



## PEG CAKE

It's me, Peg! Here to tell you how to make a cake that looks like ME! In 13 simple steps!

## STUFF YOU NEED

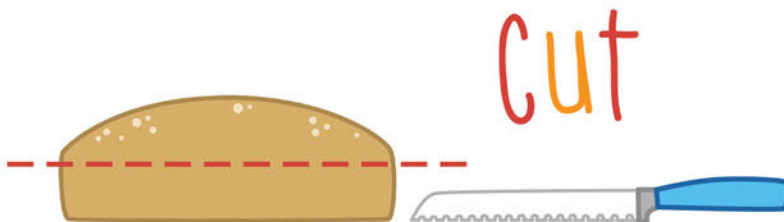
- Printable hat template
- 1 box of cake mix
- 2 round cake pans, greased and floured (I use 7 x 2 inch round pans)
- 4 cups of vanilla buttercream or 2 cans of store bought frosting
- Spatula or flat knife to spread frosting
- Gel food coloring in orange and copper
- A piping bag fitted with a multi-opening tip such as #233 Wilton tip (or you can use a store bought icing tube)
- 1 jumbo marshmallow
- Chocolate chips
- 1 piece of black licorice candy
- Sharp paring knife (adults only!)
- Red craft paper
- Wooden skewer
- Scissors
- Black crayon
- Tape



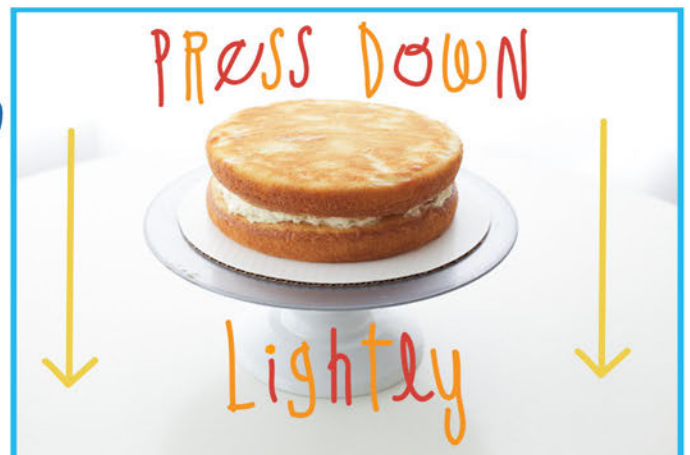
- 1 Grease your cake pans with vegetable oil before baking, so the cakes won't stick to the pan. Bake your cakes according to the instructions on the box. Then let them cool down on wire racks.



- 2 Take your first cake layer from the pan. Using a serrated knife, carefully slice off the baked cake dome to make your cake as flat as you can. Then, spread a lot of buttercream on this cake layer.

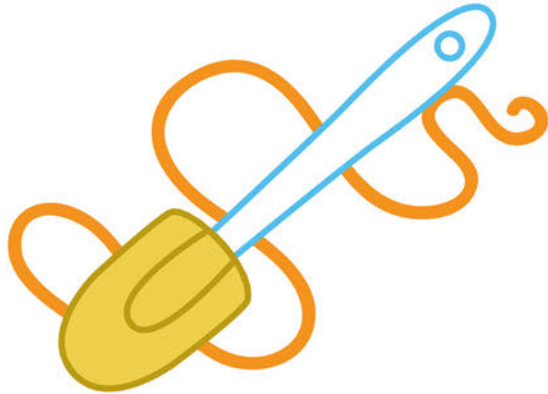


- 3 Take the second cake layer from its pan; level the baked cake dome off with a serrated knife, then carefully put it on top of the buttercream filling layer – with the cut side down. Press down lightly so they stick together.





- 4 Spread buttercream all over the whole outside of the cake.



Smooth it out with your spatula or butter knife. Put your cake in the freezer for 10 minutes for this layer of buttercream to set. This is called a “crumb coat” - sealing in those crumbs. While the cake is chilling, in a small bowl, color 1 cup of the buttercream using the copper gel food coloring. Just use a few drops of color. Mix until it has a peachy color.



Spread

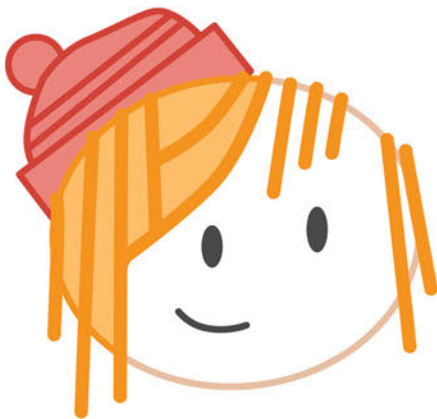




- 5 Take the cake out of the freezer. Using the buttercream you just colored, add another layer of buttercream to your cake.



