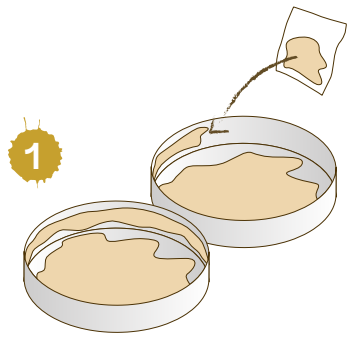




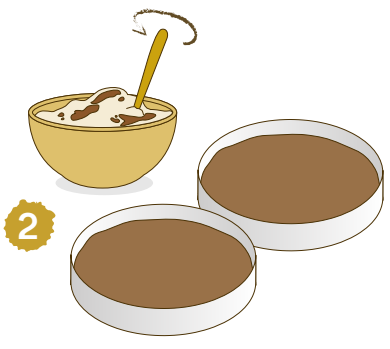
Hedgehog cake
Rustle up this tasty treat!



Bake your cake...



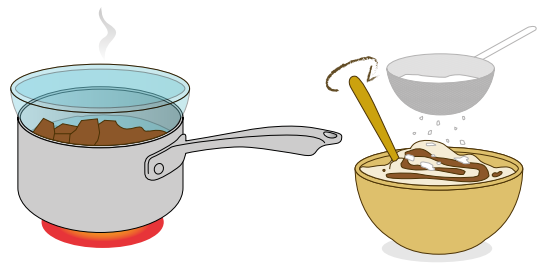
1 Preheat the oven to 200°C and grease two round cake tins with margarine.



2 Mix the flour, baking powder, sugar and cocoa powder in a bowl. Pour over the oil, vanilla essence and water and whisk together. Divide the mixture evenly between your tins and bake in the oven for 25 minutes. Let them cool.

Make the topping...

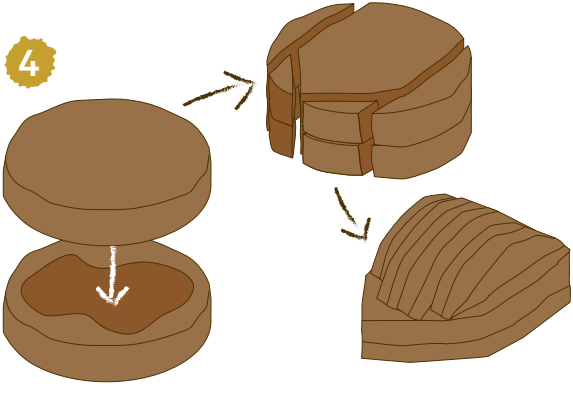
3 Melt the chocolate in a bowl over a pan of simmering water. In a separate bowl, blend the cream cheese and margarine until smooth, then stir in the melted chocolate. Sieve in the icing sugar a bit at a time and beat it into the mixture.



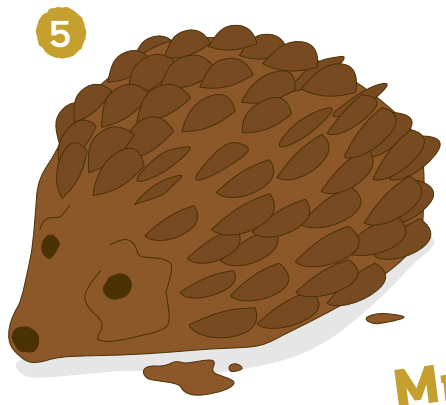
To decorate:

- 150g cream cheese
- 75g margarine
- 110g chocolate
- 750g icing sugar
- Giant chocolate buttons
- Raisins

Make a hedgehog...



4 Sandwich the sponges together using a little icing. Cut two pieces from each side of the cake. Trim two triangles off the front to form the snout. Attach the sides to the top of the cake with more icing – now you've got a hedgehog shape!



5 Cover the whole cake in icing and add raisins for the eyes and a nose. Then snap the giant buttons in half and stick them into the icing to form spikes.



Mmmm!

Can you think of any other animal cakes you could make?

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