

## Making a Hedgehog Cake

- 1) Use a standard chocolate sponge mix to bake two cakes (as you would for a Victoria Sandwich).
- 2) When the cakes have cooled, carefully cut them in half. Cut one half in half again.



- 3) Lay the three half pieces on their side (as shown in the picture above) to make the body.
- 4) Cover with chocolate butter cream icing.
- 5) Place one quarter piece of cake at the front of the hedgehog 'body' to make the head.
- 6) Cover the head with chocolate butter cream icing.
- 7) Add chocolate buttons or other sweets to the face for eyes and a nose.
- 8) Break a large bag of chocolate buttons in half. Stick them into the chocolate icing to make the hedgehog's spines.

NB: You can also make individual hedgehog cakes from fairy cakes. Cut the fairy cake in half and turn it on its side. Cover with chocolate buttercream icing and chocolate buttons as described above. We recommend making your own icing. Shop bought icing tends to be a little too hard, tearing small cakes apart. Use jelly tots or smarties for eyes.

