

INGREDIENTS

For the batter mix:

- 8 eggs
- 2 cups of caster sugar
- 1½ cups of butter
- 2½ cups of self-raising flour
- 2tsp vanilla extract
- 2tsp baking powder
- 4tbsp milk

Vienna cream icing mix:

- 1 cup of butter (room temperature)
- 1¼ cups of icing sugar
- 4tbsp milk (room temperature)
- Few drops of yellow food colouring

Decorations:

- Bar of milk chocolate
- Marshmallows
- Smarties

FALCON PRODUCTS USEFUL FOR THIS RECIPE

- 9.5" Pie Dish
- 2 × Serving Trays
- Prep Set

LION CAKE

MAKING THE CAKE

1. Preheat the oven to 370°F or 340°F Fan. Grease and line the 9.5" Pie Dish and two Serving Trays with butter and parchment paper.
2. Add the butter and sugar to the 9½" mixing bowl from the Prep Set, then beat together the butter and sugar until smooth and creamy.
3. Whisk the eggs in the 4¼" bowl from the Prep Set and then add the eggs gradually. If the mixture splits, add 1tbsp of flour.
4. Pour in the milk and vanilla essence and combine all the ingredients together.
5. Sift the flour and baking powder into the mixture. Fold them slowly into the mixture so that the mixture remains light and airy.
6. Divide the cake batter between the pans and smooth the mixture with a spatula or knife.
7. Bake in the oven for 25 minutes or until a knife will come out of the cake clean when speared.
8. Once the cakes are cooked, turn the cakes out onto a cooling rack.
9. When the cake is cool to the touch, cut out the shape of the lion's mane from the two serving tray cakes. To make this easier try using a paper template.
10. For the lion's nose and ears, slice a small amount from the top and sides of the Pie Dish cake.
11. Assemble the lion's head on a board.

MAKING THE VIENNA CREAM ICING

1. Whilst the cake is baking start preparing your Vienna cream.
2. Place the butter into one of the medium Prep Set bowls and whisk the butter with an electric whisk until the butter becomes lighter in colour.
3. Once the butter is almost white slowly add half of the icing sugar and the milk. Make sure you continue whisking the mixture whilst you are adding the ingredients.
4. Then slowly add the rest of the icing sugar, continuing to beat the mixture until it is completely smooth.
5. Add a couple of drops of egg-yellow food colouring and mix in, the icing should be a light-yellow colour.

DECORATING THE LION

1. Spread the icing evenly over the pre-assembled lion's head.
2. Add extra icing to the lion's mane section of the cake and use a fork to create the appearance of curls.
3. Break up a bar of chocolate into a medium bowl from the Prep Set and place the bowl over a pan of simmering water.
4. Once the chocolate has melted, dip the fork into the chocolate and shake off any excess. Then use this fork dipped in chocolate to add more definition to some of the lion's mane.
5. Spread a little chocolate into a triangle at the end of the lion's nose.
6. Finally, add your choice of sweets to create the eyes. We used white marshmallows topped with Smarties.

