

Design Technology Year 6 Autumn: Christmas Cakes

Key Knowledge to know and use

- In order to make the Christmas cake mix, ingredients need to be prepared, using a variety of equipment and processes. Dry ingredients will need to be weighed and in some cases, chopped.
- The school has a strict 'no nuts' policy, as there are potentially pupils in the building who are allergic to them, and could have a serious reaction if exposed to them. Therefore, your Christmas cakes will be strictly nut-free.
- Royal icing is made from a mixture of beaten egg whites, powdered sugar and water. It dries very quickly and loses moisture when it does so. Royal icing will whip into peaks or can be piped into patterns that set hard.
- Fondant icing is made from powdered sugar, water, vegetable fat and gelatine, which is a by-product of cooking animal body parts. As a result, gelatine is unsuitable for vegans and vegetarians, although an animal-free version is available. Fondant icing has the texture of stiff clay, and can be rolled out flat to cover a cake. You can make edible cake decorations from fondant icing.



The icing on the cake

Half of your job will be to make the cake, and the other half will be having fun deciding how to ice it! You can choose from many festive designs or come up with your own.

How did it all begin?

Many hundreds of years ago, people would eat 'plum porridge' on Christmas Eve after they had been fasting. Fruit and spices were added in the 16th century to represent the Wise Men from the East and the result was more like the cakes we eat today.



Key Vocabulary to learn and use in your learning

Word	Definition
sensory	Something to do with the senses and sensation, that may make you feel a certain way or remember something.
fondant icing	Soft icing made from sugar, water, vegetable fat and gelatine. You can also get vegan fondant icing.
Natasha's Law	A law that means all processed foods must show their ingredients clearly on the packaging to highlight possible allergens.
royal icing	Hard white icing made from icing sugar and beaten egg whites.
aesthetics	A set of ideas that decide whether something looks good or not.