

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

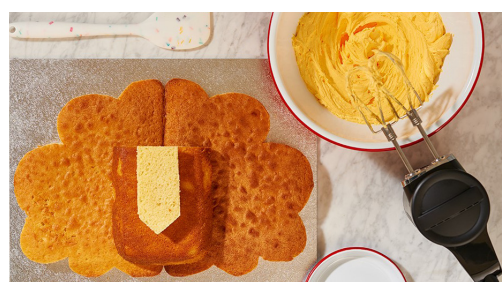
1. Preheat the oven to 370°F or 340°F Fan. Grease and line the 9.5" Pie Dish and two Serving Trays with butter and parchment paper.
2. Add the butter and sugar to the 9½" mixing bowl from the Prep Set, then beat together the butter and sugar until smooth and creamy.
3. Whisk the eggs in the 4¼" bowl 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.



INGREDIENTS

For the batter mix:

- 8 eggs
- 400g caster sugar
- 400g butter
- 400g self-raising flour
- 2tsp vanilla extract
- 2tsp baking powder
- 4tbsp milk

Vienna cream icing mix:

- 250g of butter (room temperature)
- 375g 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

- 24 cm Pie Dish
- 2 x Serving Trays
- Prep Set

LION CAKE

MAKING THE CAKE

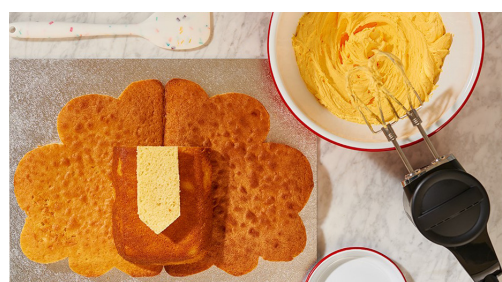
1. Preheat the oven to 190°C or 170°C Fan. Grease and line the 24 cm Pie Dish and two Serving Trays with butter and greaseproof paper.
2. Add the butter and sugar to the 24 cm mixing bowl from the Prep Set, then beat together the butter and sugar until smooth and creamy.
3. Whisk the eggs in the 12cm 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

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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.



INGREDIENTS

- 4 × packs of jelly in assorted colours
- 1 litre of boiling water
- 12g sachet of unflavoured gelatine
- 500ml of hot water
- 397 g can of sweetened condensed milk

FALCON PRODUCTS USEFUL FOR THIS RECIPE

- 1 × Square Bake Tray
- Serving Trays

TERRAZZO JELLO

1. You will need to start preparing this dessert the day before the birthday party, picnic, or event that you are making it for.
2. Begin by dissolving each pack of jelly into 250ml of boiling water. Ensure that you do not follow the instructions on the jelly packet as the terrazzo jelly needs to be more concentrated to create a firmer texture.
3. Pour each mixture into a separate tray with the jelly no more than 2.5 cm deep. Our enamel Serving Trays or Square Bake Trays are a great size for the jelly to set in.
4. Place the trays of jelly into the fridge and allow to set for 2-3 hours.
5. Carefully cut the jelly into small cubes using a sharp knife.
6. Next, dissolve the packet of unflavoured gelatine in 500ml of hot water. Allow this mixture to cool and then whisk in the can of sweetened condensed milk.
7. Leave this mixture until it is completely cool to the touch.
8. Spritz the Square Bake Tray with non-stick oil.
9. Place the colourful cubes of jelly in an even layer in the Square Bake Tray and then pour over the condensed milk mixture. This is a child-friendly step and allows your children to use their creativity to design a colourful pattern.
10. Cover your enamel Square Bake Tray and leave it to chill in the fridge overnight.
11. Cut into squares and serve to your party guests.



INGREDIENTS

- 4 × 3-ounce boxes of jello in a variety of colours
- 4 × cups boiling water
- 2 × 0.25-ounce pouches of unflavoured gelatin
- 2 × cups hot water
- 14 oz can of sweetened condensed milk

FALCON PRODUCTS USEFUL FOR THIS RECIPE

- 1 × Square Bake Tray
- Serving Trays

TERRAZZO JELLO

1. You will need to start preparing this dessert the day before the birthday party, picnic, or event that you are making it for.
2. Begin by dissolving each pack of jello into 1 cup of boiling water. Ensure that you do not follow the instructions on the jello packet as the terrazzo jello needs to be more concentrated to create a firmer texture.
3. Pour each mixture into a separate tray with the jello no more than 1-inch deep. Our enamel Serving Trays or Square Bake Trays are a great size for the jello to set in.
4. Place the trays of jello into the fridge and allow to set for 2-3 hours.
5. Carefully cut the jello into small cubes using a sharp knife.
6. Next, dissolve the packet of unflavoured gelatine in 2 cups of hot water. Allow this mixture to cool and then whisk in the can of sweetened condensed milk.
7. Leave this mixture until it is completely cool to the touch.
8. Spritz the Square Bake Tray with non-stick oil.
9. Place the colourful cubes of jello in an even layer in the Square Bake Tray and then pour over the condensed milk mixture. This is a child-friendly step and allows your children to use their creativity to design a colourful pattern.
10. Cover your enamel Square Bake Tray and leave it to chill in the fridge overnight.
11. Cut into squares and serve to your party guests.

