

Thomas and Friends Cake



Serves	20
Prep time	30 minutes
Allergy / Intolerance	Amines , Artificial Additives , Artificial Colours , Glutamates , Salicylates
Suitable for	Amines Challenge , RPAH Elimination Diet - Amines Allowed , RPAH Elimination Diet - Low Chemical / Failsafe , RPAH Elimination Diet – Very High Chemical
Meal type	Sweet Things
Misc	Child Friendly , Pre-preparable , Serve Cold
Occasion	Birthday Party

Ingredients

- 1 cake board or tray
- 1 Vanilla Cake (Refer to recipe in notes section)
- 1 Thomas and Friends Carnival Cake Decorating Kit (Refer to link in notes section)

For the icing:

- 250g butter (softened)
- 4 cups pure icing sugar
- 1/2 cup cocoa or carob
- 1/4 cup milk

For the tracks:

- 1/2 cup pure icing sugar
- 1/2 cup cocoa or carob (Use carob for a low chemical / failsafe version)
- Water

To decorate:

- Honeycomb (broken into pieces)
- Plastic toy trees

To decorate: (Optional)

- Lollies (to decorate edge)

Directions

1. Place the cake onto the cake board or tray.

For the icing:

2. Cream the butter until pale and fluffy. Sift together the icing and cocoa/carob and slowly add to the butter. Add the milk 1 tablespoon at a time until you get a good spreadable consistency. Spread over the cake with a spatula or knife.

To decorate:

3. Sift the icing sugar and cocoa/carob together then add enough water to get a pipable consistency. Pour into a piping bag (I use a sauce bottle).
4. Position the carnival background and the Percy and James train faces on the cake. Pipe the train tracks onto the cake coming out of the carnival scene and from Percy and James. Place Thomas onto the centre track. Place the trees on the cake and sprinkle the honeycomb around the tracks.

Optional:

5. Decorate the edges of the cake with allowed lollies.

Note

Low Chemical / Failsafe, Very High Amines

Use Carob for a low chemical / failsafe version.

[Vanilla Cake Recipe](#)

[Thomas and Friends Cake Topper](#)