

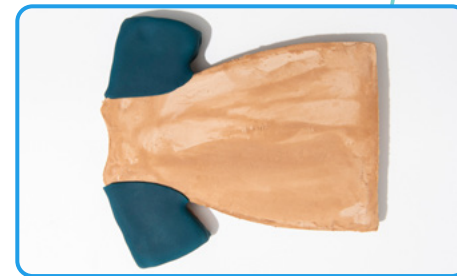
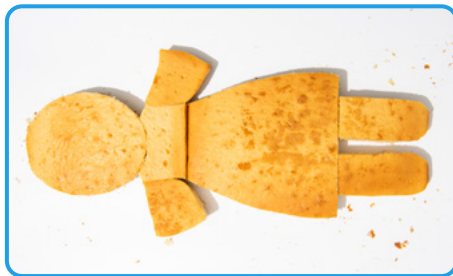
KIYA CAKE

What you'll need

- 2 x 340g packets of butter cake mix
- 2 quantities of buttercream + 2 tablespoons of cocoa powder
- Brown, pink, navy blue and light blue food colouring
- 2 x 500g packets of ready-made icing
- 18 blue chocolate buttons
- 2 x brown chocolate buttons
- Paintbrush
- Toothpick
- Piping bag
- Kiya template
- Spatula

- 2** Bake the cakes for about 30 - 35 minutes or until a skewer inserted into the cakes comes out clean. Allow to cool for 5 minutes in the tins, before turning them onto wire racks to cool completely.
- 3** Secure the template to the cakes. Carefully cut the shape with a sharp knife. Separate the head and legs from the body, placing them on a sheet of baking paper to cover with buttercream.
- 4** Add 2 teaspoons of cocoa powder to buttercream, beat until smooth. Separate the buttercream into two bowls. Reserve one bowl for Kiya's hair, mouth, lashes and shoes. Using the other bowl of buttercream spread neatly all over the head and legs. Place body onto a cake board, then position sleeves in place. Ice the body and arms with the remaining buttercream. Chill in the fridge for about 30 minutes or until buttercream is firm.

- 1** Preheat oven to 180C/375F. Grease and line the base and sides of a 20cm X 30cm pan and a 23cm square cake pan with baking paper. Make cake batter according to packet instructions. Spread evenly between to two tins to the same depth.



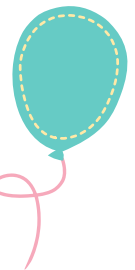


- 5 Knead one packet of the ready-made icing on an icing-sugar-covered surface until smooth.
- 6 Colour 3/4 using a little brown food colouring and make two arms and a button nose. Colour remaining 1/4 dark blue, roll out to 5mm thick, and using pattern pieces as a guide, cut out 2 larger pieces and smooth over sleeves. Trim to fit, cut two rounds for buttons, from the remaining icing and make little buttonholes using a toothpick.
- 7 Knead the other packet of ready-made-icing on an icing-sugar-covered surface until smooth. Colour light blue, then roll out to about 5mm and using pattern as a guide cut out a larger piece of icing and smooth over Kiya's dress, trim to fit. Make stitching marks around the edge of the dress with a toothpick. Use the light blue off cuts to re-roll a strip about 5mm thick, cut a long piece about 25cm long and 2cm wide for the frill on the bottom of Kiya's dress. Use a sharp knife to cut one side into a wavy pattern

- 8 Position the legs then position the frill to cover the join of her legs to the dress. Secure the frill with a little water and a paintbrush. Make stitching marks around the sleeves and frill with a toothpick. Secure buttons to dress with a little water.
- 9 Position the head. Tint 1 tablespoon of the reserved buttercream with a little pink and set aside for Kiya's cheeks. Tint remaining buttercream dark brown by adding the remaining 1 1/2 Tablespoons of cocoa powder. Spread buttercream over head and neck to make a base for her hair. Position chocolate button eyes and button nose and secure them with a little buttercream. Spoon remaining buttercream into a piping bag. Cut a thin tip with a pair of sharp scissors and pipe a mouth and eyelashes. Using a paintbrush, paint pink buttercream circles on cheeks. Cut the tip a little larger and pipe over hair to create Kiya's wavy hair. Cut the tip larger again and pipe over feet to make shoes. Pipe shoes, laces and bows.
- 10 Secure chocolate button heart to Kiya's dress with a little water and a paint brush.



