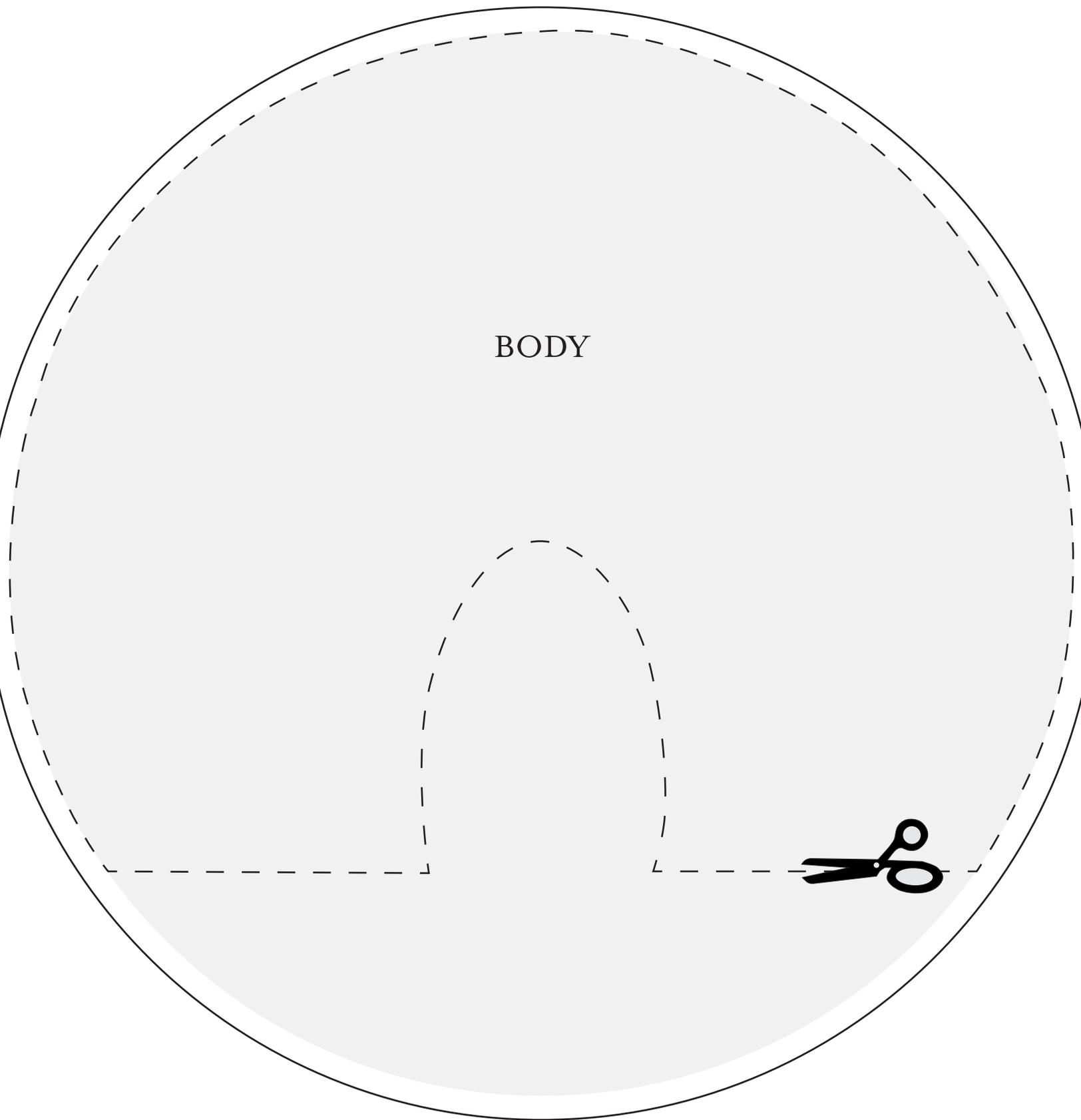


Pony Cake Template

Betty Crocker®

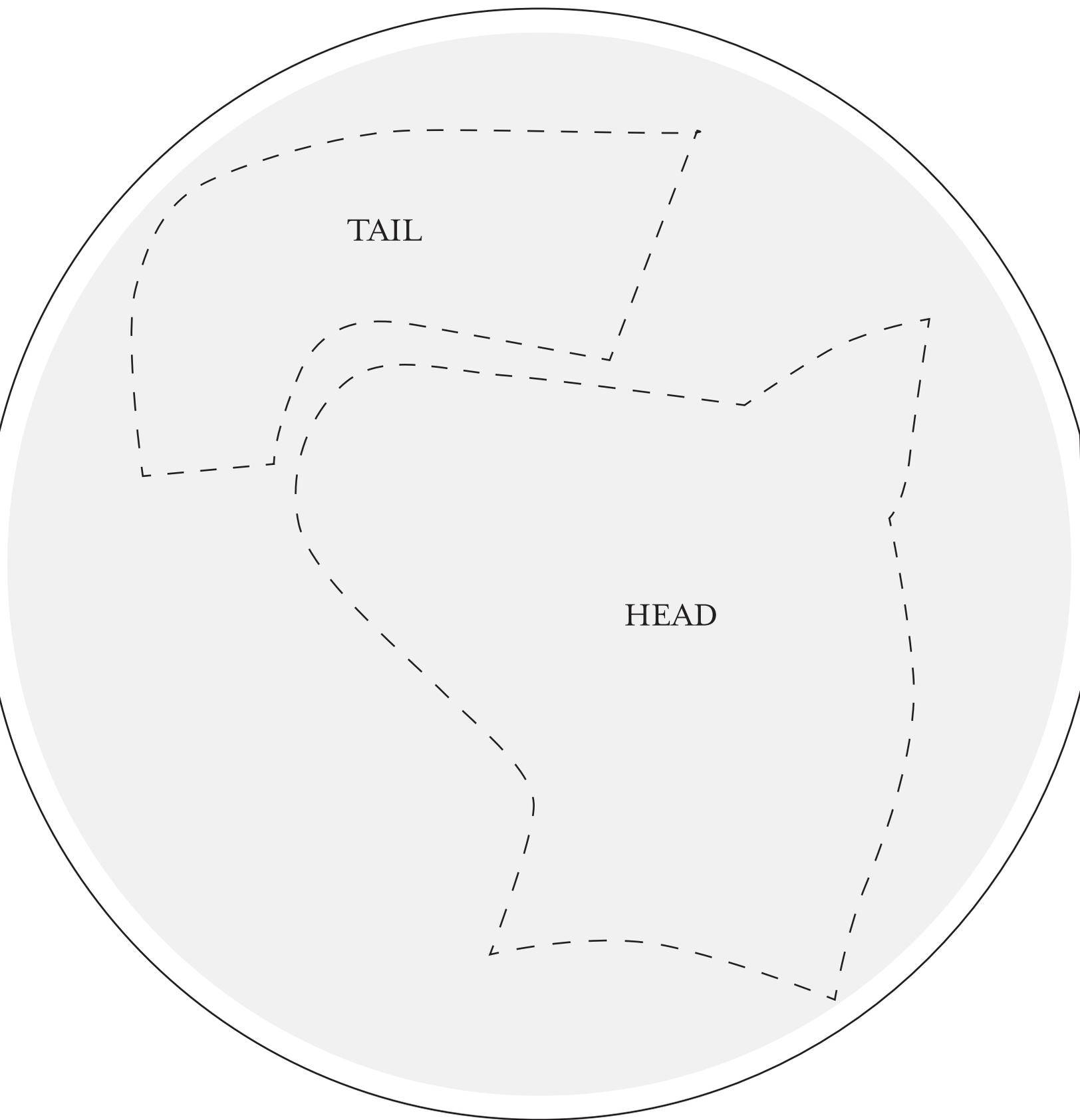
9-INCH ROUND PAN *Print on 8 1/2 x 11-inch paper and cut on dotted lines. For best results, transfer cutouts to heavier paper.*

