

Snowman Cake

When we were in the planning stages of this book, my publisher, Nicki Howard, told us with great enthusiasm about a snowman cake that she made every year as part of their family tradition. She has very kindly shared the recipe with me and this is it!

SERVES 8–10

175g (6oz) butter, softened, plus extra for greasing
175g (6oz) caster sugar
3 eggs
225g (8oz) self-raising flour
2 tbsp milk

For the Buttercream:

225g (8oz) icing sugar, sifted
75g (3oz) butter, softened
2 tbsp milk

To Decorate:

75g (3oz) desiccated coconut
400g (14oz) marzipan
a few drops of red food colouring
a few drops of black food colouring
icing sugar, for dusting
a small handful of sultanas
1 glace cherry



1. Preheat the oven to 160°C (325°F/gas mark 3). Grease one 200ml (7fl oz) metal or Pyrex pudding basin and one 600ml (1 pint) metal or Pyrex pudding basin with butter.
2. Using a hand-held electric mixer, beat the butter and sugar together until soft and fluffy. Beat in the eggs one at a time, then fold in the flour. Stir in the milk to make a cake batter with a soft consistency.
3. Put one-quarter of the cake batter into the small greased pudding basin and put the rest into the large one. Put the cakes in the oven and bake the smaller one for 40 minutes,

until golden brown and a skewer pushed right into the centre comes out clean. The larger cake will take about 1 hour and 10 minutes.

4. To make the buttercream, whisk all the ingredients together until you have a smooth icing. Cover with cling film and set aside at room temperature until needed.
5. Leave the cakes to cool in the basins, then turn out onto a clean board. Cut a thin slice from the side of each basin cake to make a flat base. Cut a similar slice from the opposite side of the larger cake. If you want to ensure that the cake is going to be really secure while you decorate it, use a 20cm (8in) wooden skewer to make a hole in the head and body, then position it so that it holds the body and head together securely. Put a small amount of the buttercream on a 25cm (10in) round cake board and use the rest to coat the snowman completely. Gently roughly it up with a knife, then dust with the coconut, gently brushing away any excess.
6. Colour one-quarter of the marzipan with the red food colouring and roll it out on a clean work surface lightly dusted with icing sugar. Using a small sharp knife, cut into a scarf that can be tied around the snowman's neck. Colour the rest of the marzipan with the black food colouring and shape it into a hat and two eyes. Use the glace cherry for a nose. This will keep well for up to two days if stored in a cool, dark place before serving.