

# Scottish Hallowe'en Cake



## For the filling and icing

- 6 tablespoons/90 ml apricot jam
- 450g sifted icing sugar,
- the juice of an orange
- a little orange colouring

## For the cake

- 225g butter
- 225g caster sugar
- 4 standard eggs
- 340g self-raising flour
- the grated rind of an orange
- 3 tablespoons milk

## Equipment and decoration

- a 20cm-diameter cake tin, greased and the base lined with greaseproof paper
- charms, wrapped in greaseproof paper
- chocolate or black paper cutouts of witches, cats, spiders, broomsticks, etc.

## To make the cake

Beat the butter until soft. Add the sugar and cream the two ingredients together to soft and fluffy texture. Beat in the eggs, one at a time, adding a little sifted flour if the mixture begins to curdle. Stir in the charms, wrapped in the paper, the orange rind with the milk and all the flour to make it a soft dropping consistency. Put the mixture into the tin. Spread the mixture to the sides, leaving the centre slightly hollow so the top is flat when baked.

Bake the cake at 180C/Gas mark 4 for 1 to 1¼ hours or until it is well risen, golden, brown and slightly shrinking away from the sides of the tin. Leave the cake to cool.

Split the cake in half, spread it with the jam, then sandwich the pieces back together and stand the cake on a wire tray.

## To make your icing

Mix the orange juice with the icing sugar, adding more water if necessary to make an icing that thickly coats the back of a spoon. Colour the icing orange, and put it over the cake, guiding it to the edges and letting it flow over the sides. Leave the cake to dry and decorate it with chocolate or paper cutouts.

