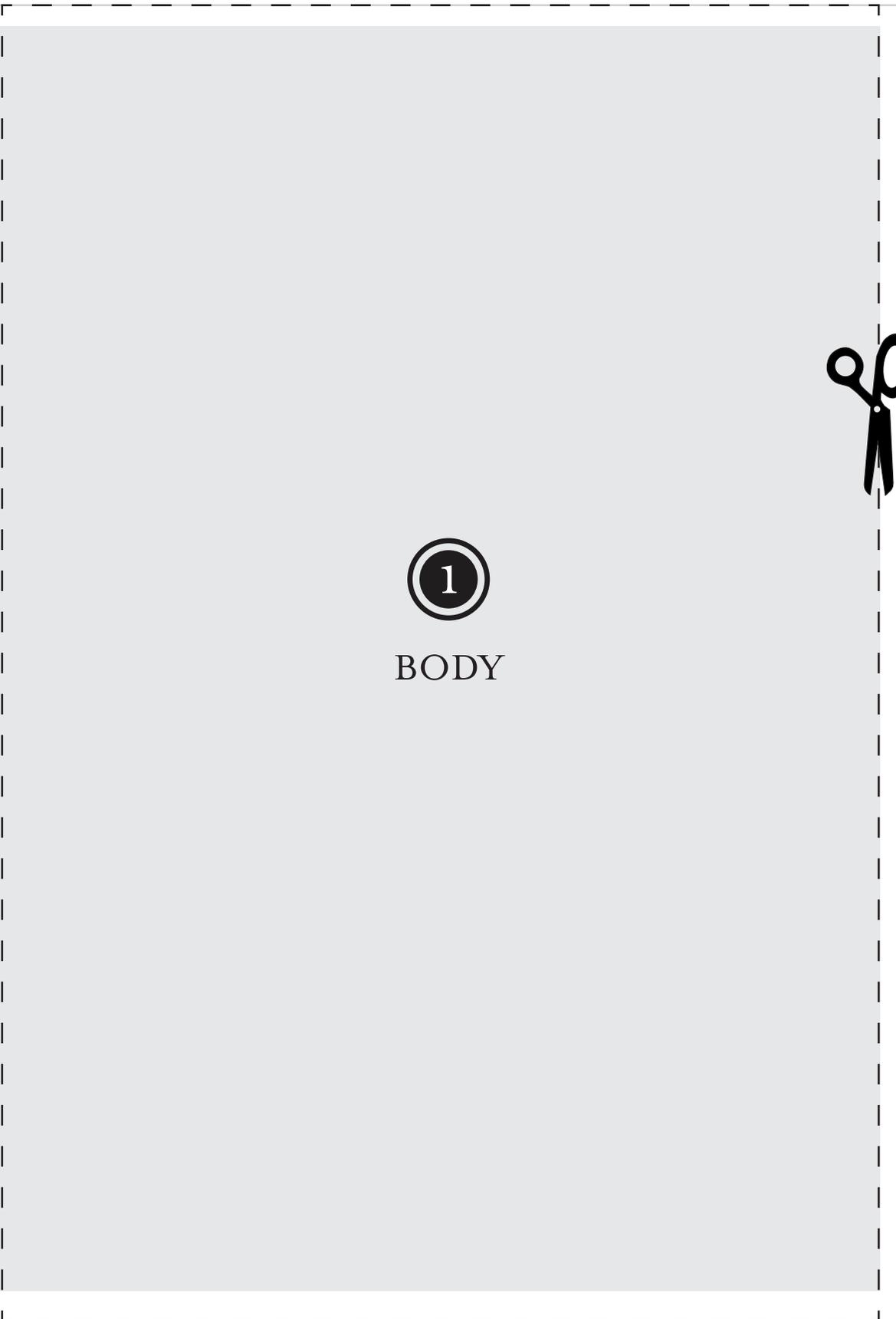


# Robot Cake Template

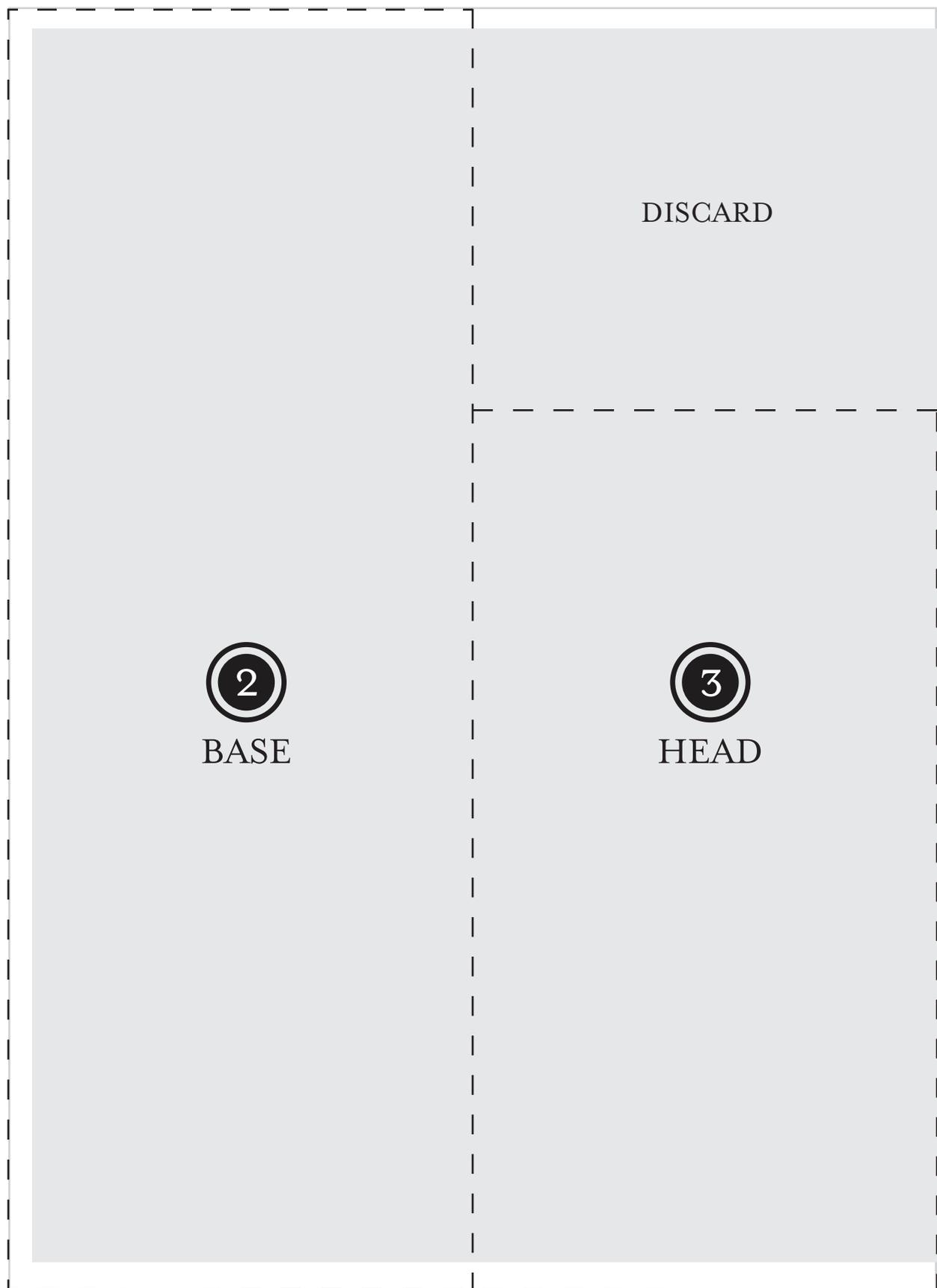
Betty Crocker®

**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.*

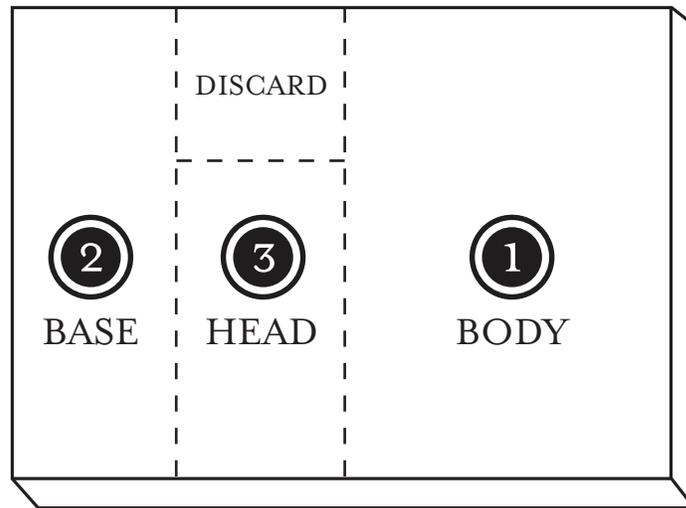


# Robot Cake Template

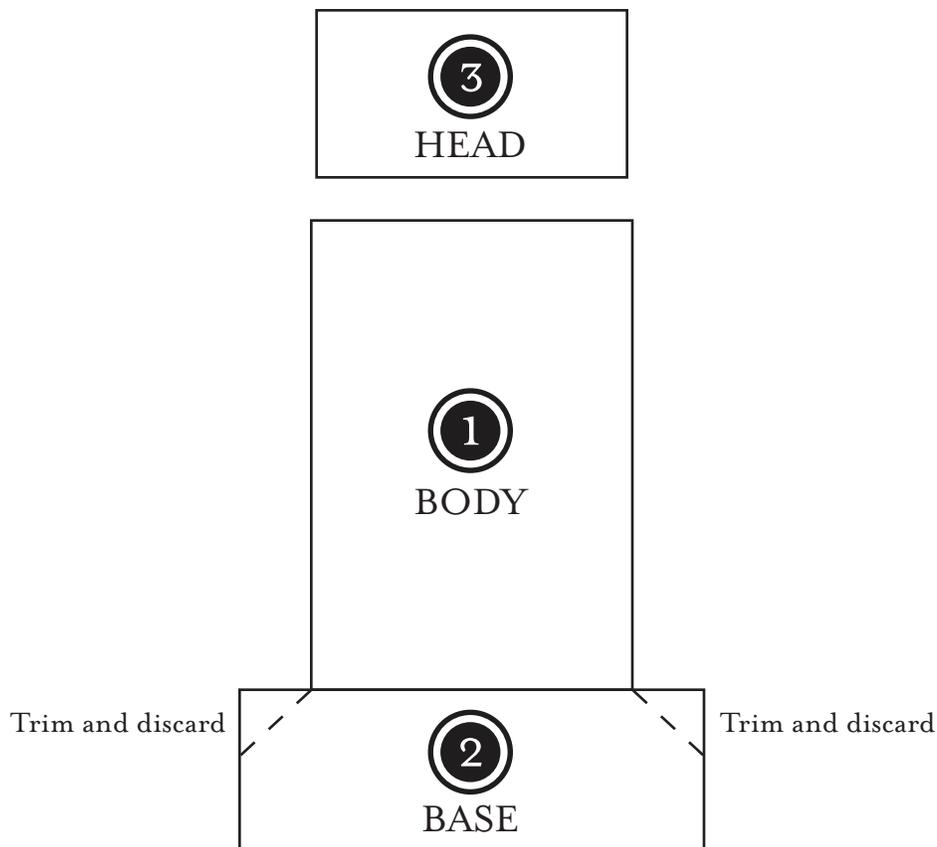
**13x9-INCH PAN** *Print on 8 1/2 x 11-inch paper and cut on dotted lines. For best results, transfer cutouts to heavier paper.*



# Robot Cake Assembly



Arrange templates on cake and cut cake where dotted lines shown indicate.



Arrange head, body and base piece on the tray and decorate.

# Robot Cake Recipe

Create a fun cake that's all decked out with Fruit by the Foot® and a delightful assortment of kids' candies.

**Prep Time:** 1 hour 45 minutes

**Total Time:** 3 hours 45 minutes

**Makes:** 12 servings



## Cake

- 1 box Betty Crocker® SuperMoist® yellow cake mix
- Water, vegetable oil and eggs called for on cake mix box
- Tray or foil-covered cardboard (20x15 inches)

## Frosting and Decorations

- 1 1/2 containers (1 lb each) Betty Crocker® Rich & Creamy vanilla frosting
