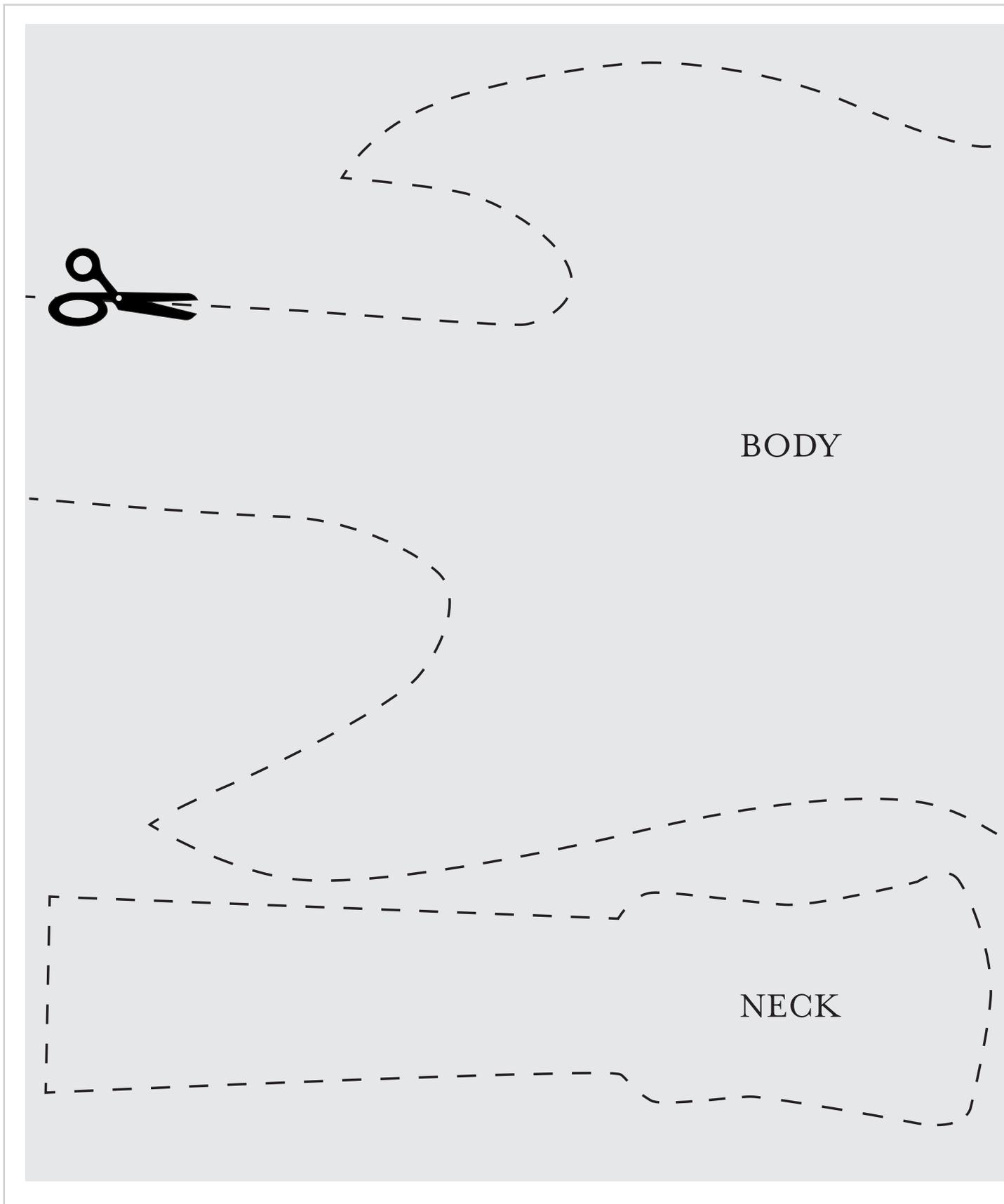


Electric Guitar Cake Template

Betty Crocker®

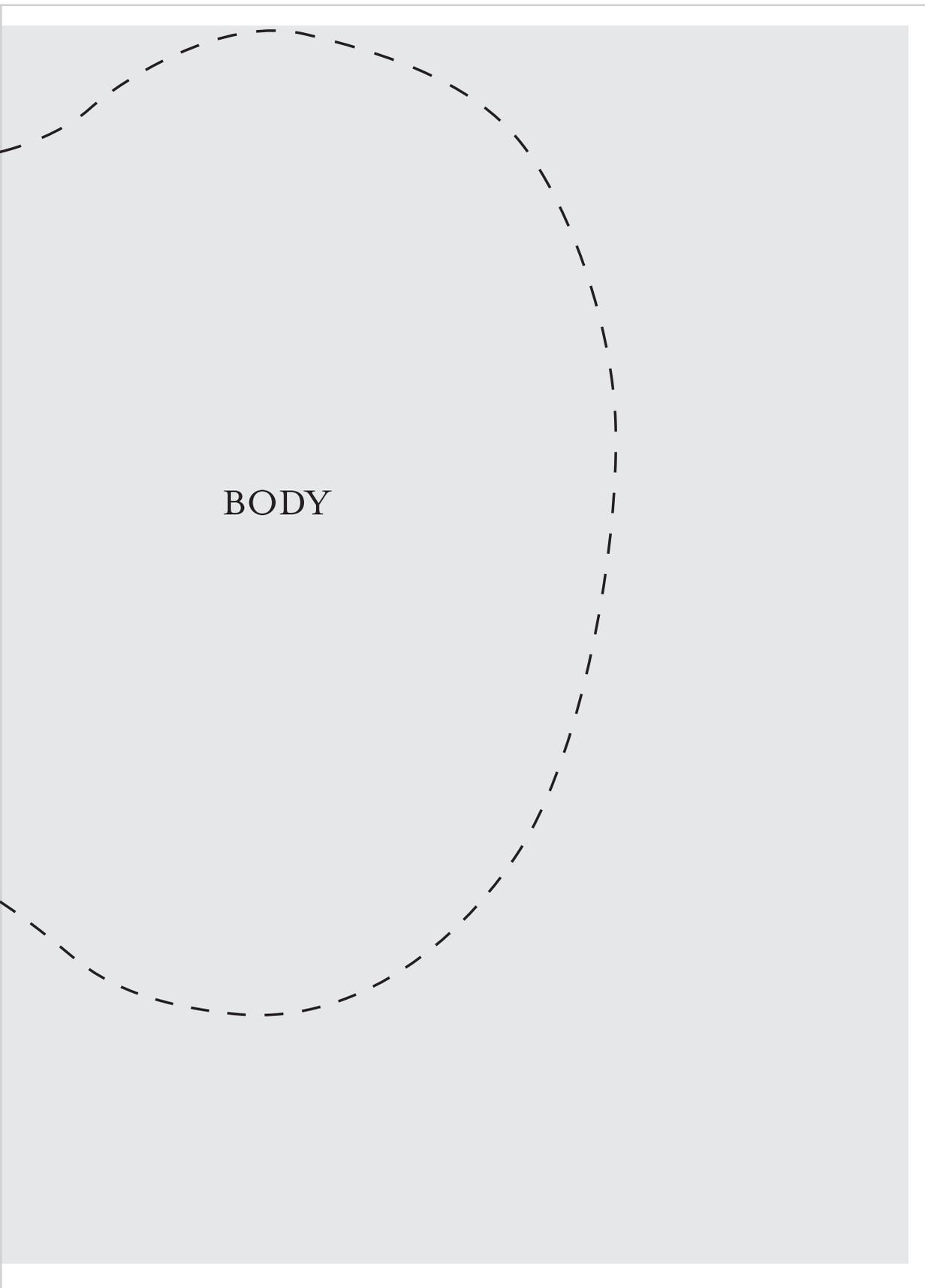
13x9-INCH PAN *Print on 8 1/2 x 11-inch paper and cut on dotted lines. For best results, transfer cutouts to heavier paper.*



