

## RUBBER DUCKY

2 packets butter cake mix 2 bamboo skewers 1 quantity Fluffy Frosting (2 egg white quantity) apricot food colouring round flat sweets (as shown) licorice coloured popcorn potato crisps wide ribbon Make cakes according to directions on packet, pour one

quarter of mixture into greased 25cm x 8cm (10in x bar tin, pour remaining mixture into greased deep 20cm (8in) square cake tin, bake in moderate oven. 30

minutes for bar cake, 1 hour for square cake or until cooked when tested. Stand 3 minutes, turn on to wire rack to cool.

Cut square cake in half vertically, as sl. Jwn; place bar cake on its side, cut in half, cut

wedge-shaped piece off one end, as shown. Only the half with the wedge cut on the required; it forms the head and required; it forms the head and shown, pushing skewers, as through hodge cut on the skewers right. together, cut off the four corners, cutting more from one end than the other, as shown, for the duck's tail end, then cut a wedge-shaped piece from tail end, as shown, to give shape to the body; discard scraps. Take the piece of bar cake for head and neck, cut four small wedges, one from each side, 2cm (3/4in) in from

making a cut at tail end: cut down on an angle for about 2.5cm (1in), then cut upwards, still on an angle, towards front of body; shape body carefully with small serrated knife to give

rounded effect. Position head and neck piece, secure with through body. Shape head carefully with small serrated knife, so that neck sits neatly on body; cut off ends of skewers, as shown. It is necessary to leave skewers in place to support head.

Place duck on prepared board, tint Fluffy Frosting with apricot food colouring, cover head and body with Fluffy Frosting, leave sides each side, Zent (Association of the Control of the angled end is where neck joins and chest with a small spatula. Small coloured sweets represent eyes and buttons; surround eyes with thin strips of licorice. Yellow popcorn represents down on head, two large potato crisps represent bill. Place large bow at duck's neck.

