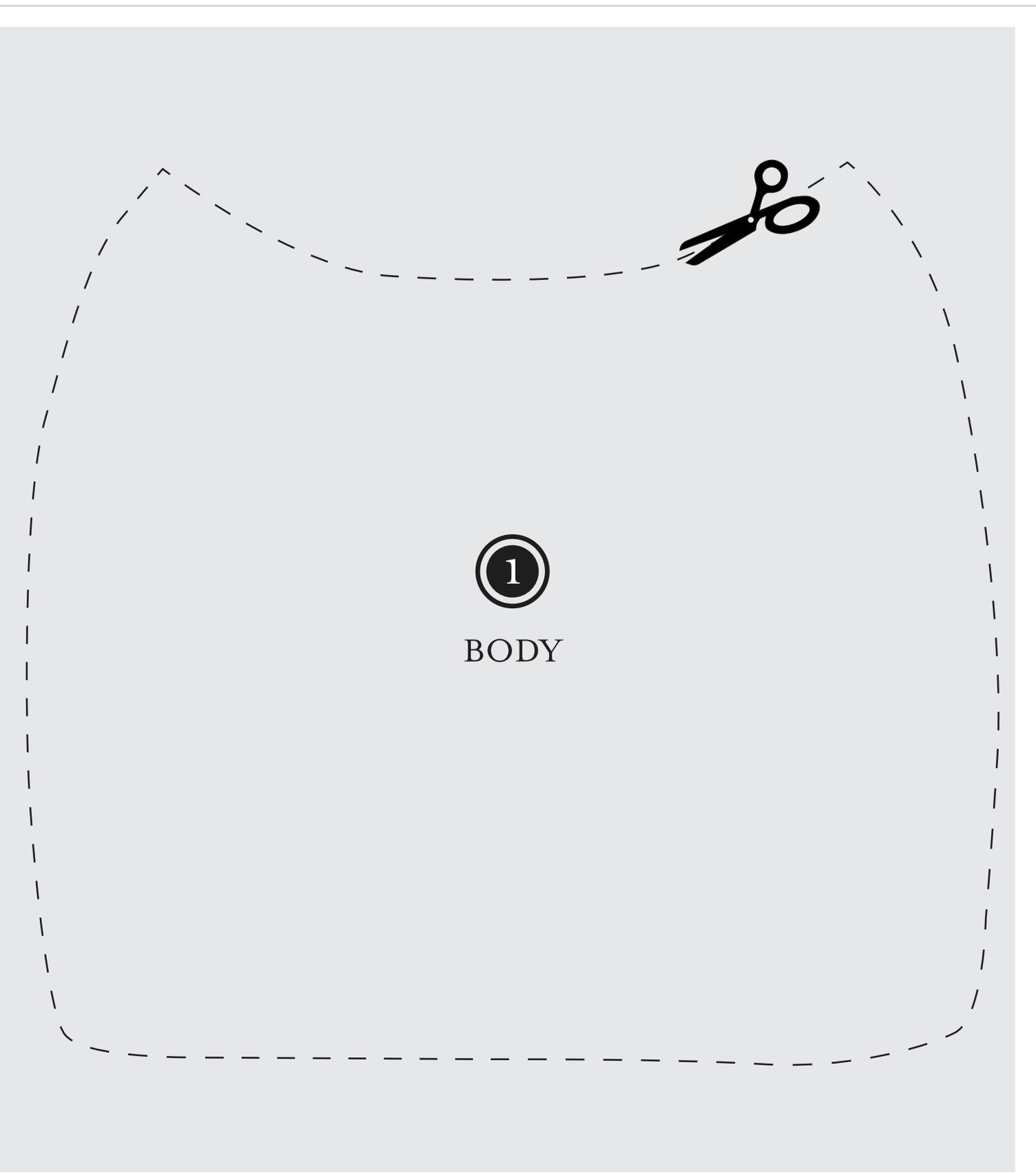


# Panda Cake Template

Betty Crocker®

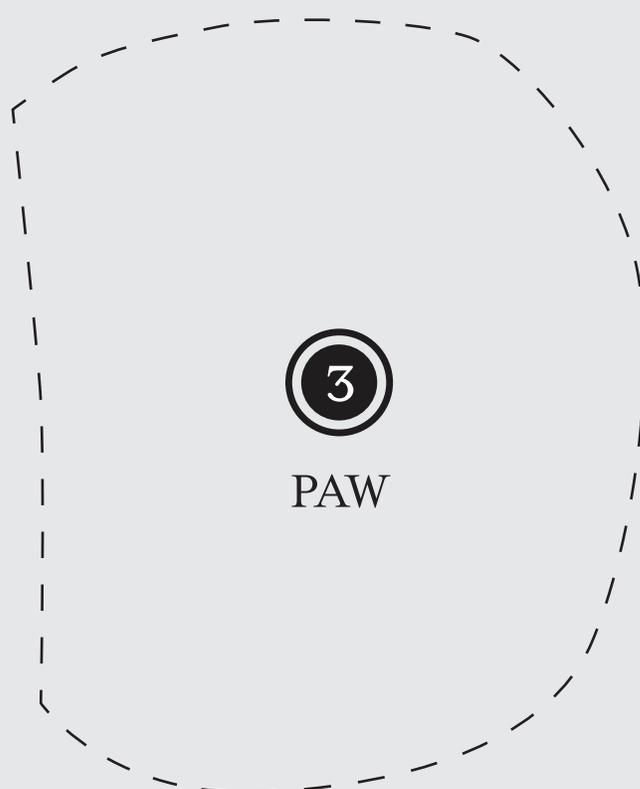
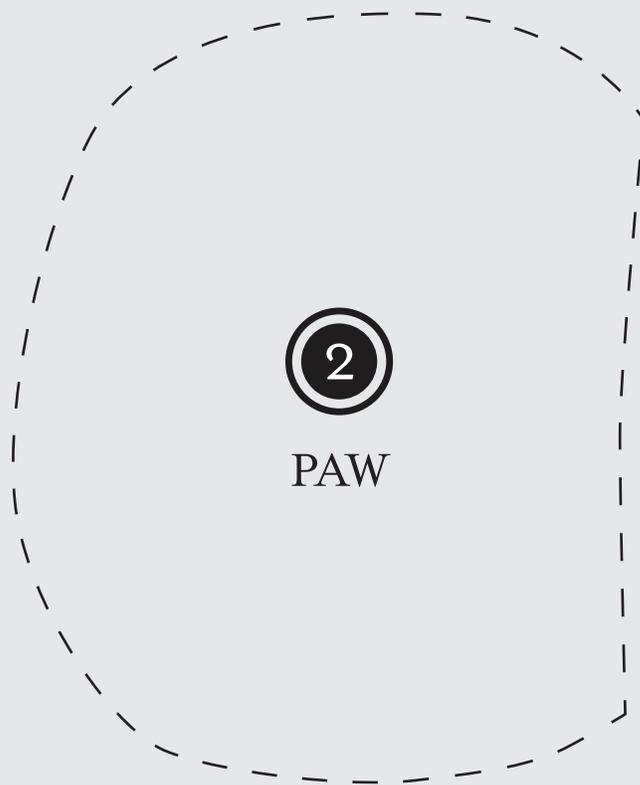
**13x9-INCH PAN** *Print on 8 1/2 x 11-inch paper and cut on dotted lines. For best results, transfer cutouts to heavier paper.*



