



EVOLUTION

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Last Wednesday, while the nation remembered the brave men and women on the front line, both past and present, I spent Anzac Day making a giant green dinosaur cake.

Reading from the pages of *The Best Ever Birthday*, by Louise Fulton Keats, I got down and dirty in green food dye, butter icing and bowls of sugar-coated chocolate buttons (all of the green variety, of course).

Brandishing my very own freestyle cooking method with ingredients, measurements and decorations, I closed my eyes, threw everything into the eclectic mixer, crossed my fingers and toes, and rammed the oven into overdrive. It's the best sort of cooking.

The finished product was a beauty. Naming the cake Dora the Dinosaur, I finished her attire with a series of Toblerone spikes running the length of her back. There was no doubting Dora was ready for the party.

It wasn't a kid's party, either. I had been charged with the cake duties for a 35-year-old's

birthday party. It's never too old to be young again.

But when it's a public holiday and the shops are closed, one can get a little panicky searching for green lollies and liquorice straps for cake decoration. Thank goodness for Sugar Station, the cute-as-a-chocolate button lollyland on the upper level of Southern Cross Station.

Armed with a scoop and a plastic bucket, I sought out all that was green: spearmint leaves, giant chocolate buttons, M&Ms, skittles and gobstoppers (that was just for the cake). It's a pick and choose your own sugar adventure.

For myself I munched on flavours from the past: sherbet, liquorice, Violet Crumble squares and Curly Wurly. Oh remember the days?

Next time it's your turn to create a birthday cake, think young and head to the Sugar Station to stock up on decorations, and childhood flavours.

*Follow me on Twitter
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Sugar Station is on the upper ground floor at Southern Cross Station, corner of Spencer and Collins streets, city