Frost your cake as smoothly as possible. This is where my face is going to be!



My Face Here



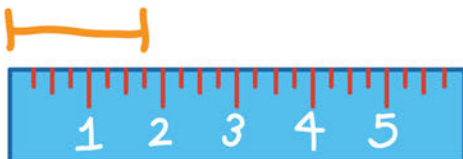
- 6 Using a sharp paring knife, slice a quarter inch off both ends of a jumbo marshmallow. Put the marshmallow slices sticky side down on a piece of wax or parchment paper.

Using your paring knife, cut little notches into the flat side of the marshmallows, then put two chocolate chips (swirl side down) into the notches. What sweet eyes I have!

Notch

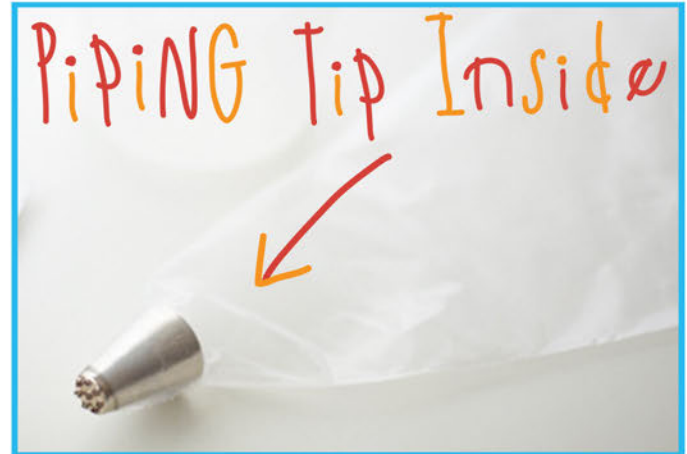


- 7 Clean off your paring knife, then slice a thin piece of black licorice. You'll use this piece to make my mouth. The mouth is about one and three quarter inches long. Bend the mouth slightly to make a curve – that's my smile!

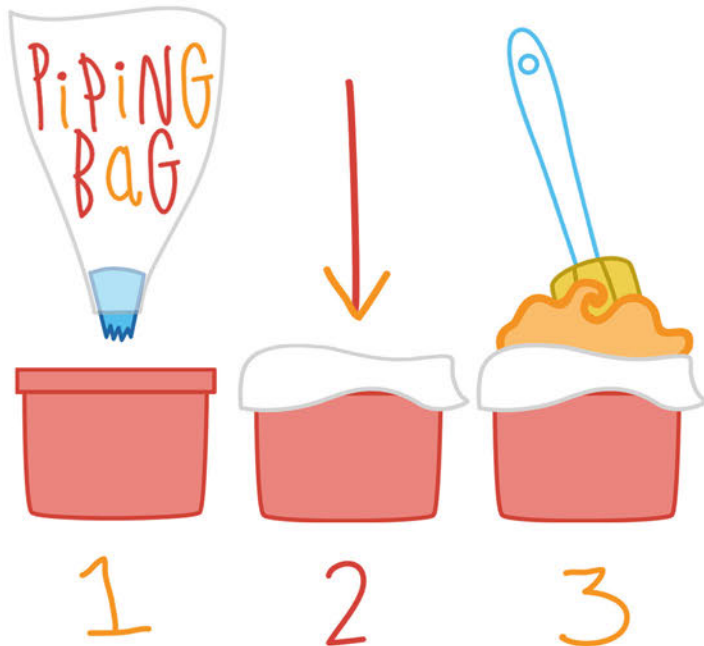




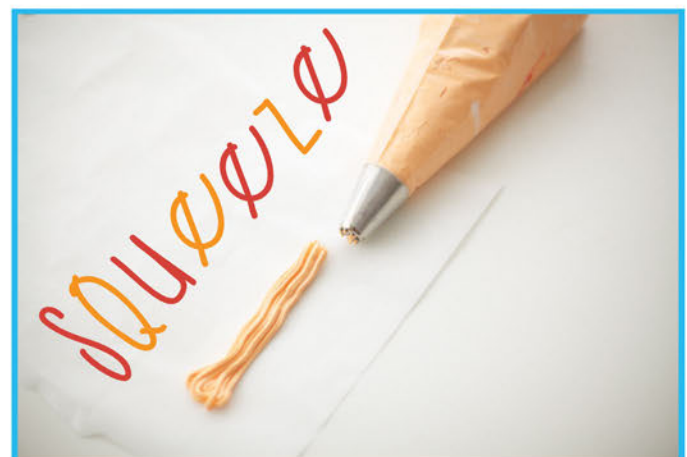
- 8 Color the rest of the buttercream orange using a quarter teaspoon of the orange food coloring. Cut your piping bag with scissors and place the multi opening piping tip in the bag.



