

Recipe

GIRGUS



Ingredients

for the cake

- 2 eggs
- 125g flour
- 100g sugar
- 50ml oil
- 1/2 sachet baking powder
- 1 sachet vanilla sugar

for the decoration

- red fondant icing
- yellow fondant icing
- blue fondant icing
- star cookie cutter
- 15 cm springform cake tin



Steps

- preheat your oven to 180°C
- mix the eggs and sugar, then add the flour and oil
- pour the mix into a pre-greased springform cake tin
- bake for 20 minutes and allow to cool



Decoration

- dust icing sugar on your work surface
- knead the fondant icing and roll it out with a rolling pin
- put it on the cake, being careful to cover it entirely
- make star shapes out of the yellow fondant icing
- cut triangles with scissors from the blue fondant icing
- stick onto the cake with a bit of water



Cake topper

- take two lollipop sticks
- cut yellow triangles
- sellotape the triangles onto some string
- attach the string to two sticks
- stick into the cake