

Fondant Fancys

Makes 16

Prep Time: 30mins, Cook time: 40mins

Ingredients:

175g butter, softened

175g Billingtons caster sugar

3 eggs, lightly beaten

175g Allinson self-raising flour

2 tbsp milk

For the filling:

150g Silver Spoon icing sugar

75g butter, softened

3 tbsp strawberry jam

3 tbsp lemon curd for the topping

100g Silver Spoon Fondant icing sugar

Silver Spoon Cakecraft pink and yellow food colouring



Method:

- 1 Grease and line a 20cm square cake tin. Preheat oven to 190°C/fan oven 170°C, gas mark 5, 375°F.
- 2 Beat together 175g butter and sugar until pale and creamy. Whisk in eggs a little at a time, and fold in the flour. Add enough milk so mixture easily falls off spoon. Transfer into cake tin and cook for 35-40 minutes, till a skewer comes out clean. Leave to cool for 5 mins, then turn out and cool upside down on a wire rack. Cut cake in half, and split both halves in half horizontally.
- 3 For filling, beat butter and slowly beat in the icing sugar till smooth. Reserve about 2 tbsp butter icing and use the remaining to fill one half of the cake. Top with jam and sandwich together. Cut cake into 8 squares. Fill the other half with lemon curd and cut into 8 squares. Spoon a dollop of the remaining butter icing on top of each cake.
- 4 Sieve fondant icing sugar into a small bowl, stir in enough hot water to make a smooth icing thick enough to coat cakes. Halve icing into two separate bowls. Add pink colouring to one bowl and yellow colouring to the other. Drizzle pink icing over the buttercream and jam cakes; yellow over the lemon curd cakes. Coat the top and sides of the cakes. Sit in paper cases and decorate with sugar flowers.

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