To fill your piping bag, use an old yogurt container or other similarly-shaped container. Put the piping bag inside, and spoon in the buttercream with a rubber spatula.

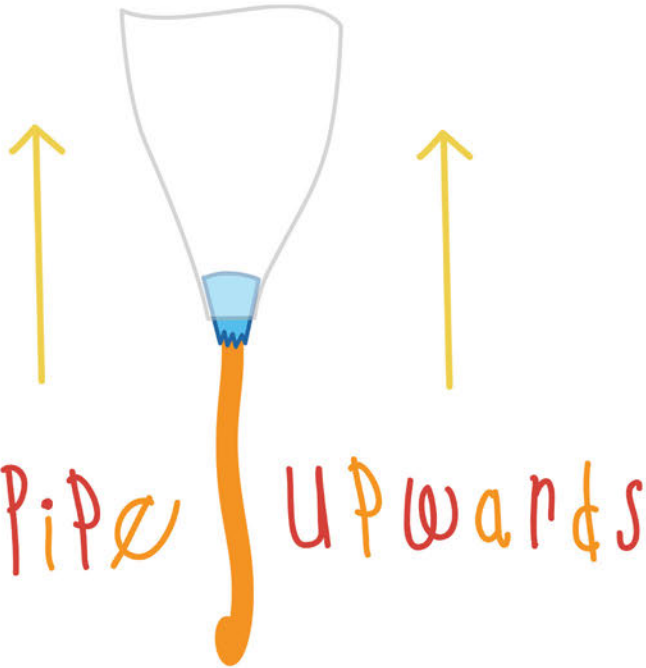


Squeeze out a line of buttercream...and start making some Peg-a-licious hair! (The pressure from squeezing will lock the tip in place.)





- 9 Starting from the bottom of the cake, squeeze out buttercream then pull away to make hair. Keep piping upward in a line.



Keep piping hair around the sides of the cake. Stop when you get half way around.

Add Hair to  
1/2 of Cake

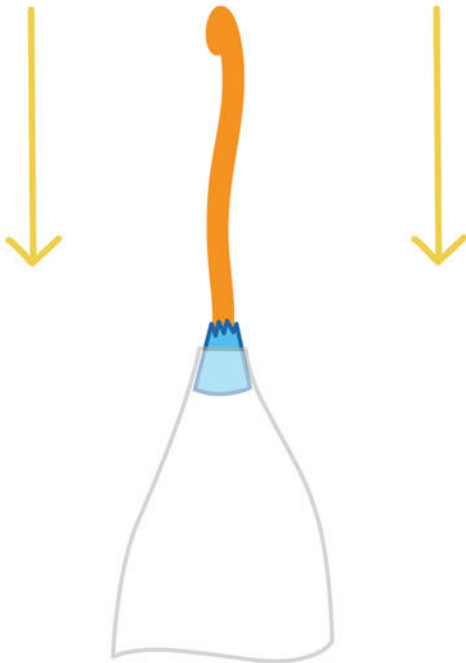
Looking down at the cake you can see: I need a lot more hair!





- 10 Pipe some strands of hair for my bangs, starting from the top of the cake and working downward.

Pipe Downwards

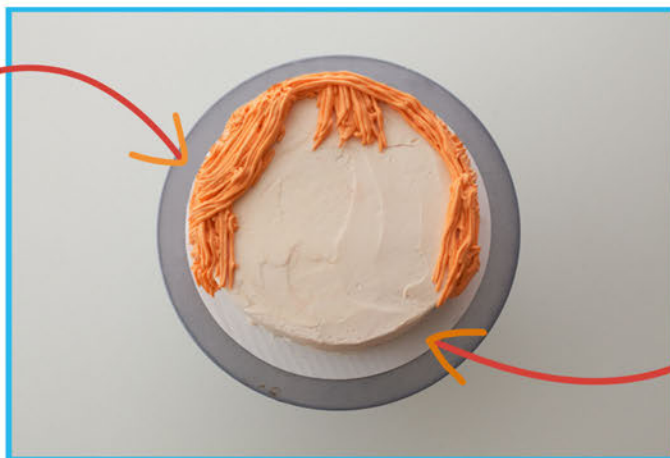


Bangs



Keep adding hair - wavy on the left, and almost down to my chin on either side.

