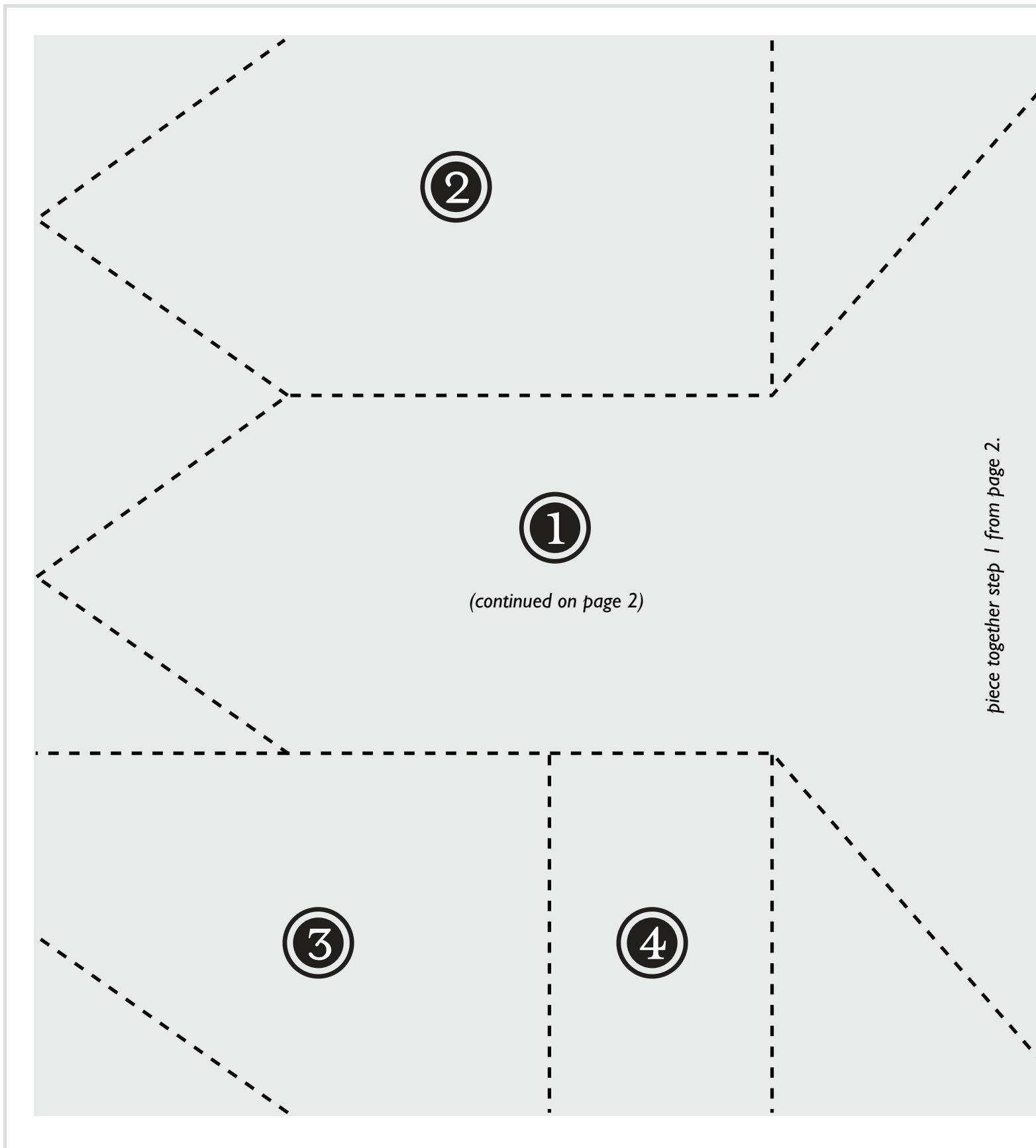


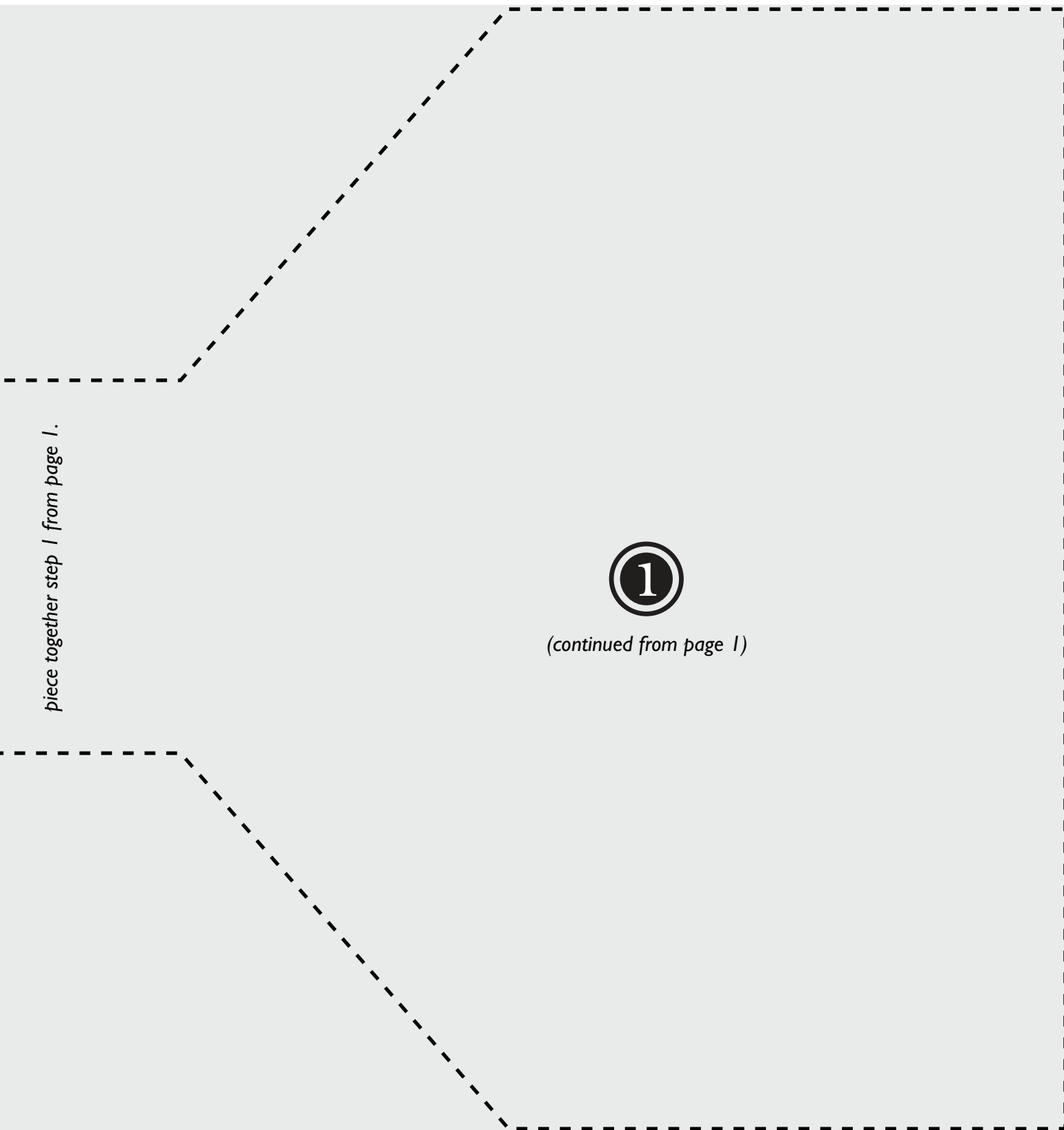
Spaceship Cake Template

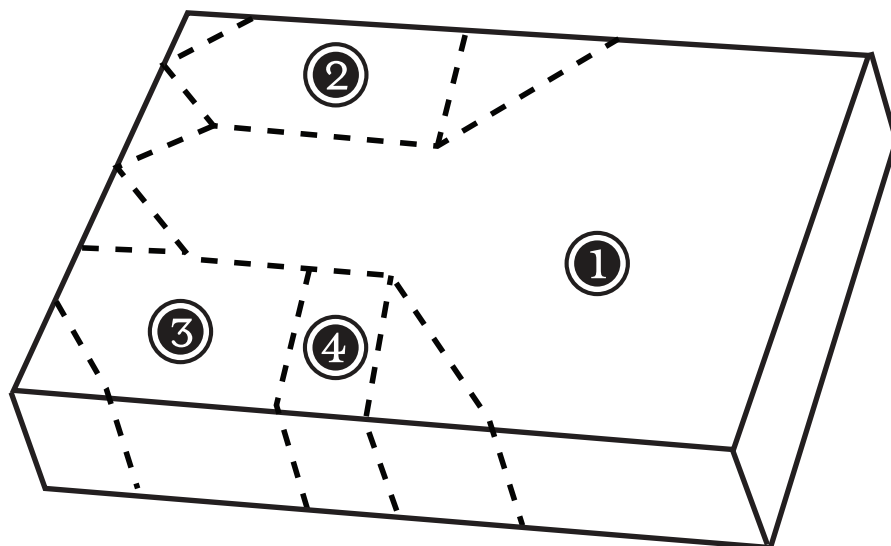
13-INCH x 9-INCH BAKING PAN (Print on 8 1/2 x 11-inch paper and apply to cooled or frozen cake.)



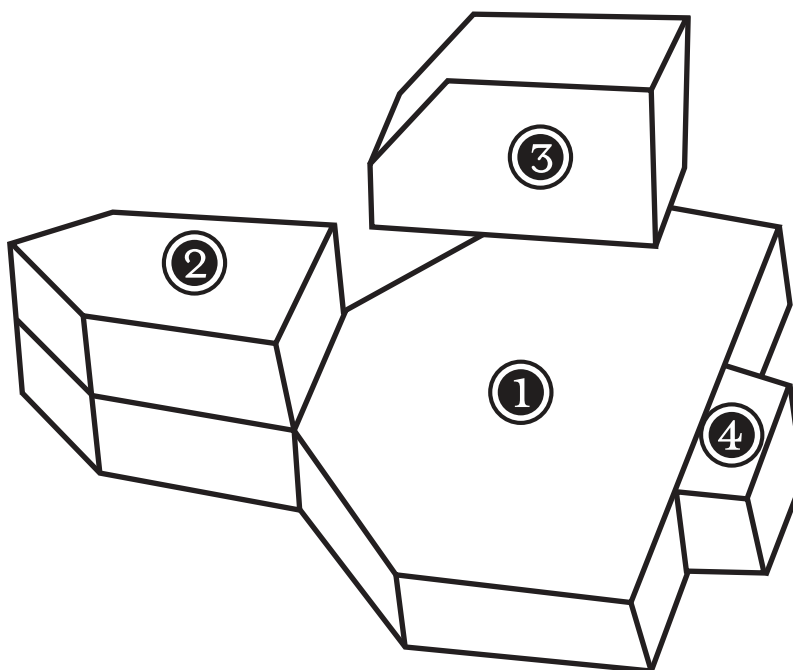
Spaceship Cake Template

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





Cut cake to form pieces of spaceship.



Place piece 1 on tray; frost. Arrange remaining pieces to form spaceship, standing up piece 3 for top fin.

Spaceship Cake Recipe

Betty Crocker®

