

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

805-922-6191

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Snowman Cake

Ingredients:

- 1 package white cake mix
- 1 ¼ cups water
- 1/3 cup vegetable oil
- 3 egg whites
- 2 candy canes, unwrapped
- 2 flat-bottom ice-cream cones
- Vanilla flavored coating (almond bark), melted
- 1 tub vanilla frosting
- 1 package (7 ounces) flaked or shredded coconut (optional)
- 5 large black gumdrops
- 1 large orange gumdrop
- 7 small black gumdrops
- 1 roll Fruit by the Foot chewy fruit snack (any red flavor)
- 2 Oreos
- Black shoestring licorice
- 2 pretzel rods

Preparation:

- 1.) Bake cake mix as directed on package in two 8 or 9 inch round pans.
- 2.) Cool 10 minutes; remove from pans to wire rack. Cool completely, about 1 hour.
- 3.) Cover 18x10 inch tray or cardboard with aluminum foil. Attach candy cane to each cone using melted candy coating to make ice skates; let stand until set.
- 4.) Arrange cake rounds with sides touching on tray.
- 5.) Frost with frosting.
- 6.) Sprinkle coconut, pressing gently so it stays on frosting. This step is optional.
- 7.) Use large black gumdrops for eyes and buttons, large orange gumdrop for nose, small black gumdrops for mouth and fruit snack roll for scarf.
- 8.) Place a cookie on each side of head for earmuffs; attach with shoestring licorice.
- 9.) Arrange pretzel rods for arms and cones for ice skates.

Makes 16 Servings

Find this recipe and many more at Fostersbodyandpaint.com



