How To Make

A Cute Icy Polar Bear Cake

It may seem like ages away, but Christmas will be here before we know it! We decided to get ready early and make a cute polar bear cake. We used 375g of Cake Craft World’s Golden Delight Madeira cake mix in the 6” round tin and baked two to create the depth.

This mix is delicious and so simple to use as all you have to do is add water, mix and bake. The polar bear is also easy to make and we love the sugar ice he is sitting on which we also placed around the board. It’s made from Glacier Mints!

1. Cover the board in approximately 300g of blue icing. Brush a little edible glue or cooled boiled water onto the board to attach it securely.

2. Layer the 6” round cakes with your favourite frosting. We used Cake Craft World’s delicious vanilla flavoured frosting. Cover your cake with approximately 700g of blue icing, and use an icing smoother to achieve a professional finish.

If you have time, leave the board and cake to dry overnight, before attaching the cake to the board with some frosting the next day. Attach a narrow ice blue ribbon around the base of the cake.
3. Roll out some white sugarpaste slightly larger than the top of the cake and cut out a wavy circular shape that will sit on the top and fold down the sides a little to look like melting snow.

It helps to cut out a circular template in greaseproof paper and place it on the icing before you start cutting.

4. We used Sattina Perfect Paste to create the polar bear. It’s a 50/50 mix of sugarpaste and modelling paste which is lovely to mould with. Make the body first by rolling some icing into a ball, then shape into an oval and flatten a little. The head is made in the same way, just smaller and make the front a little narrower. For the legs, make four balls of icing the same size then roll and shape as shown, marking the paws. Cut the legs at an angle so that they sit neatly against the bear’s body. To finish, make two little ears and a tail.

5. Make a little ball of icing for the nose and colour it in black using a black edible ink pen. Draw on the eyes, mouth and eye lashes.

6. Use Perfect Paste to cut out a funky message using FMM’s new Merry Christmas cutter. Leave to set overnight over the tin you used to bake the cake, so that it dries curved.

7. To make the minty ice, tip the glacier mints onto a greaseproof paper lined baking tray and bake at 170 degrees celsius for 5-10 minutes. Remove from the oven and gently tilt the tray from side to side to spread the melted mixture out. Be VERY careful as it is extremely HOT! When completely cool, use the end of a rolling pin to break the ice up. Hit the centre first and it should break into shards.

8. Attach the polar bear to your cake using edible glue, adding some shards of minty ice around the sides.
9. Add a little sparkle to the wording by spritzing with the non-aerosol silver glitter spray and attach to the cake with edible glue or a little royal icing. Decorate the bottom edge of the cake with sprinkles and the rest of the minty ice shards. Finish by attaching 15mm ice blue ribbon to the edge of the board with double sided tape or a glue stick. Spritz your cake with some glaze spray to give it a shine.