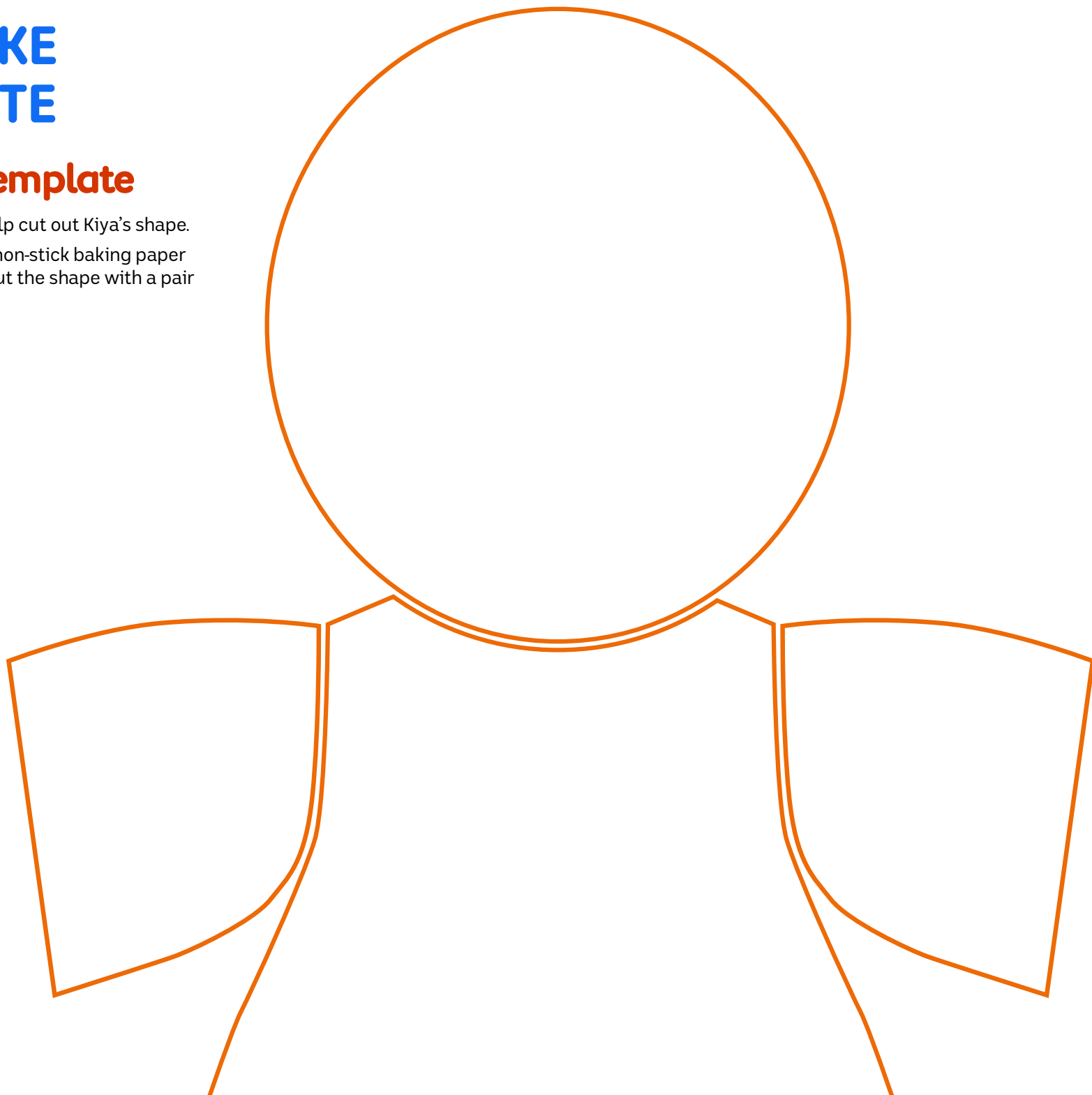
Recipe created by Nadia French
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KIYA CAKE TEMPLATE

Kiya cake template

Use this template to help cut out Kiya's shape.
Trace the outline onto non-stick baking paper
with a pencil and cut out the shape with a pair
of scissors.



**Kiya cake
template**

