

Roberts

Lion Cake



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INGREDIENTS

- 500g Roberts Mud Cake Mix - Vanilla or Chocolate
- Buttercream Icing, coloured Orange
- Roberts Flavoured Oil - Orange
- 300g Satin Ice Fondant - White
- Roberts Oil Based Powder Food Colour - Yellow, Black, Red
- Roberts Edible Glue

MATERIALS

- 7" Round Cake Tin
- Baking Paper
- Roberts Eye Droppers
- Roberts 18" Piping Bag
- 14 Point Open Star Nozzle
- Roberts Flexi Mat
- Roberts Thickness Guides
- Rolling Pin
- 2 & 2.5cm Round Fondant Cutters
- 2cm Heart Fondant Cutter
- Fine Decorators Brush



ESSENTIAL INGREDIENTS





CAKE

Line the base and sides of the cake tin with Baking Paper.
Refer to the Mud Cake Mix packaging instructions to make and bake the 500g recipe. Cool completely before decorating.

BUTTERCREAM ICING

Flavour the buttercream icing with drops of Flavoured Oil.
Ice the top and sides of the cake with a thin layer of buttercream icing.
Refrigerate cake for 30 minutes.
Spoon the remaining icing into the pre prepared piping bag fitted with the 14 Point Open Star Nozzle.

FACE AND EARS

Colour 200g of White Fondant yellow using the Powder Colour.
Lay the black Thickness Guides on top of the Flexi Mat.
Refer to the Thickness Guides packaging for detailed instructions.
Roll and cut out a 6 inch round disc. Lay the disc on top of the cake.
Use the 2.5cm round fondant cutter to cut 2 discs for the ears. Curve the sides inwards then pinch the base together to form the ear.
Note: The ears will be added later, after piping the buttercream icing.

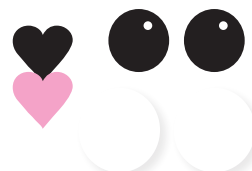
NOSE AND EYES

Colour 50g of white fondant black using the powder colour.
Roll and cut a love heart for the nose and two round discs for the eyes.
Roll two small balls of white fondant then attach these to the round discs to create the eyes.



MOUTH

Colour 20g of white fondant pink using the Red Powder Colour.
Roll and cut a 2cm love heart.
Roll 30g of white fondant.
Cut two 2.5cm discs.



DECORATE

Attach the nose, mouth and eyes to the yellow disc using a small amount of Edible Glue.
Lastly, attach the white discs on top of the nose and mouth.
Cover the sides of the cake with piped dots of icing.
Pipe a ring of icing dots around the face.
Attach the ears and serve.

