

Haunted castle

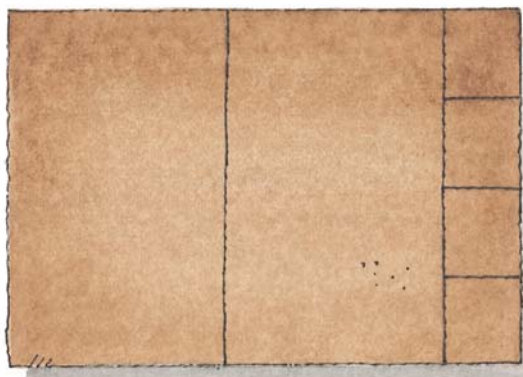


Don't be afraid to make this spooky cake.

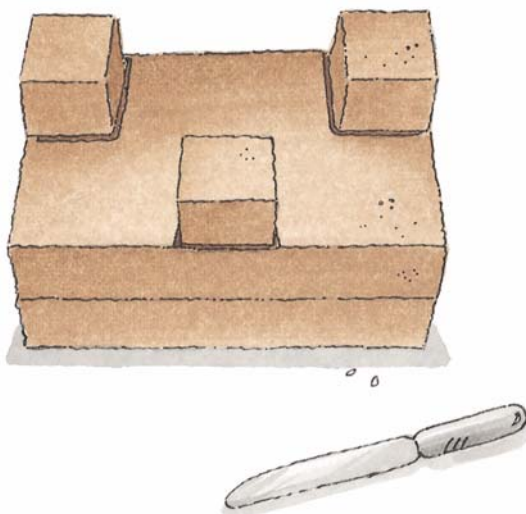
YOU WILL NEED

- 1 cake baked in a 23 cm x 33 cm (9 in. x 13 in.) pan
- 2 recipes of chocolate icing
- decorations, including fruit leather, 5 straight pretzels, 3 pointed ice-cream cones, chocolate sprinkles, caramels, a bar of chocolate or cookies
- a large serrated knife (use only with an adult's help), a table knife, a kitchen knife

1 With the large knife, cut the cake as shown. Discard or eat one of the small pieces.

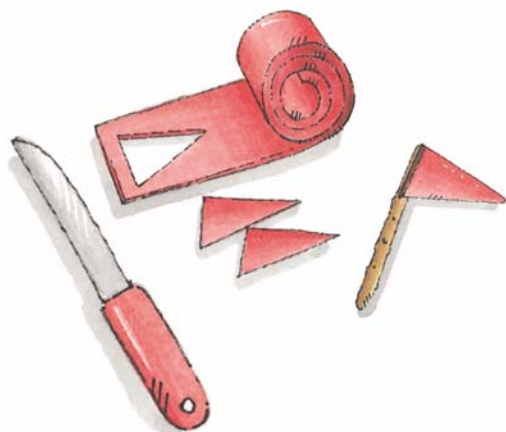


2 Assemble the cake as shown. With the table knife, use the icing to attach the small pieces.



3 Set aside a small amount of icing for steps 4 and 5. With the rest, ice the entire castle, keeping any straight edges as straight as possible.

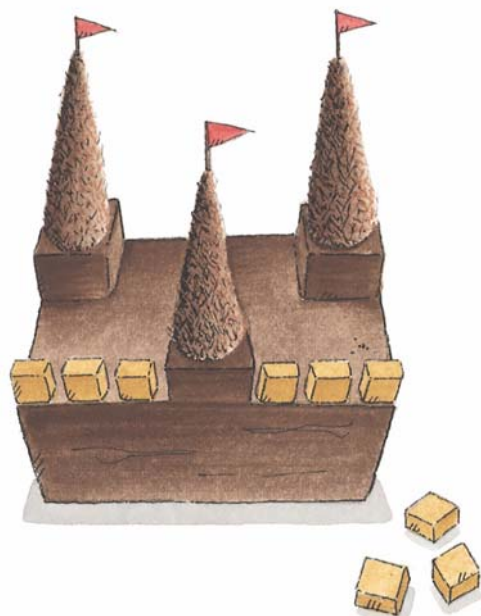
4 With the kitchen knife, cut a flag out of fruit leather and use icing to attach it to a pretzel. Gently poke the pretzel through the tip of an ice-cream cone. Repeat with the other cones.



5 Stand the ice-cream cones upside down on your work surface and ice them. Cover them with sprinkles.

6 Place the cones on the towers.

7 Arrange the caramels along the top of the castle.



8 Decorate your castle. Make a drawbridge with a bar of chocolate or cookies. Use the remaining pretzels as drawbridge chains.



