



HOW TO BAKE A HOBBIT CAKE

by

PERRY THE WINKLE.

First, make a good sized round cake, using any good light fruit-cake recipe. Cover the top with almond paste, thick or thin as you prefer; then with sugar-icing lightly tinted green, ice the top of the cake.

Colour some more icing a good bold green, and pipe it thickly round the rim of the cake; then cut some Angelica into pointed strips (you will want plenty of these !), and pack it all around the rim of the cake, on top of the dark green icing, till the Angelica looks like a wreath of green leaves.

Put hazel-nuts (shelled, of course!) in clusters, at frequent intervals among the Angelica leaves, and every now and then a cherry.

In the centre of the cake you can pipe an appropriate inscription. In Sindarin if you are clever, or a runic inscription in Angelica strips if you want something easier :-



for instance.

This cake has been found suitable for Yule parties, Cormallen Day, Biblo's birthday, (but make sure you have plenty), and any other good excuse.

Perry the Winkle

Proprietor of the Old Troll Bakery.

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