

Gill's Gourmet Gallery

Pumpkin Parkin Cake

Ingredients:

Parkin mixture x 2
2 packets orange fondant
1 packet green fondant
1 packet of brown or black fondant
2 tablespoons apricot jam or marmalade
A cake board

Method:

Using the ingredients of my Parkin Cake x 2

Grease two steel oven proof bowls (6 inch diameter) and separate the mixture evenly between the bowls to bake.

When baked remove the bowls from the oven and leave to cool completely.

Gently lift the cake out of the bowls, place on top of each other to make a ball and wrap in parchment-covered foil.

Place in the freezer for 3 hours before decorating.

To decorate massage the orange coloured fondant until pliable.

Role the fondant, using a rolling pin, into a large circle on a flat surface dusted with icing sugar.

Use a pastry brush to cover the ball of Parkin lightly with marmalade or apricot jam.

Place the ball in the centre of the fondant circle and by lifting and folding the fondant over the ball, ridges of the pumpkin surface will be created.

Now assemble the decoration as you go along placing the pumpkin ball on a cake board.

Knead the green fondant icing until pliable and begin to create leaves and the stalk.

A cutter can be used for the leaves, however it's fun asking the children to make them by hand for a homemade appearance.

Again knead the brown or black fondant icing and make eyes, a nose and mouth.

These can be stuck onto the pumpkin surface with apricot jam or marmalade.

Any extra fondant decorations can be used to decorate the board around the cake.



Happy Halloween!