# Panda Cake Template

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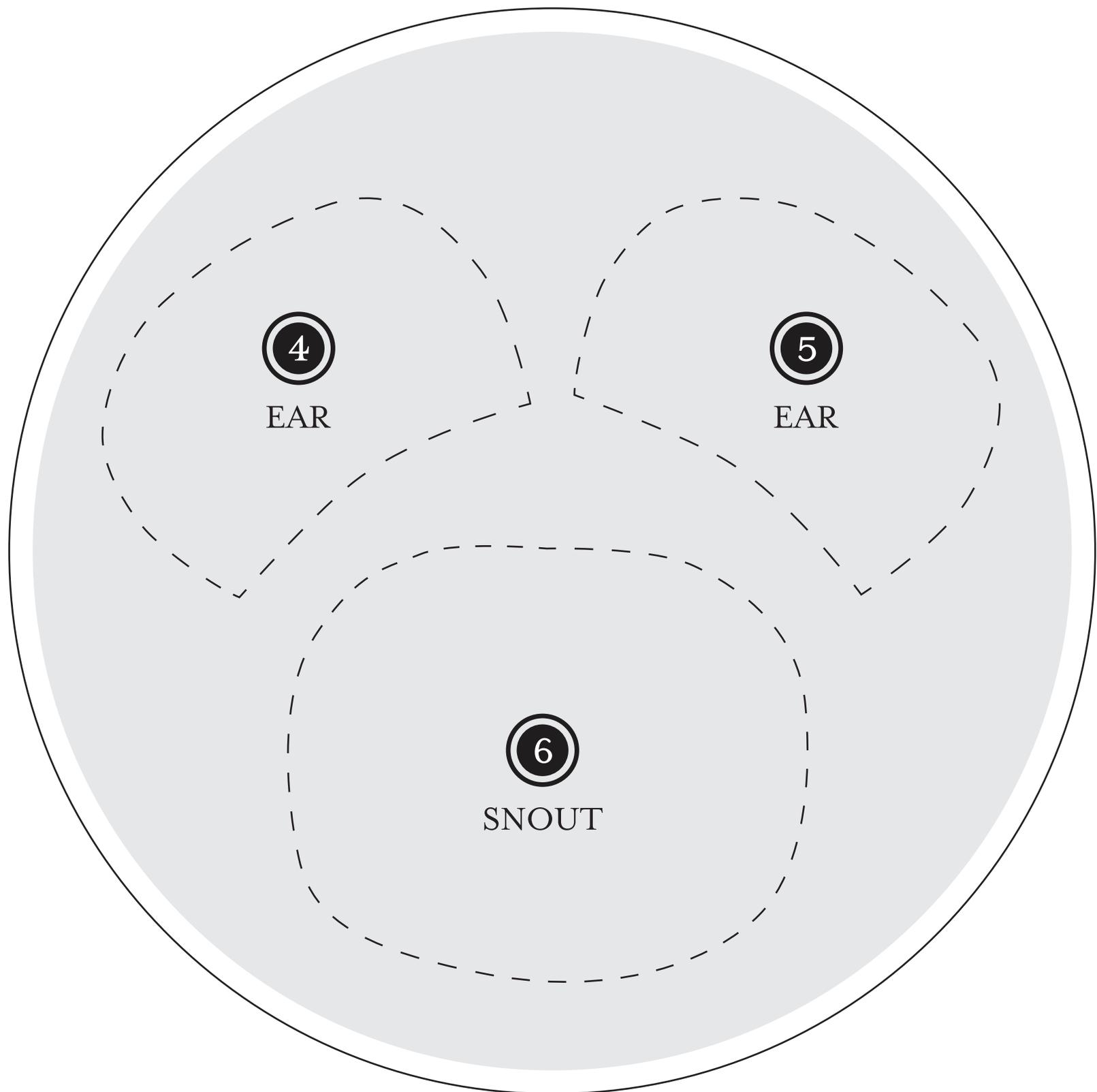
**13x9-INCH PAN** *Print on 8 1/2 x 11-inch paper and cut on dotted lines. For best results, transfer cutouts to heavier paper.*



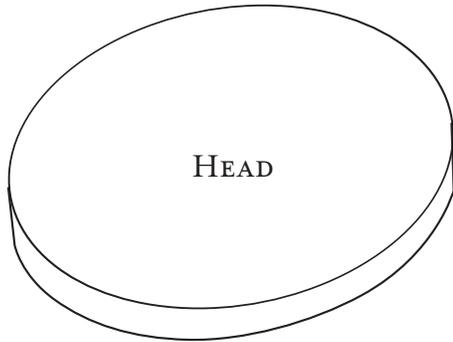
# Panda Cake Template

Betty Crocker®

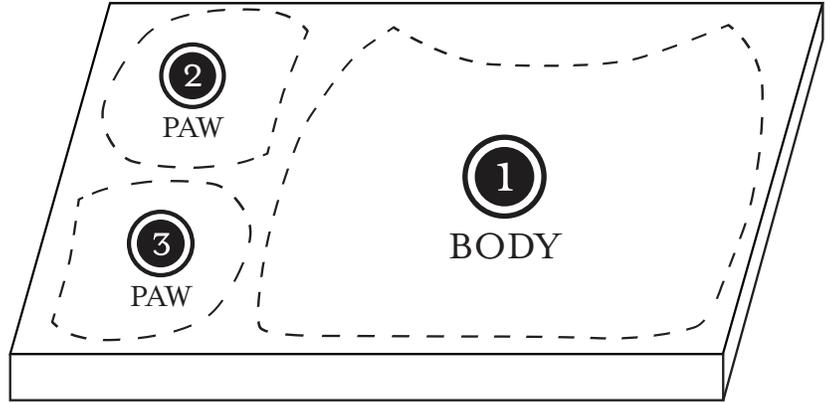
**8-INCH ROUND PAN** *Print on 8 1/2 x 11-inch paper and cut on dotted lines. For best results, transfer cutouts to heavier paper.*



