2025 Carcoar Show Feature Recipe Section is
HICKORY DICKORY DOCK WATCH

THE AUSTRALIAN Women's Weekly

CELEBRATING THE 45TH ANNIVERSARY OF THE AUSTRALIAN WOMEN'S WEEKLY CHILDREN'S BIRTHDAY CAKE BOOK.

Entries will be judged by precision of décor, not on quality of cake.

Cake can be found at *https://www.womensweeklyfood.com.au/recipe/baking/hickory-dickory-watch-cake-33051/* If further information is required.

Entrants - please use the recipes below

INGREDIENTS

Cake

1 packet Butter Cake Mix
1 quantity Vienna Cream
Hundreds and Thousands
Licorice
Assorted Round Jubes
1 Toothpick
1 Prune
Musk Lollies or Almond Pieces

Vienna Cream

125g (4oz) butter
1½ cups icing sugar
2 tablespoons milk

METHOD

Sponge Cake

1. Make cake according to directions on packet, pour into a greased deep 20cm (8in) round cake tin.
2. Bake in moderate oven for 50 minutes or until cooked when tested (follow packet instructions). Turn on to a wire rack to cool, then place on prepared board.
3. Make a batch of Vienna Cream using recipe below.
4. If desired, tint Vienna Cream with a few drops of yellow food colouring. With a knife dipped in hot water, spread Vienna Cream evenly over cake.
5. Place a 15cm (6in) diameter saucepan lid on top of cake, coat exposed top and sides with hundreds and thousands, remove saucepan lid carefully.
6. Make numerals, clock hands and mouse tail from licorice, place numerals and hands in position, using coloured jube for centre.
7. Press coloured jubes around edge of the clock face. Make the winder by pressing two jubes on to a toothpick, then press into clock.
8. A prune with licorice piece for tail, small musks or almond pieces for eyes represents the mouse.

Vienna Cream

1. Have butter and milk at room temperature.
2. Place butter in small bowl of electric mixer, beat until butter is as white as possible.
3. Gradually add about half the sifted icing sugar, beating constantly then add milk gradually.
4. Gradually beat in the remaining icing sugar
5. Mixture should be smooth and easy to spread with a spatula.