

DECORATING YOUR CHRISTMAS CAKE



THINGS YOU'LL NEED:

- 1 pack of Marzipan
- Apricot Jam
- 750g – 1LB icing sugar
- 2 egg whites
- Lemon juice
- Glycerine
- Blue food colouring
- Ribbon of choice
- Decorations of choice

DIRECTIONS

- 01 Put your cake on a board (smaller better as then you can put it into a tin)
- 02 Using a pastry brush, put a thin layer Apricot jam onto the top and sides to help the marzipan stick. Use a dusting of icing sugar on your board and rolling pin to stop the marzipan sticking.
- 03 Roll your marzipan into a circle to match the shape of your cake, and to roughly the width of a pound coin.
- 04 Carefully place your marzipan onto the cake and push it around the cake - don't worry if it's not perfect or cracks, as we're covering this in icing shortly!
- 05 Cut around the cake. If you find a section with an excess, you can cut this off and squidge it together to rejoin. Place the cake to one side.
- 06 Sift your icing sugar. Add your lemon juice to the egg whites, and turn on your mixer on its lowest setting or mix by hand slowly to combine.
- 07 Add your icing sugar very slowly, one tablespoon at a time whilst mixing at a slow pace. You will eventually reach a consistency very similar to meringue.
- 08 Add a teaspoon of glycerine. This stops the icing from going too hard and brittle.
- 09 Add a drop of blue food colouring - this makes it whiter. Just a tiny, tiny bit! Working quite swiftly, ice your cake to your preference using a palette knife or similar.
- 10 Leave the icing to go a little harder before you add more decorations.

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THINGS YOU'LL NEED:

- 750g – 1LB icing sugar
- 2 egg whites
- 3-4 teaspoons lemon juice
- 1-2 teaspoons of glycerine
- A drop of blue food colouring

DIRECTIONS

- 01 I use my K beater on my Kenwood.
- 02 Place the egg whites and lemon juice in the mixing bowl, switch it on to a low speed and slowly add the sifted icing sugar a spoonful at a time mixing after each addition until smooth.
- 03 Beat the icing until dull and smooth, add in the glycerine to stop it being hard and brittle, mum taught me to add in a tiny drop of blue food colouring to improve the whiteness. It should be soft but stiff enough to form ½ “ peaks
- 04 Carefully spread over your marzipanned cake without leaving it for too long as it will start to harden.