

## **SCOUTS BAKE-OFF PART 2: The Decorating!**



**Tonight we will decorate the top of the cake with royal icing, and then make and add a decoration. ONLY THE TOP has icing.  
A tartan ribbon will be placed around the sides of the cake.**

### **Equipment:**

- Groundsheet
- Table
- Dinner knife (each)
- A mug of hot water

### **Ingredients you will need (each):**

- Your cake
- 1 square foil cake board
- 1 blob of royal icing
- 1 portion of red sugarpaste
- 1 portion of green sugarpaste
- A chopping board or plate

1. WASH YOUR HANDS!
2. Ensure you have all of the equipment ready. Queue up for your cake and receive the rest of your ingredients.
3. Carefully un-wrap your cake and place it onto the foil cake board.
4. Smooth the blob of icing into a circle covering JUST THE TOP of your cake using the knife dipped into the hot water. Shake off the water so the icing does not get to wet. Alternatively if you want to create a snow effect stipple the icing.
5. Place the ribbon around the cake neatly and fix with a small piece of sellotape.
6. Carefully put the cake to one side.
7. With the green and red, make (mould/roll) your own sensible decoration.  
Here are some ideas:
  - a. A red berry with 2 green holly leaves, OR
  - b. A green xmas tree with small red baubles, OR
  - c. A red santa hat with green trimmings
8. Carefully place your decoration onto the cake.
9. Put the cake into its food bag and tie the top with a ribbon, adding a tag and write your message!
10. Put your cake onto the table in the leaders room.
11. TIDY-UP AND WASH-UP YOUR EQUIPMENT. WASH YOUR HANDS!