OTHER IDEAS

- Make a fantasy castle by icing the cake with white icing and decorating it with light-colored miniature marshmallows, sprinkles and other decorations.



Chocolate cake

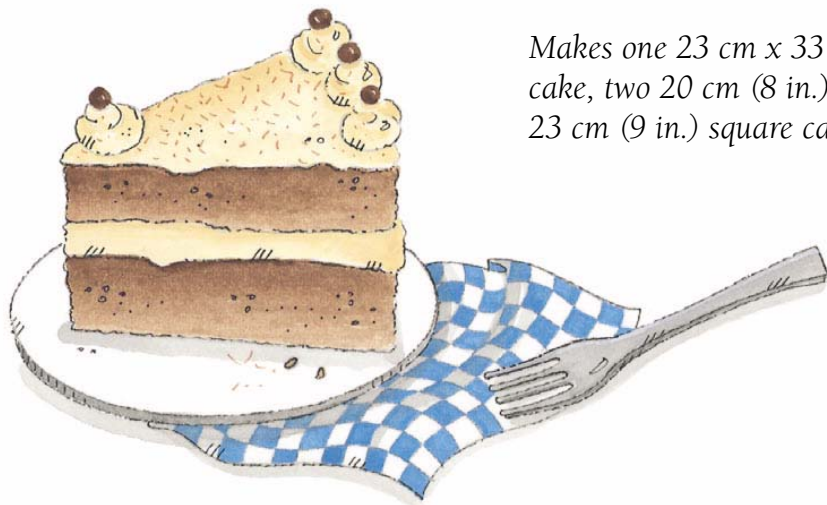
YOU WILL NEED

500 mL	white sugar	2 c.
150 mL	butter or margarine, at room temperature	$\frac{2}{3}$ c.
2	eggs	2
10 mL	vanilla	2 tsp.
625 mL	all-purpose flour	$2\frac{1}{2}$ c.
175 mL	cocoa powder	$\frac{3}{4}$ c.
12 mL	baking powder	$2\frac{1}{2}$ tsp.
2 mL	salt	$\frac{1}{2}$ tsp.
375 mL	milk	$1\frac{1}{2}$ c.

measuring cups and spoons,
a large and a medium mixing bowl,
a hand or electric mixer, a sifter,
cake pan(s) lined with aluminum foil,
a cooling rack

- 1 Preheat the oven to 180°C (350°F).
- 2 In the large bowl, use the mixer to cream the sugar and butter until they are smooth and light in color. Add the eggs and vanilla. Blend well.
- 3 Sift together the flour, cocoa, baking powder and salt into the medium bowl.
- 4 Add one-third of the dry ingredients to the wet mixture and mix well. Add half the milk and blend. Repeat, then add the remaining flour mixture and mix well.
- 5 Pour the batter into the pan(s) and push it out to the sides. Tap the pan(s) lightly to remove large air bubbles.
- 6 Place the pan(s) in the oven and bake for 30 to 40 minutes or until done (see “Baking Times” on page 5). Follow the directions for baking and cooling cakes on page 5.

Makes one 23 cm x 33 cm (9 in. x 13 in.) cake, two 20 cm (8 in.) round cakes, two 23 cm (9 in.) square cakes or 24 cupcakes



White or chocolate icing

YOU WILL NEED

For white icing, you will need

1 L icing sugar 4 c.

OR

For chocolate icing, you will need

750 mL icing sugar 3 c.

250 mL cocoa powder 1 c.

For both icings, you will also need

125 mL butter or margarine, 1/2 c.
at room temperature

75 mL milk 1/3 c.

5 mL vanilla 1 tsp.

measuring cups and spoons,
a sifter, a large mixing bowl,
a hand or electric mixer

1 Sift the icing sugar into the bowl. If you are making chocolate icing, sift the cocoa powder in as well. Add the butter and use the mixer to cream the butter and sugar together.

2 Add the milk and vanilla. Beat until smooth.

3 If the icing is too thin, add more icing sugar. If the icing is too thick, add a little more milk.

- If you want to tint white icing, use butter when making it — the coloring in margarine may affect the coloring you add. Use food coloring or icing color paste. If you use food coloring, start by adding three drops and keep adding drops until you create the color you want. If you use icing color paste, use a toothpick to add a very small amount of the paste. Add a little more until you create the color you want.

- You can flavor white and chocolate icing with extracts and flavorings, available at the grocery store. Start by adding three drops and keep adding drops until you create the flavor you want.

Icing will keep in a covered container in your refrigerator for about two weeks. Mix well before using and add a little milk or water if necessary.

Makes about 500 mL (2 c.)

