This cake tin comes with its own cake mix so simply follow the baking instructions on the box or if you are making your own cake, it takes the same amount of cake mix as for a 9" round tin. Alternatively use 1 kilo of CakeCraftWorld’s madeira cake mix.

Once baked leave to cool then wrap in cling film until you are ready to decorate it.

**Hint:** Spray the tin with ‘Bake Easy’ non-stick spray which helps your cake release perfectly.

### What you need!

- Sexy man tin
- 14" x 10" Cake board
- Paint brush No 5 P41 or medium soft brush
- Rolling pin
- 3 x 250g Packs of peach sugarpaste
- 1 x 250g Pack of black sugarpaste
- 1 x 250g Pack of teddy bear brown sugarpaste
- Skintone blossom tint
- Chocolate edible ink pen or food colouring
- Edible glaze spray
- Silver lustre stars

### Purchase products
**Step 2**

Cover the cake in butter cream, you can carefully slice the cake horizontally and fill with jam and butter cream if preferred.

Dust your work surface and hands with icing sugar and knead 750g of peach sugarpaste until soft and pliable. Roll out large enough to cover the cake top and sides then carefully slide your hand and forearms under the icing, lift and lay onto the cake. Using the palm of your hand smooth over the top of the cake and around the sides using your fingers to gently rub over the body contours - at this point they will not be very prominent.

Neatly cut any excess icing off around the bottom of the cake against the board and using the end of a medium paint brush, look at the man’s contours on the tin and indent them into the icing outlining the face and making the muscles more pronounced.

**Step 3**

For the trousers knead the black sugarpaste until pliable, dusting with a little icing sugar again to prevent any stickiness.

Roll out and cut a rectangle about 24cm x 8cm, brush a little edible glue or cooled boiled water onto the bottom of the cake and lay the trousers into place.

Trim any excess black away around the board and make a cut where the zip should be to open up either side of the trousers. Now cut out a bow tie and attach to cake.

**Step 4**

To highlight his muscles even further tap out some skintone dusting powder onto kitchen paper.

Dip a soft medium brush into the powder and gently brush along all the indents.

**Handy Hint** - After dipping the brush into the powder, brush the kitchen paper first before brushing the cake to soften the effect and stop any streaks.
Step 5

Make an ear with a small piece of the peach sugarpaste rolled into a ball and shaped with the end of a brush or a ball tool.

To make his hair take a small amount of teddy bear brown icing (you may prefer another colour) roll into a ball then place in the palm of your hand and roll into a sausage shape with your finger thinning both ends to fine points.

Stick on with edible glue or cooled boiled water and repeat over and over again until you are happy with his hair style.

Step 6

Draw the face on with a chocolate edible ink pen. If you are nervous about making a mistake mark it out really faintly with a cocktail stick first.

Handy Hint – if possible leave drawing the face on until the next day so the icing has had time to harden slightly.

Step 7

For the finishing touches we have sprayed his body with edible glaze spray to give him an oiled look and scattered the board with our silver lustre stars for that extra touch of glamour..

Lin Chow.