



## Ingredients

### Sponge

400g unsalted butter, softened (President)  
 400g caster sugar  
 400g self-raising flour  
 2 tsp baking powder  
 8 medium eggs  
 3 tbsp milk (whole or semi-skimmed)  
 ½ tsp salt

### Buttercream

200g unsalted butter, softened  
 400g icing sugar  
 ½ tsp vanilla essence  
 Splash of milk to loosen

### Decorations

750g green fondant icing  
 250g black fondant icing  
 250g white fondant icing  
 50g red fondant icing  
 50g orange fondant icing  
 50g grey fondant icing  
 50g blue fondant icing  
 50g yellow fondant icing  
 50g peach fondant icing  
 Edible ink pens - black, green and orange  
 1 sheet rice paper  
 200g cornflour  
 Edible glue

## **Method**

1. Oven on to 180°C/fan 170°C. Line two square 8 inch cake tins with butter and baking parchment.

### **Make sponges**

2. Butter into stand mixer with whisk attachment. Beat until fluffy and pale (see pic ). Add sugar and beat until well combined.

3. Break eggs into bowl, add milk and whisk together.

4. Sift flour, baking powder and salt into another bowl.

5. Switch to paddle attachment. Add half egg mixture. Mix on low speed until combined. Add half flour mixture. Mix on low speed until combined. Repeat.

*\*use a spatula or wooden spoon to scrape the bottom of the bowl and mix to make sure you get any unmixed ingredients*

6. Divide batter into tins. Smooth. Bake in middle of oven for 30-35 minutes until golden brown and skewer comes out clean.

7. Cool in tins for 10 minutes. Tip onto cooling racks. Leave to cool.

### **Make buttercream**

8. Butter into stand mixer with attachment. Beat until fluffy and pale. Sift icing sugar into bowl. Add half sugar to butter, beat until combined and smooth. Repeat. Add vanilla essence. Beat to combine. Add a splash of milk to loosen if too stiff.

### **Assemble**

9. Place one sponge on a cake board. Cover top and sides in buttercream with palette knife. Cut second sponge in half. Place one half on top of iced sponge. Cover in icing. Cut remaining sponge in half and put on top of the higher sponge. Cover in icing.

### **Decorate**

*When I decorate a cake, I tend to copy photos so use the picture at the top of the recipe as a guide.*

10. Lightly dust surface with cornflour. Knead green fondant icing until smooth. Roll out to a large rectangle, about 20" x 12". Lift onto cake and smooth down with your fingers and palm until smooth and there are no gaps. Use edible green ink pen to draw blades of grass all over cake.

**11.** Make fence. Roll out white icing and cut out 15 5cm x 1cm rectangles using a sharp knife. Trim top corners off each one. Use edible glue to stick around bottom level of cake 1cm apart. Cut out 2 strips of white fondant and attach to fence. Draw nails on fence using black edible ink pen.

**12.** Make speakers and music notes. Cut out 2 grey rectangles, 5cm x 3 cm. Cut out 4 small circles. Stick 2 circles onto each rectangle. Cut out 2 music notes from black fondant. Stick on cake.

**13.** Make car. Use red fondant to mould a car shape. Roll out 2 small sausages with black fondant. Attach black fondant to base of the car. Draw on windows and doors using edible pens. Place on top level of cake.

**14.** Make tyres. Shape black fondant into 2 thick black circles, 5cm in diameter. Cut out 2 1.5cm grey circles and stick to the middle of the tyres with edible glue. Use a knife to make tyre indentations. Place on cake.

**15.** Make signs. Cut out a red rectangle and a yellow rectangle 8cm x 1.5cm. Cut off corners at one end. Write MUSIC on one and FOOD on the other using edible black pen. Stick to the cake. To make Carfest sign, roll out black fondant and cut out a rectangle, 10" x 2". Round off the corners. To make the sign more stable, I stuck mine to a piece of cardboard the same size with the edible glue but you can leave the fondant to harden overnight if you would prefer. Print off a carfest sign if you can and place under the rice paper. Trace the Carfest logo using the edible black pen. Cut out the letters and stick to the black fondant. Roll out a very thin piece of white fondant to attach to the edge of the sign as the border. Lean against middle level of cake.

**16.** Make Chris. Roll out a sausage of blue fondant about 8" long. Fold in half. Place on bottom level of cake. These are his legs. Roll out 2 small balls of black fondant and squash on the sides. Attach to the bottom of his legs. These are his shoes. Mould an apricot size ball of orange fondant into a loose rectangle. Mould out 2 2cm pyramids. Attach to the sides of the rectangle. This is his t-shirt. Roll out a thin sausage of peach fondant about 4" in length. Cut in half, press down on one end of each smaller piece. Attach to the sleeves with edible glue. These are his arms and hands. Roll a sprout sized piece of peach fondant into a ball. Use a knife to draw a mouth. Add small pieces of peach fondant for his nose and ears, two small white pieces for his eyes then add hair with the orange edible pen. Mould a flat cap out of grey fondant, stick on top of his head and draw on glasses with the black edible pen. Use a lollipop stick or wooden skewer to poke through his t-shirt into the cake leaving 1cm coming out of the neck. Slide head onto stick/skewer.

**17.** Add ice creams.