

Siân's Decorative Cakes

Crocodile Cake



This is not difficult but does look spectacular....I remember being very pleased.

Below is a diagram to show how to construct the cake for decorating. It is the only cake I have made by 'cheating' and using bought Swiss rolls. I've never tried making Swiss rolls and didn't want to be stressed worrying if they would work. I thought the cylinder shape would be great. I did bake a sponge cake in a muffin case for the head. Since making this cake I have baked cakes in lined baked bean tins (as in my castle cake) and this would be a good alternative to Swiss rolls if you wanted to bake your own cakes.

1. Place cakes on the cake board as shown in the diagram. (I covered a kitchen chopping board with foil to get the correct size base.) Join the pieces together and stick them to the board with warmed jam.
2. Cover the pieces of cake with a thin layer of buttercream. This makes it easier to adjust this position of the fondant icing, added in the next step, slightly if needed.
3. This step is the only tricky bit, as the cake is so large. Roll a long oblong of coloured fondant icing and drape over the body starting from the head down. Tuck in along the body. Then shape around snout and end of tail, before trimming off any excess with a sharp knife.
4. Use spare pieces of cut off icing to make and shape the legs and attach to the body.
5. Roll out further icing and score through into squares to make tiles for scales. Let these dry so they are stiffer and easier to apply later.
6. Attach a small 'hood' to head with black fondant icing eyes showing through.
7. Add the scales, using a small paintbrush, with a 'glue' made by mixing icing sugar and water.

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8. Add the teeth using white royal icing.
9. After allowing the scales to dry, use a pastry brush to cover the crocodile with glycerine (slightly diluted with water) to give a just come out of water look.
10. The log for the candles was made from another mini Swiss roll.

The watch was made as the original party had a Peter pan theme.

