It's what you make it.

COLOURFUL BUNNY WATERCOLOUR CAKE

ⓘ INTERMEDIATE

WHAT YOU'LL NEED
- Favorite cake mix or recipe
- White decorator frosting
- Edible black marker
- Pink icing color
- Lemon yellow icing color
- Teal icing color
- Purple icing color

Tools
- Cooling grid
- Icing smoother
- 8-inch round cake pan
- Angled spatula
- Disposable decorating bags
- Parchment paper
- Open star tip 4B
- Scissors

INSTRUCTIONS

Step 1 - **Bake cake.** Prepare the cake batter following recipe instructions. Bake and cool three cake layers. Level, fill and stack for a 6 in. high cake. Frost smooth using white buttercream.

Step 2 - **Make bunny pattern.** Using a FoodWriter edible marker, trace the bunny pattern on parchment paper. Cut out the bunny and lightly press into the side of the cake.

Step 3 - **Tint icing**
- Using Pink and Lemon Yellow icing colors, tint 1/4 cup frosting each pink and yellow
- Using Teal icing color, tint 1 cup frosting teal
- Tint 1/4 cup frosting purple by combining Violet and Pink icing colors to get purple color shown
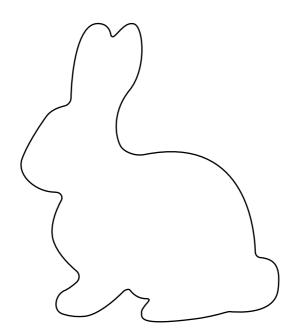
Step 4 - Ice cake. Using an offset spatula, swipe pink, teal, yellow and purple frosting around the sides and on top of the cake, taking care to overlap the stencil edges.

Step 5 - Smooth frosting, letting colors blend slightly. Reserve the remaining teal frosting and remove the stencil from the cake.

Step 6 - Decorate cake. Prepare a decorating bag with tip 4B and the remaining teal frosting. Pipe pull-out stars around the top edge of cake.

Note – This decorating idea makes a 3 layer 6" high cake

SPOTLIGHT

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