

The Blackboard

One of the toughest challenges of chocolate baking is to make a healthy birthday cake for children that they will enjoy, but won't send them into a sugar-induced spin. Here, instead of sweet icing and decorations, an imaginative use of fruit provides all the colour and shape you will need. Of course you can also add sweets and chocolate decorations once they are older – after all, what are birthdays for? Kids will also love creating a design – encourage them to come up with ideas for shapes and decoration.

FRUITY FISH BIRTHDAY CAKE

Preparation time: 20 minutes

Baking time: 35 minutes, depending on the tin you use

Use: 31 x 27cm (12 x 11in) roasting tin or round cake tins

depending on the shape you need for your cake, large tray for serving

Serves: 15 (double the recipe and use two roasting tins if you want to make a cake as large as the one in the photograph, which serves 30)

CAKE

12 eggs, separated

350g (12oz) sugar

200g (7oz) plain flour, sifted

100g (3 1/2 oz) good-quality cocoa powder

175g (6oz) unsalted butter, melted and cooled

TOPPING SUGGESTIONS

Thick Greek yogurt mixed with a little honey or a smooth fruit compote are healthier alternatives to sugary icings.

Chocolate spread is another good quick, sticky topping for older children, but don't forget it includes hazelnuts!

100g (3 1/2 oz) bars of chocolate melted with 1 tablespoon double cream per bar – try caramel chocolate for extra indulgence.

DECORATION

Quantities of different fruits of all colours and shapes. (Try slices of kiwi fruit for a cat's eyes, segments of orange or clementines for fish scales.)

Sweets, wafer fans, chocolate flakes, liquorice ropes, ice-cream cones, sticks of rock.

Toys and miniature figures.

Toothpicks and skewers are great for holding things together.

To make the cake, preheat the oven to 180°C/350°F/gas mark 4. Line the baking tins with greaseproof paper.

Whisk the egg yolks with the sugar until thick and creamy. The mixture should be pale, and when you lift the whisk above the bowl it should fall from the whisk in a thick ribbon. Whisk the egg whites until light and fluffy. Sift the flour and the cocoa together and then fold in, in three or four stages, alternating with the egg whites and the melted, cooled butter.

Pour the mixture into the prepared tins and bake in the oven for about 35 minutes for a deep cake, about 20 minutes for a shallow one and 5–10 minutes if you are using a roasting tin. Once you begin to smell it cooking, take a look. To test whether the cake is done, insert a skewer into the centre and press the top of the cake. If the skewer comes out clean, and if the cake is springy and the edges have come away from the sides of the tin, it is done.

Leave the cake in the tin for a few minutes and then turn it out on to a wire rack to cool before removing the greaseproof paper.

To decorate, find a picture or figure of a character or scene to use as a guide. By studying it, you will find little details that will be easy to replicate using pieces of cake or fruit.

Prepare a large serving tray by covering it with foil or greaseproof paper.

Place the cake on a wooden board and, with a bread knife, cut it to your desired shape. You don't have to make the shape from one piece of cake, remember you can easily stick bits of cake together using the icing. Assemble your shape on the tray.

Ice the cake with your chosen topping, then let your imagination run wild. Try to group the same fruits together in blocks of colour to create a cake that children will adore.



kai collective

Supporting Kinohi Family Services. Click here



RayWhite

Two Dedicated
Salespersons Every Listing

Thinking of Selling ?

Your Written Property Appraisal will include:



- FREE GIFT CARD (T&Cs)
- Written value range of your home
- Explanation as to how we determine the value range
- Explanation of our introductory commission
- Personalised in-depth details of sales relevant specific to YOUR home and YOUR area
- Explanation of what marketing options are open to you
- Explanation of what improvements to your property would achieve the best outcome
- Evaluation of current market conditions and outlook

All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor



Team Commitment
Loyalty & Gift Card

\$1,000 as a personal
thank you from us.

It's on the house!



From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

Sharing here with you is a growing database of +1000 recipes. Free.

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share this evolving and growing recipe database.



Email: jas.sergeant@raywhite.com Phone: 021 184 2626