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ACTIVITIES

Party Time

JCB Chocolate Farm Birthday Cake

You will need an adult to help you with this activity!

Ages 2+

Preparation



30
mins

Cooking



30
mins

Decorating



as long
as you
like

Serves



Ingredients

For the cake

6 oz caster sugar
6 oz soft margarine –
(Stork is recommended)
9 oz Self Raising Flour
1-2 oz cocoa powder
3 medium eggs
1 tsp baking powder
Semi skimmed milk –
(approx ½ small cup)

For the toppings

Desiccated coconut
Green food colouring
6oz soft margarine
6oz icing sugar
2 oz cocoa powder

Utensils

Mixing bowl
Sieve
Wooden spoon
Small bowl
Weighing scales
Teaspoon
Cup
Plastic bag
Baking tin

Preparation

To make the cake:

- Mix the butter and sugar together until the mixture is a light yellow colour and smooth.
- Then add each egg in turn, beating the mixture in between adding each egg.
- Sift the flour, cocoa powder and baking powder into the mixture and mix together.
- Whilst mixing add a little milk until the mixture is loose and falls easily off a spoon.
- Lin the tin (we used one measuring 30cm by 19cm by 3.5cm) and pour mixture into the tin.
- Bake in a pre-heated oven at 175°C (or 350°F or Gas Mark 4) for 30 minutes until cake is cooked through.
(You can tell it is cooked by inserting a clean skewer into the centre of the cake. If it comes out clean the cake is cooked.)
- Take the cake out of the oven and leave to cool for 20 mins, then carefully lift out of the tin and onto a cooling rack. Leave the cake to cool completely before decorating.



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Decoration

To make the 'grass':

Place the coconut in a plastic bag with the food colouring and shake to coat the coconut. Be careful to add the food colour drop by drop to achieve the desired colour. Approximately 50 grams of coconut should be enough.

Alternatively you can use green sprinkles.

To make the 'soil':

Mix together the icing sugar, soft margarine and cocoa powder until it is a smooth brown mixture.

Decorating your cake.

Now this is the fun bit! Spread the butter icing mixture on the sides and top of the cake and then press the green coconut onto the cake to create a grass effect. You can leave areas without coconut to create 'muddy patches'. You could use Cadbury's chocolate fingers to make a pile of logs. You can also use broccoli to make bushes and trees.

To create a fence around your cake, cut and stick together lollipop sticks or plastic straws or wooden skewers and then place these onto the cake.

If you use wooden skewers, make sure both ends are blunt as sharp ends can hurt little hands.

And of course, pride of place on the cake has to go to a JCB Fastrac model. www.JCBshop.com sells a small model which is perfectly sized for a cake. It is 6cm long and costs £2.99.

There are many more things you can do:

A piece of tin foil for a pond; A Cadbury's Flake to make a great tree trunk. And even better would be to buy the JCB Farmset (priced £14.99 from www.jcbshop.com which has all the elements you need to turn your cake into a fully fledged farm!



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