

Hedgehog How To...

Make a Hedgehog Cake



Ingredients

- 175 g (6 oz) butter or margarine
- 175 g (6 oz) caster sugar
- 175 g (6 oz) self raising flour
- 3 free range eggs (size 2)
- 30 g (1 oz) cocoa powder

For the chocolate butter cream:

- 75 g (3 oz) softened butter or margarine
- 175 g (6 oz) icing sugar
- 15 ml (1 level tablespoon) cocoa powder dissolved in a little hot water. Allow to cool before adding to the mixture.

For decoration, you will need...

- Chocolate buttons
- Two white chocolate buttons
- Two raisins

Instructions

1. Pre heat the oven to 180 degrees C / 375 degrees F / gas mark 5.
2. Grease and line a 1 pint / 0.5 litre pudding bowl.
3. Beat the butter and sugar together until pale and fluffy. Add the eggs, a little at a time, beating well after each addition. Sieve the flour and cocoa powder and fold into the mixture.
4. Add to the bowl. Cover the bowl with foil to stop the top burning.
5. Cook for 20 minutes then remove the foil and cook for a further 20 minutes.
6. Remove from oven, let the bowl cool and turn the cake out onto a wire tray to cool.
7. When cool, trim the top to ensure it is flat. Turn the cake over onto a cake board or plate. Use any trimmings from the top to shape the nose.
8. Make the chocolate butter cream. Put the butter in a bowl and cream until soft. Sift and gradually beat in the icing sugar then add in the cooled cocoa powder.
9. Cover the cake and nose with chocolate butter cream. Place chocolate buttons on their side on the body of the hedgehog to create spikes. Use one chocolate button for its nose. Use two white chocolate buttons for eyes, with raisins stuck on with butter cream.
10. Alternatively you can make a coffee flavoured hedgehog by replacing the chocolate with 10 ml (2 level teaspoons) of instant coffee dissolved in a little warm water or 10 ml of coffee essence added with the eggs.