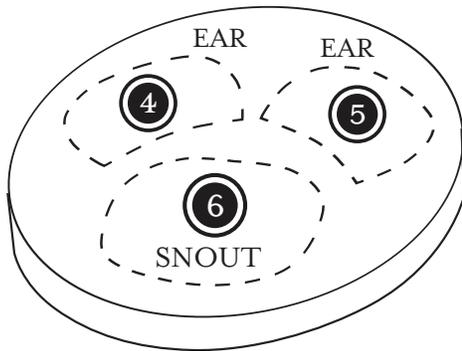
# Panda Cake Assembly



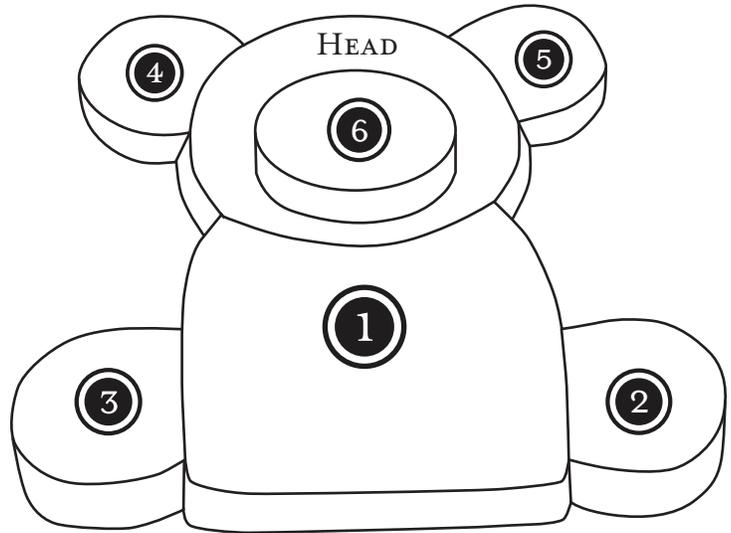
Set aside one 8-inch cake for the head.



Arrange templates for body and paws on the 13x9-inch cake and cut cake where dotted lines shown indicate.



Arrange templates for ears and snout on the other 8-inch cake and cut cake where dotted lines shown indicate.



Arrange pieces on tray to form panda and decorate.

# Panda Cake Recipe

Betty Crocker®

Party time! Create a sweet bear to celebrate a birthday or special occasion.

**Prep Time:** 1 hour 30 minutes

**Start to Finish:** 4 hours 30 minutes

**Makes:** 20 servings



- 2 boxes Betty Crocker® SuperMoist® devil's food or yellow cake mix
- Water, vegetable oil and eggs called for on cake mix box
- Tray or cardboard, 16x10 inches, covered with foil
- 1 ½ containers Betty Crocker® Rich & Creamy chocolate frosting
- Black food color
- 1 large marshmallow
- 2 small round chocolate-covered creamy mints
- Tray or cardboard (20x18 inches), covered with waxed paper or foil
- 1 ½ containers (1 lb each) Betty Crocker® Rich & Creamy vanilla frosting

1. Heat oven to 350°F (325°F for dark or nonstick pan). Make and bake 1 cake mix as directed on box for 2 (8-inch) round pans, using water, oil and eggs. Make and bake second cake as directed on box for 13x9-inch pan. Cool cakes in pans 10 minutes; remove from pans to cooling racks. Cool completely, about 1 hour. Refrigerate or freeze cakes 1 hour until firm.
2. Meanwhile, in medium bowl, mix 1 container plus 1 cup chocolate frosting with food color to make black frosting. Cut marshmallow in half crosswise. For eyes, attach 1 mint to each marshmallow slice with frosting; set aside.
3. Using serrated knife, cut off top rounded portion of each cake to level surface. Turn cakes cut sides down. Cut cakes as shown in template. Place cake pieces on tray as directed in template, attaching to tray and each other with small amount of frosting.
4. To "crumb-coat" cake, spread thin layer of vanilla frosting over head and thin layer of black frosting over ears, body and paws to seal in crumbs. Refrigerate or freeze cake 30 to 60 minutes.
5. Frost head with some of remaining vanilla frosting. Frost rest of cake with some of remaining black frosting. To pipe on panda features, spoon vanilla and black frostings into separate resealable food-storage plastic freezer bags and cut small tip off 1 bottom corner of each bag.
6. Pipe or spread vanilla frosting on body to create chest. Pipe or spread black frosting on head for patches around eyes. Place marshmallow eyes on patches. Pipe or spread black frosting on snout for nose and mouth. Pipe or spread vanilla frosting on back paws to create paw prints. Pipe outline around body and front legs with black frosting. Fill in outline with additional black frosting so front legs have a thicker layer of frosting than white chest. Using metal spatula, create a different texture on the body and front legs to further define legs from chest and back paws.

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