Bosco Cake



Ingredients

200g/8oz low protein flour mix

1 teaspoon baking powder

3oz margarine

3oz castor sugar

Rind and juice of 2 oranges

To Decorate

2-3 packets ready to roll icing

3 black fruit gums

Red and green food colouring

Small amount of jam or marmalade

2 x 7'' sandwich tins lightly greased

1 large cake board or tray

Oven Temperature: 375°F/110°C/Gas Mark 5

Method

1. Cream the fat and sugar together until soft.
2. Sift the flour mix and baking powder and mix into the creamed mixture.
3. Gradually beat in the orange juice and rind and stir until the mixture has a soft dropping constituency.
4. Divide the mixture between two sandwich tins.
5. Bake in the top of the oven until the centre is firm to touch.
6. Cool on a wire tray, cut one of the cakes in two halves.
7. Prepare the ready to toll icing as instructions on the packet.
8. Colour ⅓ red and ⅓ green.
9. Roll out the red icing and cut into two strips ½'' wide and varying lengths for fringe and hair.
10. Cut two red circles for cheeks and one small strip for the mouth.
11. Roll out the green icing and cut two pieces for the collar 2' x 3'' and a number of 1/2'' strips for the shirt.
12. Roll out the white icing to cover the full cake and half cake.
13. Place the cakes side by side on a large cake board or tray, goovened edge of the half cake against the complete cake.
14. Brush lightly with jam or marmalade and cover both cakes with white icing.
15. Arrange small red strips for the fringe and longer strips for hair following the illustration.
16. Place two black fruit gums for eyes and one for the nose, the centre of which is covered with a small amount of white icing.
17. Arrange the cheeks and mouth.
18. Place the striped shirt, and then place the collar over this.