

# Welcome to the Book People #NoddyChallenge competition!

We are so excited to have you participate in this celebration of Noddy! Created by Enid Blyton in 1949, Noddy is one of the most beloved UK children's characters, having entertained families for generations with stories set in the colourful world of Toyland. Dreamworks' Noddy, Toyland Detective reimagines Noddy in the new role of investigator; exploring mysteries and searching for clues in Toyland while encouraging viewers to explore and make discoveries in their own world.

The **#NoddyChallenge** is all about inspiring parents and children to get creative together, making a range of art, food and craft projects inspired by Noddy and his friends.

At the end of the challenge, one lucky winner will be drawn at random to win **£500 worth of books\*** from the Book People! 5 lucky runners up will also receive **£50 RRP worth of books\***!

To enter, simply share your creation with us on one of our social media channels using the hashtag **#NoddyChallenge** and tagging **@TheBookPeople**. If you're entering on Facebook, please share your creation in a comment below our **#NoddyChallenge** pinned post! A winner will be chosen at random from all valid entries and announced on Friday 28th July 2017.

To help inspire you, we've created 5 Noddy challenges you can make at home. You'll find one of these challenges below and you can download any of the others from our website. But don't feel obliged to make one of these activities. We'd love to see your unique ideas come to life too. The only limit is your imagination!

Good luck!

Book People



\*T&Cs apply. Please visit [www.thebookpeople.co.uk/noddy-challenge](http://www.thebookpeople.co.uk/noddy-challenge) for more details

# Noddy's House Cake



If you're feeling adventurous, why not pull out all the stops and bake and decorate your very own Noddy House! Children might need adult supervision to help bake the cake, but will have lots of fun decorating it with icing and sweets!

**Time:** 3 Hours

**Ingredients:** (All at room temperature)

**Cake:**

- 360 ml full-fat milk
- 6 large egg whites
- 1 large egg
- 10ml vanilla extract
- 465g plain flour, sifted
- 450g caster sugar
- 30g baking powder

- 7.5g salt

**Icing:**

- 575g unsalted butter, cut into cubes
- 600g icing sugar, sieved
- 75ml full fat milk
- 15ml vanilla extract
- Pinch of salt



# Noddy's House Cake

## Equipment:

- 2 x 15cm round cake tins
- 1 x half circle cake tin or Pyrex bowl
- Round baseboard (30cm in diameter)
- 2 x 15cm cake boards
- 1 x 20cm cake board
- 3 x cake dowels or jumbo straws
- 1 x lollipop stick
- Greaseproof paper
- Cake turntable (optional)

## Decorations:

- 1kg ready to roll icing
- Red, yellow, blue colour pastes (or buy ready-to-roll pre-coloured icing)
- Sweets for decoration (we used Tic-Tacs, mini-marshmallows, strawberry laces, strawberry belts, white chocolate buttons)
- Rice Krispie marshmallow bar
- Gold lustre powder or edible gold spray

## Notes:

Preferably bake your cakes the day before icing, decorating and assembly. Wrap the cakes in a couple of layers of cling film and chill in the fridge. This makes cutting the cakes into neat layers much easier. Baked cakes can be stored in the fridge for up to 5 days and can be frozen for 2 months.

## Method:

### For the cake:

1. Preheat the oven to 180°C, grease, line and flour the tins and Pyrex bowl (if using). (Photo 1)
2. In a cup, combine the eggs, vanilla and 90ml of the milk. In a mixing bowl combine the dry ingredients and stir. (Photo 2)
3. Add the butter to the dry ingredients and mix gently until just combined, then add the remaining milk and mix again. After 2 minutes, scrape the sides of the bowl. (Photo 3)
4. Slowly add the egg mixture a bit at a time until combined.
5. Divide the batter.  $\frac{1}{4}$  in each of the 15cm tins and  $\frac{1}{2}$  in the domed tin or Pyrex bowl. Level the cake batter with a palette knife.
6. Place all the tins/bowls into the oven and bake the 15cm tins for 20-25 minutes until a skewer comes out clean.

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# Noddy's House Cake

7. Once the 15cm tins are baked remove from the oven and reduce the temperature by 15°C. Continue baking the domed tin/Pyrex bowl cake, checking every 3-4 minutes till done.
8. Let all the cakes cool on a wire rack for ten minutes. Loosen the sides with a sharp knife before turning out.

If using a Pyrex bowl, be very careful not to place the hot bowl on a cold or wet surface as the difference in temperature will shatter the glass!

## For the icing:

1. In a mixing bowl whisk the butter until very pale. If using a stand mixer with a paddle attachment this should take 7-8 minutes on medium. Add the rest of the ingredients and place a clean tea towel over your mixing bowl for the first 30 seconds to avoid clouds of icing dust covering you and your kitchen! (Photo 4)
2. Mix until mixture is almost white and beautifully fluffy! If using a stand mixer, this should take 5-6 minutes on medium.

