

Campfire Cake

Favorite cake recipe and ingredients

2, 9-in. cake pans

Favorite chocolate frosting recipe and ingredients

Offset spatula

Small bag of yellow butterscotch candies

Small bag of red cinnamon candies

Canister of rolled wafer cookies (such as
Pepperidge Farm Pirouette® Rolled Wafers)

Parchment paper

Baking sheets

Meat tenderizer tool or heavy rolling pin

2-3 zipper sandwich bags

Toothpicks or bamboo skewers



1. Make your favorite cake using the 9-in. cake pans to make 2 layers. Bake layers according to your recipe and set aside to cool.
2. Make your chocolate frosting and frost cake after it has cooled. Use the offset spatula to create loose swirls on the sides and top of the cake.
3. Preheat oven to 375°F. Unwrap butterscotch candies and put them into a sandwich bag. Press out all the air and seal bag closed. Crush candies with the meat tenderizer or rolling pin until they're pea-sized or smaller. Repeat this process with a separate sandwich bag of cinnamon candies.
4. Line a baking sheet with parchment paper. Add a spoonful or two from each bag of crushed candies to form a mound in the center of the parchment paper. Don't over mix the colors. Form 2 more "mounds" of crushed candies to the left and right of the center mound, several inches away (to avoid them joining as they melt).
5. Place baking sheet in oven and bake for about 5 to 7 minutes until candy liquefies. Keep an eye on the candy as it melts—you want it melted but not bubbling.
6. When the candy has melted, remove the baking sheet from the oven and use a toothpick or the end of a skewer to "pull" out flame shapes from the centers of the liquid candy. Pull in a single direction. Avoid letting the candy get too thin at the tips of the flames or it may break when you try to remove it from the parchment paper. If candy starts to harden too quickly, put it back into the oven for another minute or two.
7. Once you've created 3 "flames," make another round of flames, varying the sizes of your mounds. Make about 6 to 9 flames total to give yourself plenty to work with when assembling. Let them cool on the counter top. Don't put them in the refrigerator or they may droop later.

8. After the flames have cooled completely, lift them off the parchment paper. Take the largest flame and stick the flat end into the center of the cake, then immediately place two smaller flames on either side of the center flame to hold it up. See Diagram 1.

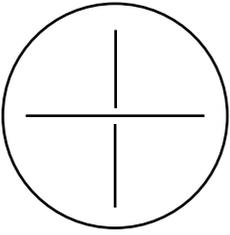


Diagram 1

9. Now add a few more flames diagonally around the center. Break the rolled wafer cookies in half or thirds and fill in the gaps between flames with the wafer “logs.”
10. Now go set the world on fire with your awesomeness.