



Christmas Tree Cake

Ingredients:

- 1 two-layer cake mix (any flavor)
- Ingredients for cake mix
- Decorator Frosting (recipe follows)
- Assorted decorative candies
- Christmas tree cake pan

Directions:

- Preheat oven to 350°.
- Prepare batter as directed on box. Pour into well-greased and floured Christmas tree cake pan.
- Bake 45 to 55 minutes or until wooden pick inserted in cake in widest part of pan comes out clean.
- Cool cake in pan 10 minutes on wire rack. Carefully run straight-edged knife or spatula around edge of cake to loosen; gently remove cake from pan. Cool cake completely.
- Meanwhile, prepare Decorator Frosting.
- Carefully transfer cake to large serving tray or board.
- Spread with frosting. Decorate with candies as desired to resemble decorated Christmas tree.

Yield: 12 to 16 servings

Decorator Frosting

Makes about 1½ cups

- 3 cups sifted powdered sugar
- 1/3 cup shortening
- 3 tablespoons water
- 1 tablespoon light corn syrup

- $\frac{1}{2}$ teaspoon vanilla
- Green food coloring

Combine ingredients in large bowl of electric mixer. Beat at medium speed until well blended. Beat at high speed 5 minutes. Tint with food coloring to desired color.