

Instructions for Making a Dragon Cake

For each dragon you will need:



- 2 x chocolate mini rolls
- 1 x Tesco vanilla roll (or equivalent - slightly flatter than the mini rolls)
- 2 x red candy laces
- 1 x 125g block of coloured fondant icing
- 2 x quarter circle ice cream waffles
- 2 x chocolate drops
- Coloured icing (white, red, one the same colour as your icing block and/or darker)
- Rolling pin and knife



- 1) Cut your icing block into two pieces, one slightly larger than the other.
- 2) Roll out the larger block so that it is slightly wider than the length of the chocolate mini roll and long enough to wrap around both mini rolls. Place the mini rolls onto the icing, flat side facing each other.
- 3) Carefully wrap the icing round the mini rolls. Fold excess over at the top and cut excess away at the bottom.



- 4) Cut your vanilla roll in half.
- 5) Cut a section of the fondant icing from what is now the main block and add it to the excess you cut from your dragon's body (such that half the icing is now in this pile).
- 6) Take what is left of the block of icing and roll it out. Place one halved vanilla roll onto the icing and, leaving enough gap at one end to cover the bottom of the roll, fold the excess at the other side in half.



- 7) Roll the icing round the vanilla roll. Leave the thicker end open and tuck the icing over the other end.



- 8) Stick the head onto the body. Use a knife to carefully cut each side of the jaw and then shape.
- 9) To make the fire. Take the two red candy laces. Fold them in half, then half again and then half again. Break off the edge of one and use it to tie the rest together, near the end. Carefully use a knife or clean, kitchen scissors to cut through the looped ends.
- 10) Ice the inside of the mouth with red, 'writing' style icing. Push the 'fire' into the mouth. Optional: You can add yellow and orange coloured icing to the red flames.



- 11) Break off a small piece of the fondant icing and roll two small balls. Stick these on as the nose. Use a darker colour icing to add nostrils.
- 12) To make the eyes, ice white circles, larger than your chocolate drops and then place the chocolate drops in the centre.
- 13) Break the remaining fondant icing into three even pieces. Roll two of them into balls.

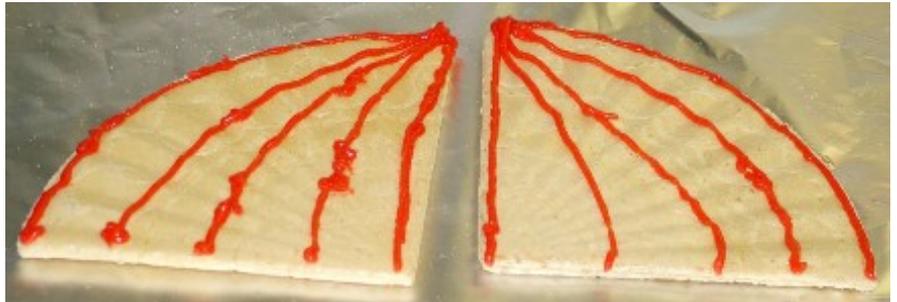


- 14) Gently roll the balls to elongate them and flatten slightly.
- 15) Use a knife to cut the end of the arms into three fingers.
- 16) Shape the fingers as claws.





- 17) Using the same colour icing as your fondant icing, stick the arms onto the body and shape them.
- 18) For each claw and tooth, ice a small circle in white and then pull the icing tube away abruptly.
- 19) To add spikes to your dragon, take the remaining fondant icing and shape it into flat bottomed triangles. (Optional, you could use a different colour fondant icing.)



- 20) Use icing the same colour as your fondant icing to secure the spikes along the back of the dragon.
- 21) To give your dragon ears, either pinch the fondant icing already on the head into ear shapes or add ears in the same way as the spikes.
- 22) To create the wings, ice onto the wafers. Leave them to dry before attaching.
- 23) Optional step: You can decorate your dragon using icing and coloured sugar balls.



- 24) To attach the wings, cut a whole through the icing and into the mini roll on each side of the dragon, angling it slightly towards the centre of the dragon. Fill the wholes with icing the same colour as your dragon.
- 25) Carefully push the wings into the holes. You may need to hold them in place for a few minutes to secure.
- 26) Problem solving: If the wings do not go far enough into the cake or go so far into the cake that they cut it in two, their weight will cause the cake to crack and separate. If this happens, add icing the same colour as your dragon to the crack and then squeeze it back together. You may need to hold it together for a few minutes.

