



Doll Cake

Ingredients:

Cake

2 packages (18.25 ounces each)
yellow cake mix (plus
ingredients to make cake)

6-7 tablespoons milk, divided

Food coloring (optional)

Frosting

1 package (2 pounds) powdered
sugar (about 7 cups), divided
1 cup butter or margarine,
softened
1/2 cup vegetable shortening
1 tablespoon clear vanilla extract

Decorations

7-inch doll pick cake decoration
or 11-inch fashion doll
Ribbon, lace, tulle and straight
pins

Directions:

1. For cake, preheat oven to 325° F. Grease and flour Classic Batter Bowl. Prepare 1 cake mix according to package directions. Pour into batter bowl. Bake 1 hour, 10 minutes to 1 hour, 15 minutes or until Cake Tester inserted in center comes out clean. Remove to Stackable Cooling Rack. Cool 15 minutes. Run knife around outside of cake and gently turn out onto cooling rack, large end down. Repeat with remaining cake mix to make a second cake. Cool 3 hours.
2. For frosting, combine half of the powdered sugar with butter, shortening, vanilla and 3 tablespoons of the milk in large bowl. Beat with electric mixer until smooth. Add remaining powdered sugar. Beat until light and fluffy, adding more milk, 1 tablespoon at a time, as needed for good spreading consistency. Tint some of the frosting with food coloring, if desired.
3. To assemble cake, using Serrated Bread Knife, trim off rounded bottoms of cakes to level. Slice off 2 inches from bottom (large end) of one cake and arrange on serving platter to serve as bottom of doll's skirt. (Wrap and freeze unused top portion of first cake for later use.)
4. Frost sides and top of cake on platter using Small Spreader; top with second cake. Frost second cake. Wrap top of doll with ribbon or lace; secure in back with pins. Insert doll into cake. To serve, remove doll and cut cake into slices with serrated bread knife.

Yield: 16 servings

Nutrients per serving: Calories 640, Total Fat 30 g, Saturated Fat 10 g, Cholesterol 85 mg, Carbohydrate 90 g, Protein 4 g, Sodium 420 mg, Fiber 0 g

©The Pampered Chef, Ltd. 2003
www.pamperedchef.com