## Assembling the cake:

1. Split both 15cm cakes in half to form the bottom of the house using a serrated knife. Use a cake turntable to ensure a perfectly level cake. (Photo 5)
2. Spread a small amount of icing onto the first 15cm cake board then place your first layer of cake, cut side facing up. With a palette knife, spread icing on the cake before layering the next piece of cake on top. (Photo 6)
3. Repeat until the top layer is in place. Tip – portion the icing into a bowl before spreading as you will invariably get crumbs in this mix and you don't want the outside layer of icing full of crumbs! Check the cake stack with a level, and adjust by squishing and jiggling it a little until level. (Photo 7)
4. With a palette knife thinly ice the top and sides of the cake. Once done, place in the fridge for an hour to set the crumb coat icing. (Photo 8)
5. Repeat step 4 adding another layer of icing. You'll be decorating the cake with icing and sweets so don't worry about this layer being perfectly neat. (Photo 9)

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# Noddy's House Cake

6. Whilst the bottom half of Noddy's house is chilling in the fridge, split and fill the domed cake using the same process as before (steps 2-5). Depending on the height of your domed cake, split into 2-3 layers for stability.
7. The finished cake will be heavy, so you will need to support the top level of the cake or it will collapse. You can use cake dowels but jumbo plastic straws are a great, inexpensive option (pictured). Take the bottom half of the house and push one of the straws all the way into the cake until it hits the bottom board. Mark with a pencil where it is flush with the cake. (Photo 10)
8. Remove the straw and cut with a pair of scissors before pushing back in. Repeat this 3 times in a triangle pattern about half way to the edge of the cake. (Photo 11)

## Decorating the cake:

How you decorate the cake is entirely up to you but look out for red, yellow and blue sweets at your local pic'n'mix and let your imagination run wild!

1. For inspiration, we've used ready-to-roll icing to make a path on the base board for Noddy's house and wrapped coloured icing around the house (Photo 12)
2. Measure round the bottom cake and cut a piece of parchment to the same size. Colour ready to roll icing yellow and roll thinly to the shape of the parchment paper. (Photo 13)
3. Wrap around the outside of the cake and push gently. The stickiness of the icing will glue this to the cake. (Photo 14)
4. Add windows, doors and other decorations using Tic-Tacs, mini marshmallows, strawberry belts, red sprinkles. Use edible glue or some of the cake icing to fix decorations to the cake. (Photo 15 & 16)
5. Between the top and bottom floor of Noddy's house there is a wider edge. To recreate this we stuck lengths of strawberry laces on an 20cm cake board with some left over icing from the filling. Chill in the fridge to set the laces and then trim them neatly. (Photo 17 & 18)

# Noddy's House Cake

6. To decorate the top half of the cake, we started by cutting a recess for a window whilst the cake was cold. Once cut, re-ice and re-chill to set. (Photo 19)
7. You can make the roof tiles coloured ready to roll icing and cutting it into small squares. Before layering onto the cake, we used a textured mat to indent a pattern into the icing. Experiment with what you have in the kitchen... screwing up tinfoil and pressing into the icing can create a nice effect that looks like wood! (Photo 20)
8. For the gold bell at the top of the house, roll a marshmallow Rice Krispie bar into a ball. Melt a small bag of white chocolate buttons in the microwave – 10 seconds at a time. Dip a lollipop stick into the melted chocolate and push into the ball. Dip the whole ball into the chocolate until evenly coated, chill till set. Spray with edible gold spray or lustre powder. Or you could just wrap in gold foil left over from Easter eggs! (Photo 21)
9. Push the ball and stick into the top of the cake (Photo 22)
10. Assemble all the individual elements of the cake using icing to 'glue' each layer together. To decorate the base board, colour remaining cake icing green and pipe around the house using a grass piping nozzle if you have one. (Photo 23)



Photo 1

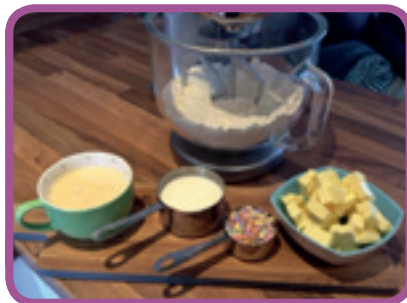


Photo 2



Photo 3



Photo 4



Photo 5



Photo 6

# Noddy's House Cake



Photo 7



Photo 8



Photo 9



Photo 10



Photo 11



Photo 12

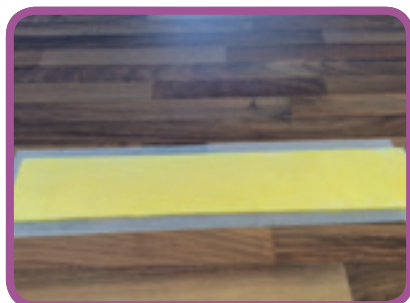


Photo 13

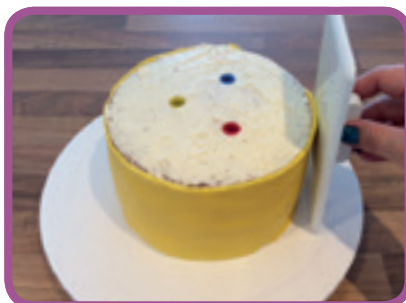


Photo 14

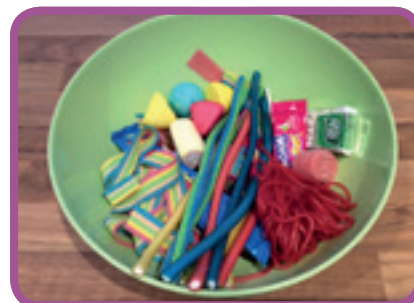


Photo 15



Photo 16



Photo 17



Photo 18

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# Noddy's House Cake



Photo 19



Photo 20



Photo 21



Photo 22



Photo 23