

Almond Paste

Ingredients

1 packet roll on icing or Renshaw Regalice icing

Almond essence

Yellow food colouring

Icing sugar/caster sugar

Method

1. Work a few drops of almond essence and yellow food colouring into a packet of ready to roll icing, binding it if necessary with a little caster/icing sugar.
2. Spread a little apricot jam on top of the cake.
3. Roll out of the paste onto a large piece of greaseproof paper dusted with icing sugar.
4. Invert cake and place downwards onto paste then, turn cake upwards so that the almond paste is on top.
5. Carefully, peel off the greaseproof paper.
6. Trim the top of the cake and trim the edges.

Note

If preferred, this can be the final icing and cake can be decorated with holly leaves and a red ribbon. If white icing is required, use a packet of ready to roll icing. Follow instructions on the pack of the packet covering the top of the cake. Trim the edges.

Suggested Decorations for the Cake

Lay a small round of silver foil in the centre of the cake to make a frozen lake. Dredge a little icing sugar on this, use Santa Claus, reindeer and tree figures to decorate. Complete with red satin ribbon around the cake.

Alternatively, colour some of the remaining icing green, using green food colouring and shape small holly leaves from it. Make small berries from icing painted with red food colouring. Neatly arrange these around the edge of the cake. Use larger versions of holly and berries for the centre of the cake. Tie a red ribbon around the cake as before.