

# *Siân's Decorative Cakes*

## Lion Cake



A basic round cake is easily adapted to make a more interesting 'face' shape. The decoration is simple quick and effective. Suitable to be made in a wide range of sizes. The photos are of a cake made in a 9 inch/23 cm tin.

Make cake to size required in a single **deep** round cake tin. Allow to cool fully.

### **Shaping the cake**

- Using a sharp knife slice cake through from top edge on one side diagonally through to bottom edge on opposite side. If the cake has risen in middle all the better as this improves face shape. Turn top half through 180°. Join cake halves using jam buttercream or both according to taste.
- Slice at an angle the top edge of the circle on the deep side. (Approximately where mouth would be on one side round to other side.) This smoothes away hard edge. Place the pieces you have pared off around the base of the cake. This will give a 'halo' effect around the base of the cake. Start from the middle of where top of head would be and add loose pieces evenly on both sides. This provides a larger area for the mane effect later. Attach these pieces to main cake with jam.

### **Decorating the cake**

- Cover the face of cake with jam or buttercream if preferred.
- Roll out and cover the face of cake with yellow sugarpaste or marzipan.
- Next add facial features and ears.  
The eyes, nose and mouth are made of strips of unrolled liquorish.  
They are stuck on using icing sugar and water 'glue' applied to the back using a paintbrush.  
The liquorish that is re-rolled for the eyes and nose sticks together when moistened with the sugar glue.

The cheeks are half egg shapes moulded from sugarpaste and stuck with sugar glue.

The whiskers are pieces of dried spaghetti broken to the correct length and pushed into the cheeks.

The ears need to be cut from sugarpaste using circular pastry cutters.

Cut two yellow ears and two smaller brown ears. Stick with sugar glue the brown circle to the yellow circle. Make one cut to centre of circles and squeeze along this line to make ear shapes. Position ears on head using sugar glue.

- Finally add the mane.

Make up a quantity of buttercream.

Colour about a quarter of the buttercream dark orange.

Using a large star nozzle pipe a circle of 'pulled out stars' near base of cake pulling icing downwards towards cake board.

Build mane up in layers working from the base up.

Gradually incorporate more uncoloured buttercream to the mixture so the mane gets lighter in colour.

End with an almost white 'beard' on chin

To finish cake off I made a jungle effect surround using fairy cakes (cupcakes) covered with brown buttercream and stuck various leaf shapes to this. Some of these doubled as the candleholders shown in the photo. These mini cakes are perfect to give to guests as they leave the party.



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