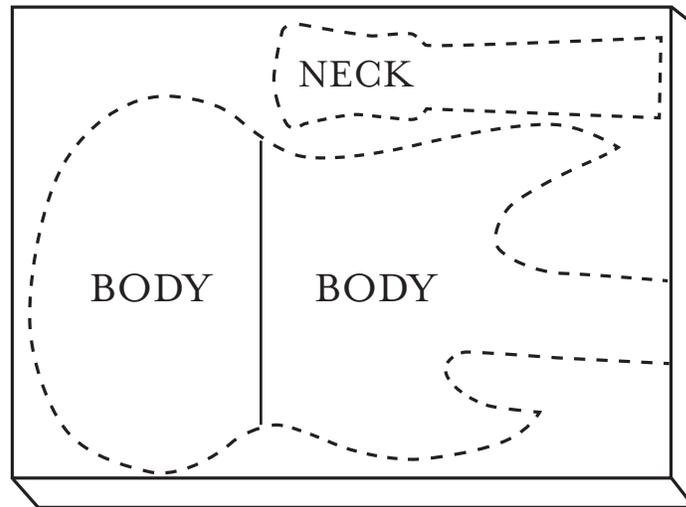
Electric Guitar Cake Template

Betty Crocker®

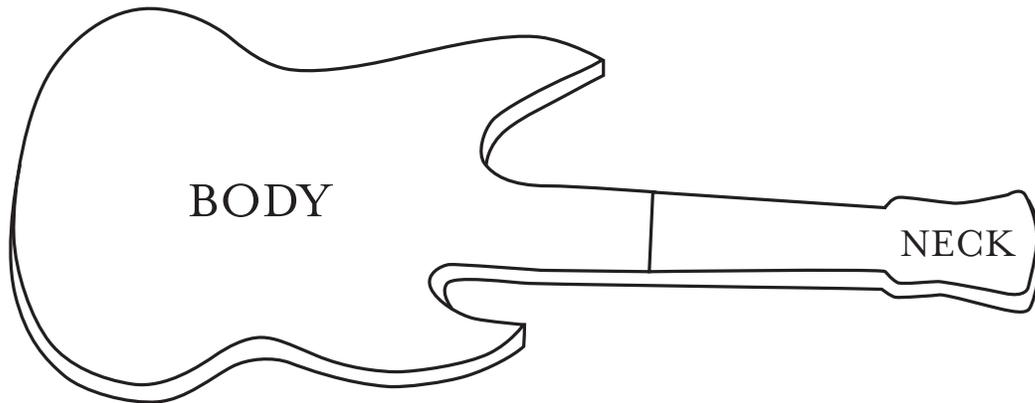
13x9-INCH PAN *Print on 8 1/2 x 11-inch paper and cut on dotted lines. For best results, transfer cutouts to heavier paper.*



Electric Guitar Cake Template



Tape the two halves of the body template together, arrange the templates on the cake and cut cake where dotted lines indicate.



Arrange guitar and neck piece on the tray and decorate.

Electric Guitar Cake Template

Betty Crocker®

Music lovers, here's a sweet cake that's made just for you.

Prep Time: 1 hour 30 minutes

Total Time: 4 hours 30 minutes

Makes: 12 servings



Cake

- 1 box Betty Crocker® SuperMoist® yellow or devil's food cake mix
- Water, vegetable oil and eggs called for on cake mix box
- Tray or foil-covered cardboard (19x11 inches)

Frosting and Decorations

- 1 1/4 cups Betty Crocker® Rich & Creamy chocolate frosting (from 1-lb container)
- Black food color
- 2 3/4 cups Betty Crocker® Rich & Creamy vanilla frosting (from two 1-lb container)
- Desired food color for guitar
- 4 pieces black licorice coil, uncoiled, or string licorice
- 4 small chewy fruit candies in desired color
- 6 chewy fruit-flavored gumdrops (not sugar coated) in desired color
- 2 candy-coated tropical fruit candies in desired color

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 or until firm.
2. Meanwhile, in medium bowl, mix chocolate frosting and black food color to make black frosting. In small bowl, mix 1/3 cup vanilla frosting and black food color to make gray frosting. Place gray frosting and 2/3 cup white vanilla frosting in separate resealable plastic freezer bags; seal bags. Cut small bottom corner off each bag. In another medium bowl, mix remaining vanilla frosting and desired food color to make guitar color.
3. Using serrated knife, cut rounded top off cake to level surface; place cake cut side down. Cut cake as shown in template. Place cake pieces on tray as directed in template, attaching to tray with small amount of frosting.
4. To "crumb-coat" cake, spread thin layer of guitar frosting over top and sides of guitar body to seal in crumbs. With black frosting, crumb-coat top and sides of guitar neck and headstock. Refrigerate or freeze cake 30 to 60 minutes to set frosting.
5. Frost entire cake with same colors. If desired, place remaining black frosting in resealable plastic freezer bag and cut small bottom corner off bag to pipe frosting. To extend guitar neck 1 to 2 inches onto body of guitar, pipe and fill in neck with black frosting. With white vanilla frosting, pipe and fill in contrasting design on body of guitar. On white design, pipe black rectangle about 1 inch from end of neck to create pickup. With gray frosting, pipe on frets, bridge and any additional accents as desired. For strings, add black licorice. Add small fruit candies at ends of strings. For tuning pegs, add gumdrops. For buttons on body, add tropical fruit candies.

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