

Numberblock 10: Ten Christmas Cake

What you need:

10 x square baking cupcake cases
(6cm x 6cm)

Rolling pin

Whisk

Sieve

Bowl

Wooden spoon

Knife **Grown-ups only**

Ingredients:

Cake:

220 grams soft butter

220 grams caster sugar

4 eggs

220 grams self-raising flour

A splash of milk (optional)

Cinnamon (optional)

120 grams of dried mixed fruit

Toppings:

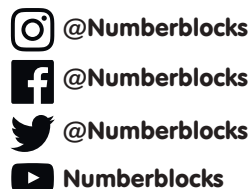
Marzipan

Red fondant

White Fondant

Black Fondant

1. Preheat your oven to gas mark 4 or 180°C.
2. Mix together the soft butter and caster sugar.
3. Break your eggs in a separate bowl and whisk. Slowly add your beaten eggs a little bit at a time to the sugar/butter mix. Mix until smooth.
4. Grab your sieve and sift in your flour and optional cinnamon. Fold together. If your mixture appears dry, add a splash of milk.
5. Add your fruit mix and county to fold the mixture.
6. Spoon even quantities of mixture into the 10x square baking cupcake cases.
7. Bake for 20 - 25 minutes or until golden brown. Remove from oven and allow to cool.
8. Roll out the marzipan and cut ten squares 6cm x 6cm (or to match the size of your square baking cupcake cases). Place one square on the top of each cake.
9. Roll out the white fondant and cut ten squares 6cm x 6cm (or to match the size of your square baking cupcake cases). Layer one square on top of the mariazan on each cake.
10. Place your square cupcakes in a two by five rectangle. Hooray! We have Ten's body.
11. Grab your red, white and black fondant. Cut out 2 large stars (for Ten's eyes) and two small stars (for Ten's gloves).
12. With your white fondant cut out two gloves and two ovals (for Ten's eyes).
13. Cut two small circles from your balck fondant to create Ten's pupils.
14. Measure the length and width of your Ten Christmas cake. Roll out your red fondant and cut two strips the length of your cake and another two strips the width of your cake. These will create Ten's red frame.
15. Blend together some red and balck fondant and roll this into two arms and two legs.
16. Blend together white and red fondant, roll into line and fold in half to create Ten's mouth.
17. Assembly by adding Ten's eyes, mouths, legs and arms to your cakes. Add her gloves to each arm.
18. Ta Da! You've made your very own Ten Christmas Cake!



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