

CRÈME CAKE

BIRTHDAY CAKE

Ingredients and Supplies

Approx. 30 Otis Spunkmeyer Golden Crème Cakes

Colorful frosting and sprinkles

Toothpicks

Floral foam in cylinder shape

Parchment paper

Method

- 1 To make the bottom layers of the cake extra wide, we covered a cylinder shape of floral foam in parchment paper and placed it in the center of the cake stand. This can easily be substituted for more of the Otis Spunkmeyer Golden Crème Cakes if a larger number is needed to serve the gathering.
- 2 Place a toothpick in the backside of each Otis Spunkmeyer Golden Crème Cake and poke the other end into the covered cylinder. Go all around the cake doing this, then again for the second layer.
- 3 For the top two layers, place toothpicks 2 per cake towards the sides and poke them through the cake next door.
- 4 Drip the entire cake in fun frosting, sprinkles and candles.

Recipe by A Subtle Revelry