WAVY on  
LEFT



Almost Down  
to CHIN





- 11 Now that you've finished my hair, carefully put my marshmallow eyes in place. To figure out just where to put them, use a picture of me as a guide. When you've got the eyes in just the right place, press down gently so they stick in place in the buttercream.

Put Marshmallow Eyes  
in Place

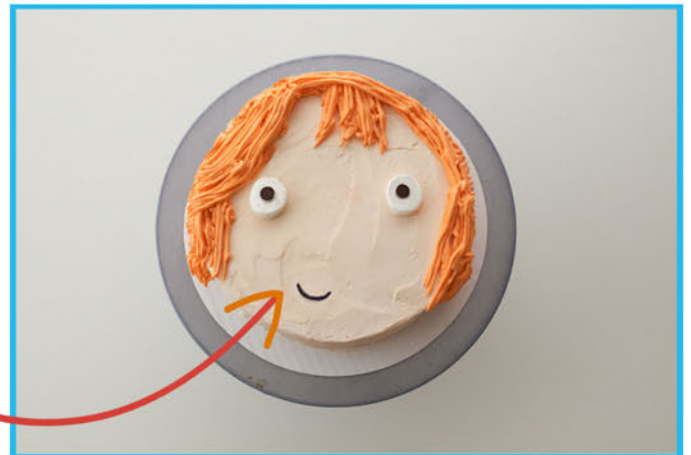


Use a Picture of ME  
as a Guide



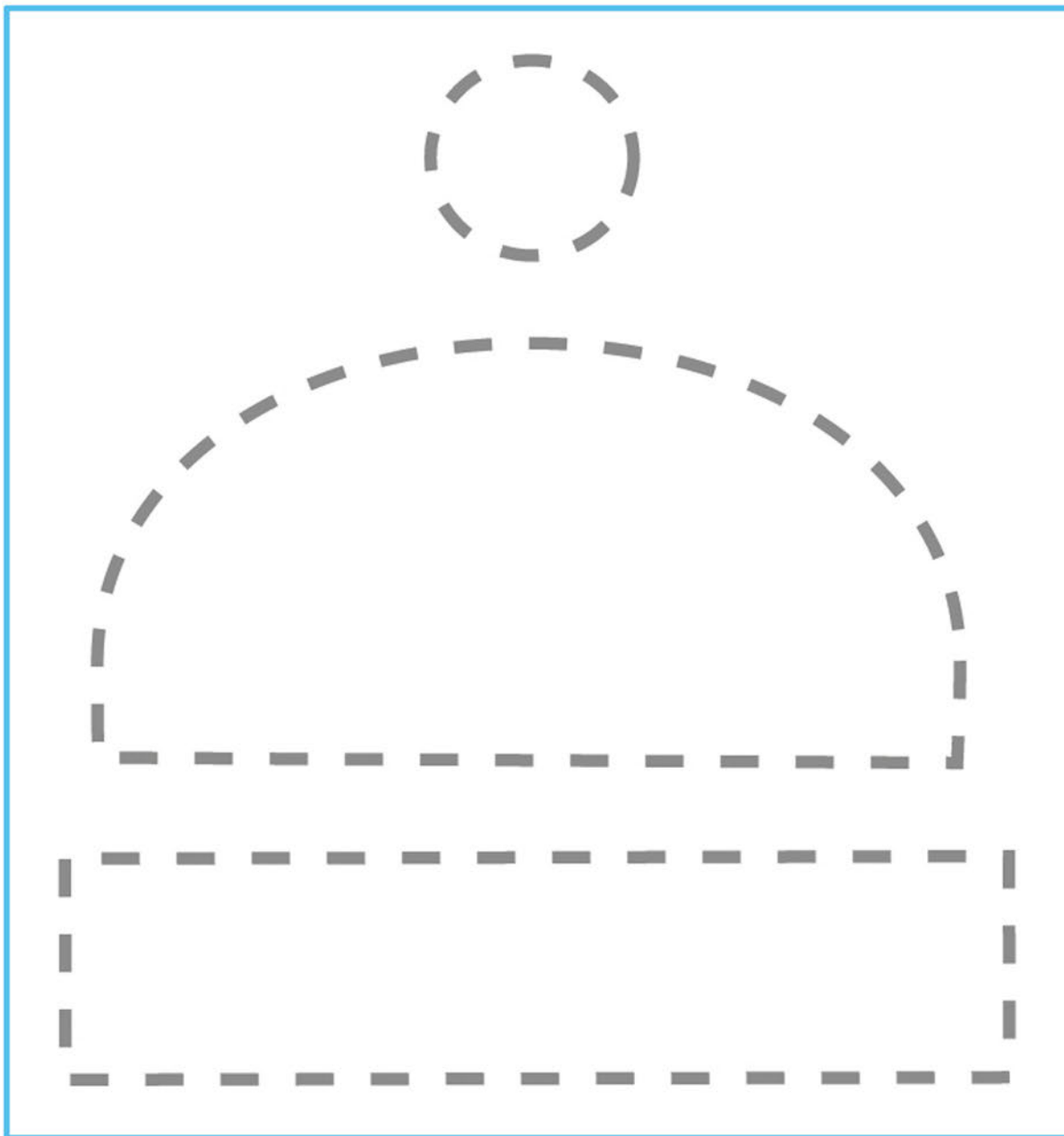
- 12 Now put my licorice mouth in place on my face, and gently press it down so it sticks. That cake is looking like me! But something's missing. I'm just not me without--

