoon the mixture into the baking tray and bake for 15-20 minutes or until golden
 - Place your cake on a cooling rack until cool
- Then carefully cut around an 18cm cake tin to make the Gruffalo's head (make sure you ask an adult to help you)
 - Using the remaining cake, cut out two ears

ICING AND DECORATIONS

- To make your icing, place a couple of tablespoons of icing sugar into a bowl along with 250g of butter and a few drops of water. Stir this to make a thick paste.
- Divide the icing into 2 bowls, putting 3/4 of the icing into a bowl, and 1/4 into the other. Add a tablespoon of cocoa powder to the larger quantity (this will make the brown colouring of the Gruffalo's face whilst the other will be used for the cream-coloured bits of on his ears).
- Before icing, attach the Gruffalo ears to the head using a little bit of icing as glue.
- Now you're ready to ice! Spread brown icing over the Gruffalo's head and along the top of the ears. Cover the bottom of the ears with the cream coloured icing, as shown in the picture.
- Once the butter icing has hardened a little, you can use your tubes of icing to draw on the Gruffalo's features.
 - Draw a straight black line across the Gruffalo's face to represent his mouth.
- Draw two black circles above the mouth for the outline of his eyes. Colour in these circles with the orange icing. Then, using your black icing again, place a black dot in the middle of each eye. Draw two lines above the eyes for eyebrows.
 - In between the eyes and the mouth, draw the outline of a little nose and some whiskers. Stick a green jelly bean or smartie at the end of the Gruffalo's nose to look like a poisonous wart!
- With your black icing, draw the outline of the Gruffalo's ears.
- To make the Gruffalo's teeth, cut one banana in half (across) and then cut both pieces in half again, lengthwise. You will now have four pieces of banana. Pick the two bits that look most tusk-like and place them on the top side of the mouth so that they are pointing upwards. Cut the remaining bits of this banana in to little chunks for the rest of the teeth.
- Use your length of liquorice to make a tongue, poking down from the mouth in the opposite direction to the teeth.
- Cut the second banana in half and use each half as a horn. Once again, spread a little icing on the end of each banana before attaching them to the head.
- Finally, give the Gruffalo a little tuft of hair by sprinkling some chocolate flakes on top of his head, between the two horns.

