

Winter-to-Spring Surprise Cake

This is a show stopper inspired by spring poetry! The exterior of the cake is a wintery-white wonderland, and when you cut into it, a colorful avalanche of surprises pours out of the center. That's right! It's a hollow cake that brings forth colorful spring-themed candies. This cake uses a few shortcuts, but there's lots of room to improvise. The end result is deliciously large – plenty to share with your family and friends!

Materials:

Gallon sized resealable bag

Wooden skewers

4-5 tubs of frosting (cream cheese frosting depicted)

Unwrapped candies: sprinkles, smarties, skittles, jimmies...



2 boxes of cake mix (any color or flavor) **or** swap in homemade batter and frosting Serrated knife and paper (wax or plain is fine) **or** round 5-inch cutter

Well-greased 9-inch round **or** square cake pans (4 each) **or** two 13x9 cake

pans **Directions:**

- 1) To start, simply follow the directions for the cake mix. The filled cake may be square or circular, both work! If you don't have the 2 or 4 cake pans required, let the pan cool and bake in stages. Also, make sure to evenly spread the batter in the pan. (This helps with the stacking.)
- 2) It's very important to allow the cakes to cool, even overnight. Once cool, use the round 5-inch cutter to remove the center of the round cakes. Punch out three layers.
- 3) **Or**, cut the 2 rectangular cakes in half. Cut out the center of 3 of the square cakes, using your wax paper template → draw a quadrilateral, leaving a 2-inch border. 4) Scoop the frosting into the gallon-sized bag. Trim a small opening, and voila – this is a make shift pastry bag. Pipe the frosting on each hollow layer, and give it a smear. Repeat 3 layers. 5) Pour in the candy and carefully place the final solid layer on top of the cake. Add wooden skewers into the cake for stability, if necessary. Spread a very small amount of icing on the cake's top and sides and then place it in the fridge.
- 6) Once the first thin layer of frosting is hard, finish spreading the white frosting on the outside. Add wintery embellishments, such as rock candy icicles, marshmallow snow people, and snowflakes.

Extension:

- **Grow sugar crystals!** The blue candy on the cake entails a very simple recipe. Check back for that bonus recipe later in March!
- Waste not, want not... Use the **leftover cake** and frosting to make **cakepops!** Grab candy sticks or halved chopsticks and dip the ball of yumminess in our [melted chocolate recipe](#).
- **Share** your edible art at **#littlechildrenBIGactivity**.

See the "I've been thinking..." section at www.joanruddimanedd.com for continuously updated content.