

Surf's Up! Cake

Surf's up! This cake will be sure to catch waves of attention at any party!

Ingredients:

- A 13"x9" cake, baked using your favorite cake recipe
- White cake frosting, divided up into two batches
- Food coloring (you choose the color)
- Fruit leather candy
- Graham crackers
- Seashell-shaped chocolate candies (optional)



Directions:

- 1 Bake a 13"x9" cake using your favorite cake recipe. Freeze cake for 4 hours or more (it must be hard enough to cut, shape, and frost).
- 2 Mix food coloring – a few drops at a time – with one of the two batches of white cake frosting until you achieve the color desired for your surfboard cake. Set aside.
- 3 Print our surfboard cake template and trace the shape over a piece of wax paper.
- 4 Place the surfboard-shaped wax paper over the frozen cake.
- 5 Have a grown-up cut the cake into the surfboard shape.
- 6 Frost the cake evenly on all sides.
- 7 Run a decorative stripe down the length of the surfboard using fruit leather candy. Set cake aside.
- 8 On your cake-serving plate, spread the other batch of white cake frosting.
- 9 Crush the graham crackers to resemble the consistency of sand.
- 10 Spread the graham cracker "sand" all over the serving tray, making sure the entire frosted surface is covered.
- 11 Place the surfboard cake on the serving tray.
- 12 Optional: Sprinkle seashell-shaped chocolate candies around the "sand."

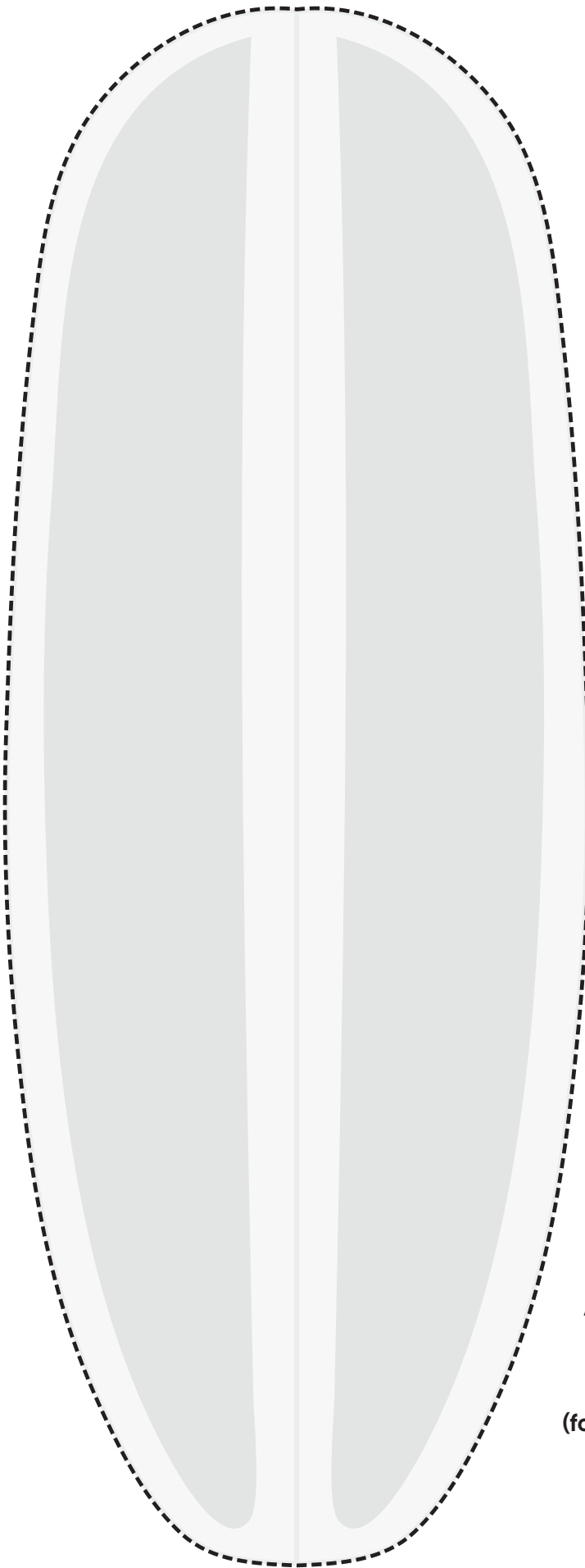
Please note: All actions involving knife cutting, skewering, stove and oven usage, and electrical appliances (food processor, blender, etc.) should be handled or supervised by an adult.

REMINDER TO SELF: Ask parents if children have any food allergies!





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