Add Licorice Mouth





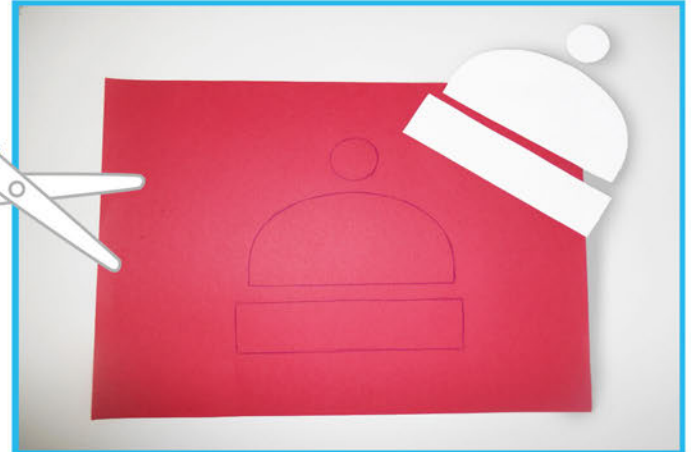
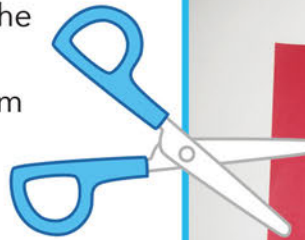
- 13 My hat! Print out this template of my hat, and cut along the dashed lines.



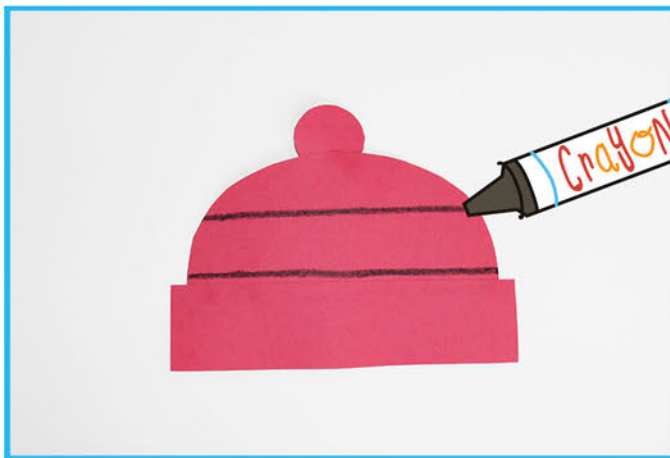


Using the template, trace the 3 parts of my hat onto red paper, and cut out the red paper shapes. Then arrange the shapes to form my hat, and tape them together.

## Cut Out Hat



Use a black crayon to draw 2 lines on my hat.



## Draw 2 Lines

Attach it to a wooden skewer with a piece of tape.

## Tape Hat to Skewer







Carefully attach the hat to the side of my head...and WHOA! There I am!

It's a Peg cake, all right!

## Attach Hat



## Peg + Cat Cake!

## yum!!!

Use colorful paper and a hole puncher to make confetti and scatter it around the Peg Cake. Then break out some number cookies and balloons, and you're ready to have a Peg-a-licious party! Woo hoo!