

## Dessert

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# Making Colored Stripes On A Cake

Karen Tach & Alan Richardson - "Cupcakes, Cookies, and Pie, Oh My!"  
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Cut 1 1/4-inch-wide strips of waxed paper.

To cover cake sides with alternating stripes, press waxed paper strips, 1 1/4-inch apart, against the sides of a frosted cake.

Use a spoon to scoop tinted sprinkles (see recipe for Making Cake Tinting Sprinkles and Sugar). Working from top to bottom, place the spoon next to the cake and use a finger to push the sprinkles onto the exposed areas of the frosting. After each stripe, use a piece of waxed paper to gently press the sprinkles into the frosting..

Chill for 10 minutes to firm the frosting.

Gently peel each piece of the waxed paper from the cake sides.

Using the technique above, press white sprinkles into the unsprinkled stripes. Evenly press stripes of alternating colors, reserving some for candy toppers (if using).

Combine all of the remaining sprinkles. Evenly press into the cake top.

If using candy toppers, prepare Candy Clay (see recipe for Making Candy Clay). Shape the candy clay into balls. Coat some of the balls with corn syrup. Roll the balls in the reserved single-color sprinkles. Arrange on the top of the cake.

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Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .