

"Milk Bones" Dog Birthday Cake

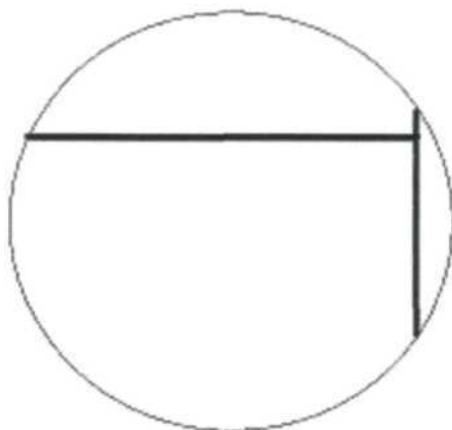
E-mail Steph@Piece-a-Cake.Com to order custom birthday cakes.



To make this cake you will need a 9' x 13" x 2" pan and a 8" x 2" round pan.

You can make any flavor you want. Bake 4 (four) 8" round cakes, and 1 (one) 9" x 13" cake. You can also double this to make a thicker cake from a 2" to a 4" to serve more guests.

After cakes have cooled, flip them out of pans and on to waxed paper. Assemble your 9" x 13" onto your cake board. At this time you can cut the cake into half's to icing the inside then assemble layers back together.



Icing the outside of cake, then take the 4 (four) 8" round cakes and cut them on the sides so that your cakes look like this.

Cover the 4 round cakes with icing inside and out. Assemble them to the ends of the rectangle cake. To cover, Make a batch of fondant or you can buy at your local craft store.

Color the fondant brown till you get the color you desire. Roll and cover the cake. I used a stencil for the words with edible paint. It is available at your local craft store.

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