

Stuck Santa Cake Step Shots



Stuck Santa Cake



1. Place regular cupcake, rounded side down, on cake. Place chocolate sugar wafers on their sides around the cupcake, using reserved chocolate frosting to hold them in place to form the chimney. Stack wafers, cutting as necessary to look like bricks, to make 2 layers of cookies on 4 sides of the cupcake.



2. Generously spread and mound remaining fluffy white frosting to look like snow drifts over cake, coming up against the chimney in mounds.



3. To make Santa's bag, wrap marshmallow with red fruit snack, pinching up at one end to form bag shape. Using paring knife, cut green strip out of rainbow-berry flavored sweet-sour chewy licorice. Wrap green candy strip around top of Santa's bag, and gently tie it onto the bag.