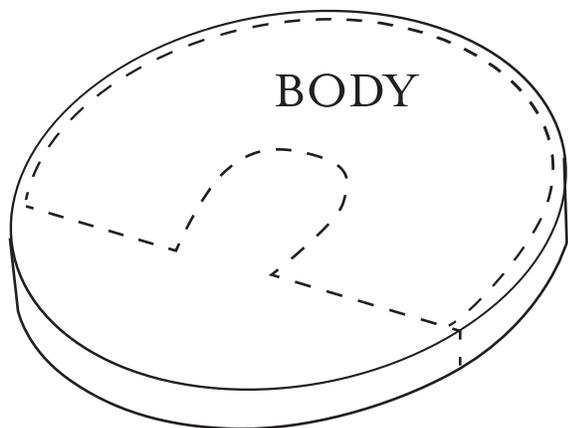


Pony Cake Template

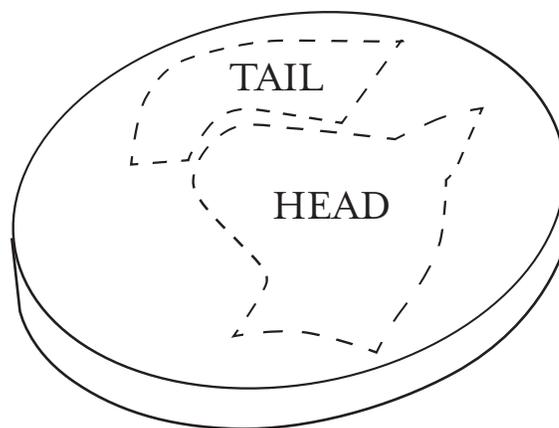
Betty Crocker®

9-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.*

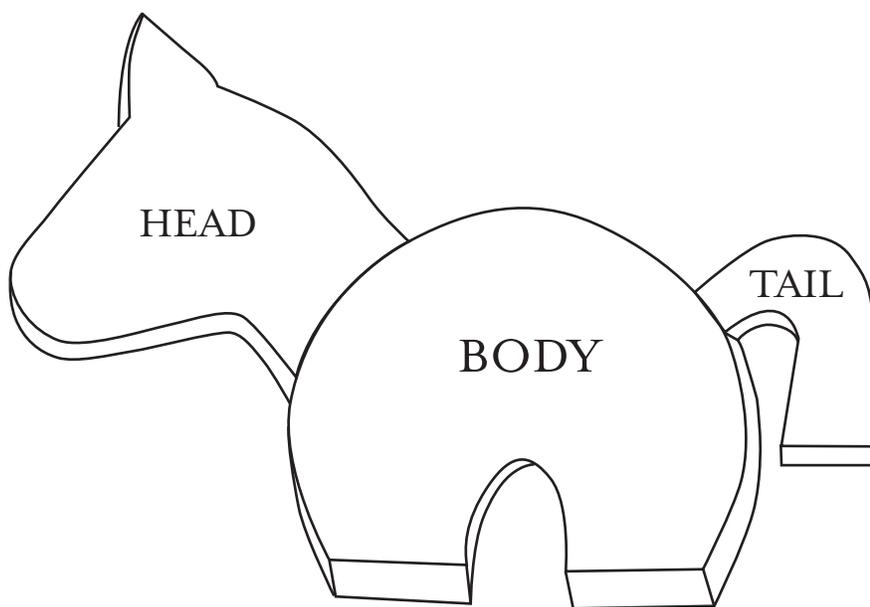




Arrange body template on one 9-inch cake and cut cake where dotted lines shown indicate.



Arrange head and tail on the other 9-inch cake and cut cake where dotted lines shown indicate.



Combine body, head and tail pieces and decorate.

Pony Cake Recipe

Giddyap! It's time for a party. Make it special with a pony cake big enough to corral a bunch of kids.

Prep Time: 1 hour 30 minutes

Total Time: 4 hours

Makes: 12 servings



- 1 box Betty Crocker® SuperMoist® yellow or devil's food cake mix
Water, vegetable oil and eggs called for on cake mix box
- 1 container Betty Crocker® Rich & Creamy vanilla frosting
Red food color
- 1 container Betty Crocker® Rich & Creamy chocolate frosting
Tray or cardboard (20x15 inches), covered with waxed paper or foil
- 1 small round chocolate-covered creamy mint

1. Heat oven to 350°F (325°F for dark or nonstick pan). Make and bake cake mix as directed on box for 2 (9-inch) round cake pans, using water, oil and eggs. Cool 10 minutes; remove cakes from pans to cooling racks. Cool completely, about 1 hour. Refrigerate or freeze cakes 1 hour until firm.
2. Meanwhile, in small bowl, tint 1/4 cup vanilla frosting with red food color to make pink; place in resealable food-storage plastic freezer bag. Place 1/2 cup chocolate frosting in another resealable food-storage plastic freezer bag. Cut small tip off 1 bottom corner of each bag. In medium bowl, stir together remaining vanilla frosting and chocolate frosting to make light brown frosting.
3. Using serrated knife, cut off rounded portion of top of each cake to make level. Turn cakes cut sides down. Cut cakes as shown in template. On tray, arrange cake pieces as shown in template, attaching pieces to each other and to tray with small amount of light brown frosting. To "crumb-coat" cake, spread thin layer of light brown frosting over entire cake to seal in crumbs. Refrigerate or freeze cake 30 to 60 minutes.
4. Frost entire cake with light brown frosting. With pink frosting, pipe on blanket; spread with metal spatula to make smooth. With darker chocolate frosting, pipe number on blanket. Pipe on hooves; spread to make smooth. Pipe on mane and tail, leaving in long strands to look like hair. Attach mint for eye.

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