

Robot Fridge Cake

Method



Ingredients

- 200g butter
- 150g sultanas or raisins
- 200g digestive biscuits (half a big packet)
- 50g glacé cherries, chopped, save a handful whole to decorate
- 40g soft brown sugar
- 1 tbsp of golden syrup
- A handful of fudge squares, sliced in half
- Icing eyes, optional. You can buy these in supermarkets or online

1. Bash the digestive biscuits in a large mixing bowl with the end of a rolling pin. You want the biscuits to be broken up as much as possible, as smaller crumbs will stick together better to make your robot shape!

2. Next, melt the butter in a saucepan on a low heat. This is a hob job, so ask your grown up helper to help you, as the hob and the pan will be hot, hot, hot!

3. Once the butter has melted, add in the broken biscuits, soft brown sugar, and golden syrup. Then add most of the glacé cherries and sultanas, saving a few for decoration later. Mix well so all the biscuit and dried fruit are coated in butter.

4. Take off the heat and leave the mixture to cool a little.

5. Next tip the mix into a shallow greased baking tray and press it down firmly with the back of a wooden spoon. Make sure you remember to grease the baking tray or your fridge cake won't come out of the tray later!

6. Pop the baking tray into the fridge, to cool for at least an hour until it's hard.

7. Once chilled, ask your grown helper to help you carefully cut the cake into pieces. You want a big square for the body and a smaller square for the head of your robot. If you have enough of your fridge cake, you can make some arms and legs too.

8. Arrange all the pieces on a board to make the robot shape.

9. For extra decoration, add fudge squares to be the robot's control panels and the rest of the glacé cherries to be red buttons. You could even add a pair of icing eyes and a small piece of fudge for a robot smile!