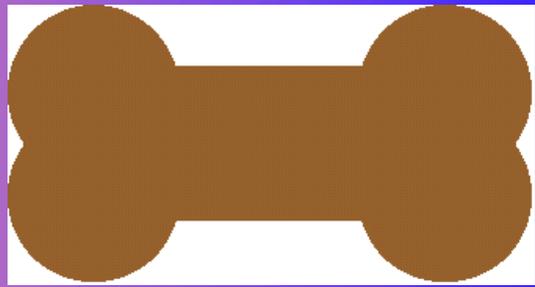


Dog Bone Shaped Birthday Cake

You can use this cake for dog themed birthday parties or you can feed it to the human guests at your pet's party.



This makes a nice BIG cake!

Materials:

something to set the cake on -- make your own cake board by duct taping sheets of thick cardboard together (you can use box lids for this). Then cover with aluminum foil (you could also cover with a waxy or shiny gift wrap).

9 x 13 or 8 x 11 (any rectangular shaped) baking pan. If you don't want such a huge cake, you can actually use a square pan... you'll just have a shorter bone.

4 round cake pans (or use 2 round cake pans and do your baking twice)

3 cake mixes (whatever flavor/recipe you prefer). You don't have to have all the same flavor if you don't want to. You can make a white rectangle cake and chocolate round cakes.

4 containers of chocolate icing (or you can make colored bones -- a blue one for Blue's Clues or a red one for Clifford with white icing and food color paste) You'll likely have icing left over, but it's best to make sure you'll have enough.

Bake your cake according to package directions

It's easier to remove the cake in one piece from the pan when you grease and flour the pans before pouring the batter in.

If your cake has a bulging center, trim it a bit so it's flat on top. Turn the cake out onto a piece of aluminum foil. Make sure you run a knife around the edges first so there's nothing sticking.

Cut about 1/6 of the tops of each of the 4 round cakes off (red dotted line)

Square off the left side of two of the cakes and the right side of two of the cakes (blue dotted line). You should only be cutting a smidge of cake off here.

(if you're confused, look at the diagrams to the right and cut along the red and blue dotted lines)



If you're nervous about all of this cake cutting, trace your cake pans onto white paper and do some practice cutting and assemble with paper.

Center the rectangle cake on your homemade cake board. Line your left and right edge (blue line) cuts from the round cakes with the ends of the rectangular cake. The red lines from the round cakes should be touching. See the lines on the diagram.

Ice the cake with chocolate icing (or white icing colored the way you want it).

You can use the icing to fill in any gaps there may be between the cakes if you didn't get your lines perfectly straight.

