



DT

In DT this half term, we researched recipes for, designed, made and decorated Christmas cakes. We worked as a group and made decisions such as how much of each dried fruit to include in our recipe. Then, we made and shaped our own fondant icing out of icing sugar and water and used this to add the first layer of decoration. Finally, we practised piping techniques and used royal icing (along with more fondant icing and other extra ingredients) to decorate our festive cakes. We are really proud of what we made.