- Black food color
- Blue food color
- 2 colorful licorice twists (7 inch)
- 2 large black gumdrops
- 2 soft fruit ring candies
- 2 blue candy-coated chocolate candies
- 3 pull-apart red (cherry) licorice twists
- 20 candy-coated chocolate candies (any color)
- 1 roll Betty Crocker® Fruit by the Foot® chewy fruit snack (any variety from 4.5-oz box)
- 6 thin chocolate wafer cookies

1. Heat oven to 350°F (325°F for dark or nonstick pan). Make and bake cake mix as directed on box for 13x9-inch pan, using water, oil and eggs. Cool 10 minutes; remove cake from pan to cooling rack. Cool completely, about 1 hour. Refrigerate or freeze cake 1 hour until firm.
2. Tint frosting with black and blue food colors to make desired gray color. Using serrated knife, cut rounded top off cake to level surface; place cake cut side down. Cut cake as shown in template. On tray, arrange cake pieces as shown in template, attaching to tray with small amount of frosting. To “crumb-coat” cake, spread thin layer of frosting over top and sides to seal in crumbs. Refrigerate or freeze cake 30 to 60 minutes.
3. Frost entire cake with remaining frosting. Cut 1 colorful licorice twist into 2 (1-inch) pieces. Carefully insert licorice pieces between head and body.
4. Cut remaining colorful licorice twist in half. Using scissors, make several cuts in 1 end of each licorice piece to form antennae. Insert licorice pieces, antennae ends up, in top of head. Insert gumdrops into sides of head for ears. Arrange fruit rings on head for eyes; use 2 blue candy-coated chocolate candies for pupils. Separate 1 pull-apart red licorice twist into single strands. Trim 1 strand to 3 inches; place on head for mouth. Use remaining strands to decorate base of robot as desired, trimming to fit.
5. Tie a knot in each remaining pull-apart red licorice twist. Insert knotted licorice twists in each side of body for arms. To decorate robot body, arrange 20 candy-coated chocolate candies in desired pattern on body. Use fruit snack to form border around candy design, trimming to fit. For wheels, insert chocolate wafer cookies in base of cake.

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