

# How to make a rocket cake



1 Start out by making 3 5 or 6 inch round cakes out of a good firm cake mix recipe such as Madeira or celebration cake.

Stack them together, with a layer of butter icing and jam.

Wrap the whole tower in silver foil, and then a layer of cling film and freeze, until you are ready to carve.



2

Remove from freezer and leave to rest for 10 minutes. Then start carving! Using a sharp knife gradually take away slices from the cake until you get a rocket shape that you are happy with. (Freezing the cake make the carving easier as the cake does not crumble.)

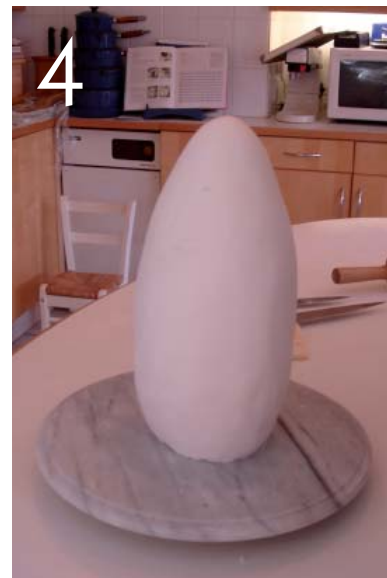
By now, the cake will be fully defrosted and ready for the next step.



3

Now you need to fully cover the cake in a thin layer of butter icing.

If the butter icing gets to warm, place the covered cake back in the fridge for a few minutes to firm back up.



4

Now you need to carefully cover the whole thing with a thin layer of plain white fondant icing.

I rolled a sheet out and draped it over the top and carefully shaped it into the cake. (This part takes practice!)

At this stage, don't worry about it being too perfect as you will be applying another layer of icing.



5

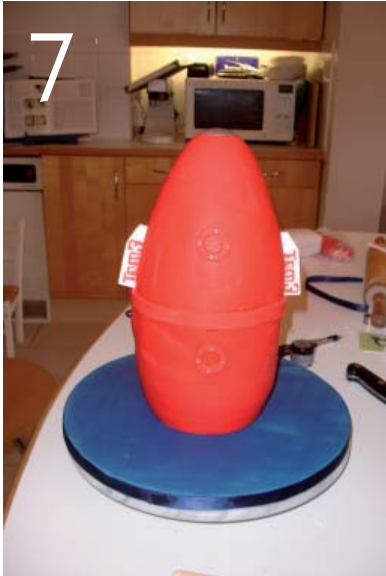
Next you need to cut a long thin strip of a coloured icing (I chose red) and wrap it around the bottom half of the cake.



6

Same again with the top half. Try to make your seams as neat as possible and keep them to the back of the cake.

Now the fun starts... decorating it!



Place the cake on a good thick cake board which has previously been covered in icing and left to dry for 24 hours. I chose navy blue to look like the night sky.

Using Pastillage (an icing that sets rock hard), cut out your accessories: side fins, rocket boosters, name plates etc. allow these to fully dry before putting onto the cake.



Add details using silver edible paint (available from sugar craft suppliers).

Then add white stars to the cake board.

Stick on your pastillage rocket parts using edible glue.



Find a couple of toy space men and get ready to party!

