

Flip-Flops Cake Template

13-INCH x 9-INCH BAKING PAN (Print on 8 1/2 x 11-inch paper and apply to cooled or frozen cake.)

1

(continued on page 2)

2

piece together from page 2.

Flip-Flops Cake Template

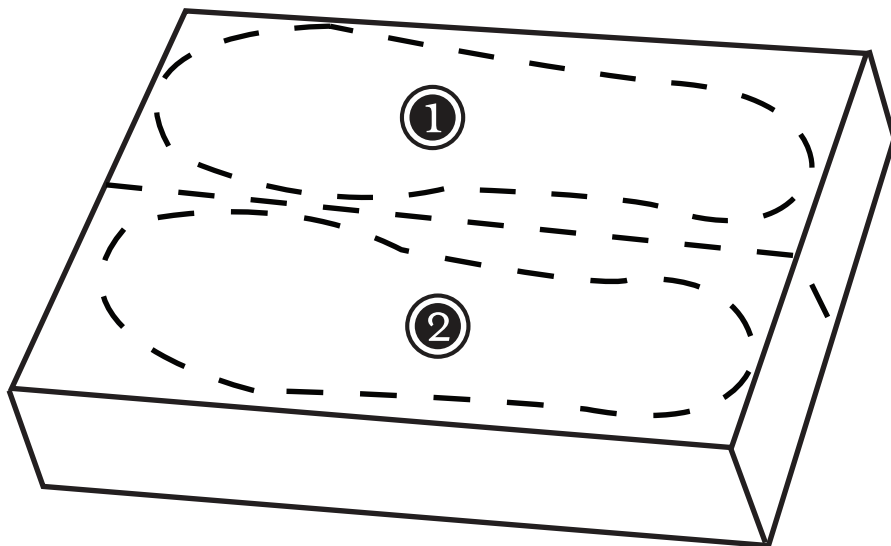
13-INCH x 9-INCH BAKING PAN *(Print on 8 1/2 x 11-inch paper and apply to cooled or frozen cake.)*

①

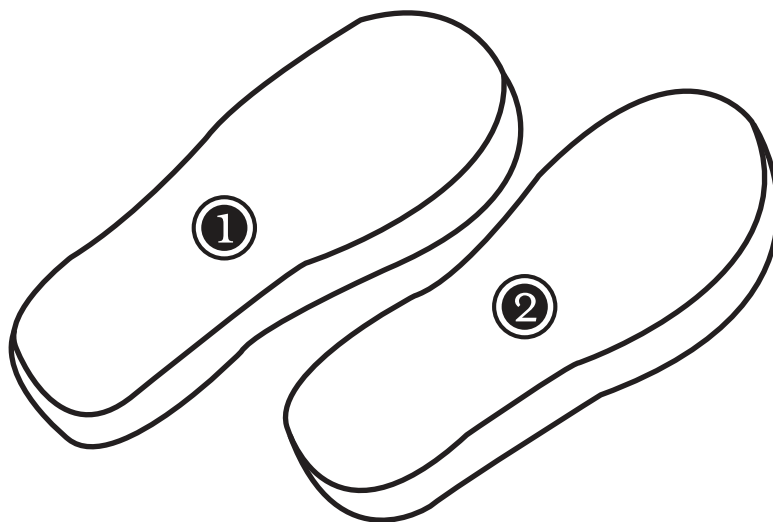
(continued on page 1)

②

piece together from page 1.



Cut cake to form two flip-flop shapes.



Arrange flip-flops on tray and decorate.

Flip-Flops Cake Recipe

Betty Crocker®

Flip-flopping on what to serve for dessert? Create the talk of the dessert table with delicious colorful "sandals."

Prep Time: 45 hr

Start to Finish: 2 hr 30 min

Makes: 15 servings



- 1 box Betty Crocker® SuperMoist® yellow cake mix
Water, vegetable oil and eggs called for on cake mix box
Tray or cardboard, covered with foil
 - 2 containers Betty Crocker® Whipped vanilla frosting
Assorted food colors
About 40 small round candy-coated fruit-flavored chewy candies
Assorted colors Betty Crocker® decorating icing (in 4.25-oz tubes) or Betty Crocker® Easy Flow decorating icing (in 6.4-oz cans)
 - 1 roll Betty Crocker® Fruit by the Foot® Green Apple Wave® chewy fruit snack (from 4.5-oz box)
 - 2 edible pansy or silk daisy flowers
1. Heat oven to 350°(325°F for dark or nonstick pan). Make cake as directed on box for 13x9-inch pan. Cool 15 minutes. Run knife around sides of pan to loosen cake; remove from pan to cooling rack. Cool completely, about 1 hour.
 2. Cut cake lengthwise in half. Continue cutting each piece to form flip-flop shape as shown in diagram. Place pieces on tray. Freeze pieces uncovered about 1 hour for easier frosting if desired.
 3. In small bowl, mix 1 cup frosting with food color to make desired color; frost sides of each flip-flop. In another small bowl, mix 1 cup frosting with second food color to make desired color; frost top of each flip-flop. Place small candies around side edge of each flip-flop to look like jewels. Decorate top of each flip-flop with decorating icing. Cut two 6-inch pieces from fruit roll; cut pieces lengthwise in half. Arrange on flip-flops for straps. Just before serving, top with flowers. Store loosely covered.

High Altitude (3500-6500 ft): Follow High Altitude directions on cake mix box.