How To Make

A Christmouse Feast Cake

Let us take you through a step by step tutorial and show you how easy it is to make this really cute festive 'Christmouse Feast' cake. You can use your favourite recipe or choose from one of our incredibly delicious cake mixes where all you have to do is add water (or water and oil), mix and bake. The medium ball tin will cut into approximately 12 portions or for a mini Christmas cake, the small ball tin will feed around 4 portions.

1. The Pudding

Grease the ball tin with PME Release-a-cake so that the cake simply slides out of the tin after baking. Release-a-cake is a great little product as you can use it for greasing pie dishes too! An alternative method is to grease the tin with butter then lightly flour over the top.

2. 

Cut off any cake that has domed over the tin with a sharp knife then layer and cover the cake with frosting. Roll out 500g of brown sugarpaste, on a surface lightly dusted with icing sugar, then carefully lift the sugarpaste onto the cake. Smooth over with the palms of your hands then cut away any excess icing around the base.

We used the PME straight sided smoother to create a neat finish around the board and the Squires smoothies to create a flawless finish.
3. The Plate

Brush a little cooled boiled water or edible glue over a 12” cake drum and then roll out approximately 300g white sugarpaste. Lift onto the drum and cut the excess away with a sharp knife. Use the PME smoother to create a perfect finish on the icing and to soften the edge around the board.

Before the icing starts to harden, place a smaller thin board in the middle as a template and mark a ring carefully around it with the end of a paintbrush or the PME blade tool to look like the marking on a plate.

4. The Sauce

Roll out approximately 100g white sugarpaste, place a 4” thin board or a small greaseproof circle in the middle and cut out a wavy circle to resemble the brandy sauce poured over the Christmas pudding.

5. Attach to the top of the Christmas pudding cake with edible glue then make some circular indentations around the cake with a ball tool.

6. The Mice

Make the mice at least one day before assembling onto the cake. Mix 250g Sattina 3 in 1 modelling paste with 250g Sattina chestnut brown sugarpaste. This will give you a really smooth modelling icing that sets firm but can still be eaten if wished!

The body: roll some icing into a ball then into a fat teardrop shape and make a little mark to resemble the top of the tummy with a small knife or circle cookie cutter. Roll a thin sausage shape for the tail, making sure the end is softly pointed. Flatten long teardrop shapes for the hands and feet, making small markings on them with a knife to resemble fingers and toes.

Head: use a little less icing for the head and roll into a ball, then into a teardrop shape. For the ears, make two small balls and flatten them with your fingers.

7. Colour a small amount of icing pale pink, then roll into a tiny ball for the nose and flatten two circles to attach to the middle of the ears. For the eyes make two tiny balls out of black icing and add a mini pearl ball to each eye with a dot of edible glue.

Stand the body up and push a cake pop stick into the icing for the head to attach onto (you will most likely have to cut the cake pop a little shorter). Brush some edible glue around the body and cake pop stick before pushing the head into place.

Lastly, attach the feet, hands, ears, eyes and nose with edible glue and use the end of a cocktail stick to mark tiny dots either side of the nose.
8. Your mice can be in any position you like around the cake from lying on their backs holding a mince pie to just seeing their heads or bottom peaking out of the cake! A couple of tips are to use folded kitchen paper towels to support your model when you want features to dry in position. If you want a little head poking out of the cake, make it on a cake pop stick so that you can push it easily into the cake.

9. The Board
You can paint or decorate the board to resemble a plate but to keep the design easy we have cut out small holly shapes and attached them in a ring with edible glue around the edge. Use the small triple holly plunger and some green modelling paste and if you want a couple of holly sprigs around the cake, cut a few extra out using the large holly plunger cutter. For the berries, roll some red icing into small balls or use a No. 3 piping tube to cut out really tiny berries!

10. When the mice have had time to set overnight they can be attached to the cake using a little royal icing or edible glue.
Pop a cocktail stick into the back of the mince pies and push into place. Add a broken mince pie onto the board so it looks like it has been munched on!

Finishing Touches
Attach a ribbon around the board with double-sided tape and for a final sparkling touch, sprinkle a little Edible Sparkling Deco Powder over the mince pies!