Delight your astronaut "want-to-be" with an ordinary 13x9-inch yellow cake that blasts off into this extraordinary fun spaceship cake.

Prep Time: 1 hr

Start to Finish: 2 hr 40 min

Makes: 12 servings



- 1 box Betty Crocker® SuperMoist® yellow cake mix
Water, vegetable oil and eggs called for on cake mix box
Tray or cardboard, 17x12 inches, covered with foil
- 1 1/2 containers Betty Crocker® Rich & Creamy vanilla frosting
- 1 roll Betty Crocker® Fruit Roll-Ups® strawberry chewy fruit snack rolls
- 1 tube (0.68 oz) Betty Crocker® black decorating gel

1. Heat oven to 350°F (325°F for dark or nonstick pan). Make and cool cake as directed on box for 13x9-inch pan.
2. Cut cake as shown in diagram. Freeze pieces uncovered about 1 hour for easier frosting if desired.
3. Place cake piece 1 on tray. Frost with about 1 1/4 cups frosting. Arrange pieces 2, 3 and 4 as shown in diagram, trimming to fit, standing up piece 3 for top fin. Trim point of piece 2 for nose of ship. Frost cake with remaining frosting. Let frosting set a few minutes. Carefully cover with a paper towel and gently pat to give a fabric-like appearance; remove towel. Use fruit snack for strips as shown in photograph. Outline as desired with decorating gel.

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