

Snowman Cake



Per cake you need:

- ½ chocolate mini roll
- ½ jaffa cake
- 1 orange slice (jelly sweet)
- 10 chocolate drops
- 1 chocolate finger biscuit
- 2 fairy cakes
- approximately 150g of white fondant icing
- a little icing sugar
- optional: chocolate spread
- optional: coloured fondant icing

You will also need:

- a rolling pin
- large circular cookie cutter

- 1) Sprinkle the icing sugar lightly on a clean surface.
- 2) Roll out the icing.
- 3) Cut two circles of icing.
- 4) Wrap the icing over the cakes.
- 5) Place the iced cakes next to each other as shown above.
- 6) Break the chocolate finger in half and push into the icing to create the arms.
- 7) Add the chocolate drops and jelly orange slice as shown.
- 8) Cut the jaffa cake in half (you might want an adult to do this step with a sharp knife).
- 9) Cut the mini roll in half.
- 10) Use a little icing sugar made up with water or chocolate spread to stick the jaffa cake and mini roll together to make the hat. Use the same substance to stick the hat to your snowman's head.
- 11) Optional: Roll a sausage shape from coloured fondant icing to make a scarf for your snowman.
- 12) Optional: Use a sieve to sprinkle icing sugar over your snowman and the plate/board on which you made him to give the look of fresh snowflakes.

