

Princess Palace Cake

Ingredients

12oz (350g) self-raising flour, sifted
3 level tsp baking powder
12oz (350g) caster sugar
12oz (350g) butter or margarine, at room temperature
6 eggs, lightly beaten
vanilla essence

Butter Cream:

6oz (175g) butter, softened
12oz (350g) icing sugar
3 tbsp milk

raspberry jam

4x Swiss rolls approximately 4 inches long

4 lb (2kg) white fondant icing } or if using ready coloured, 500g green & 1.5kg pink
pink & green food colouring }

5x cocktail sticks

5x ice cream cones

100s & 1000s sugar strands

13 inch square board

9 inch square cake tin

4 inch round or square cake tin

Method

Preheat the oven to 180C/Gas 4. Grease & line the cake tins.

Cream the butter & sugar together until pale.

Add the eggs a little at a time, beating well after each addition. Stir in a tablespoon of flour with the last few additions if it starts to curdle. Add a few drops of vanilla essence & the remaining flour.

Divide the mixture between the cake tins so that they are approx. 2/3 full.

Bake in the oven for 35 - 40 minutes until golden brown or the sponge springs back into shape when lightly pressed. Leave to cool.

For the buttercream, beat the butter in a bowl until soft. Add half the icing sugar & beat until smooth. Add the remaining icing sugar & 1 tablespoon of the milk. Beat until smooth. Add a few drops of pink food colouring & beat, adding more if required.

Knead drops of green colouring into 500g of the fondant icing until you have your desired shade for grass. Roll out so that it is large enough to cover the cake board & 4mm thick. Cover the cake board with a few level splodges of butter cream & then cover with the icing. You may find it easier to roll it up on the rolling pin in order to lift it over to the edge of the board & then unravel it on to the board.

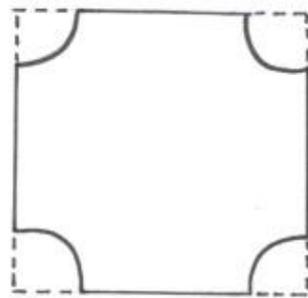
Press down gently & trim away any spare icing so that there is a neat edge. Cut away a path shape from the green icing starting from where the large cake will sit, to the edge of the board. Spread the path with butter cream & cover with sugar strands. Leave to dry.

If the cakes have risen more in the middle than at the edge, slice off the hump in the middle to level it. You can turn the cake over so that you are looking at a nice flat surface but I think you will find that unless you have sliced the bump off perfectly, it won't sit very neatly & you are better to have the flat surface on the bottom.

Slice the 9 inch cake in half horizontally & carefully lift the top half off – I use 2 long knives at either side to do this. Cover the top of the bottom half in butter cream & then spread with the jam. Replace the top half.

Repeat with the smaller cake.

Cut away a small quarter circle from each corner of the 9 inch cake approximately 1 – 1 1/2 inches in depending on the size of your Swiss rolls, so that the turrets can be set in.



Knead drops of pink colouring into the remaining icing. Roll out one third of it so that it is large enough to cover the top & sides of the smaller cake & 4mm thick. Cover the cake with butter cream & then the icing. Smooth the icing down gently, starting at the top & working you way down. Trim away any spare icing.

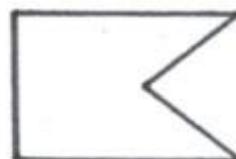
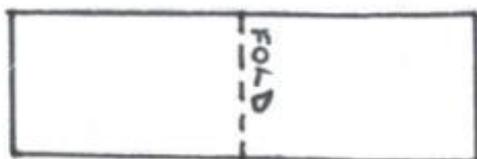
Repeat with the larger cake.

Place a few blobs of butter cream on top of the green icing where the large cake will sit & carefully lift the cake into position.

Roll out the remaining pink icing and cut out four rectangles to wrap around the swiss rolls & 4 circles to go over one end. Cover the Swiss rolls with butter cream & then with the icing. Place into position at the corners of the large cake, using a blob of butter cream to help glue it to the green icing.

Place the sugar strands on to a plate or wide bowl. Cover the ice cream cones with butter cream & then roll in the sugar strands until completely covered. Leave to dry.

To make the flags, roll out the pink icing & cut 5 rectangles approximately 5cm x 1.5cm. Gently fold in half but don't press down & cut a < shape into the shorter edge. Open up & thinly spread one half with butter cream. Place the end of a cocktail stick onto the centre of the rectangle so that it does not protrude above the top of the icing. Fold the icing over & press gently. Repeat with the other flags. Leave to dry.



Set aside a ball of pink icing about 1 inch diameter. Add more food colouring to make the rest of the pink icing a darker shade & use to make doors, windows & castellations. Use all your remaining icing to make flowers, stalks, leaves & window decorations.

When dry, gently push the end of a cocktail stick flag into each ice cream cone. Spread butter cream around the rim of each cone & place on top of a turret & the smaller cake.

Before displaying, put a blob of butter cream on the middle of the large cake & place the smaller cake on top. Try & leave this as late as possible so that the larger cake does not sink in the middle.

