

Tea Party Cake



Marzipan Mix

Marzipan is a sweet, pliable blend of almond paste, sugar and unbeaten egg whites, which can be found in tubes and plastic-wrapped logs at the supermarket. Create fanciful colors by gently kneading food coloring into the marzipan.

Pot of Flowers

To maintain the texture and design of the marzipan flowers and leaves, gently place them onto the cake frosting, trying not to press them into the cake.

BAKING TIME
55 minutes

GOOD IDEA Design invitations shaped like teapots and invite your guests to sample your tea party cake.

Variations

Slicing Savvy

The easiest way to slice this cake is to carefully separate the layers. Cut the bottom layer into slices first.



Child's Play

Decorate the table with a play tea set and serve these cupcakes, alongside some "iced tea," for a very special children's tea party.



You Will Need



FOR THE DECORATIONS

- 1 tube (7 ounces) marzipan
- yellow food coloring
- red food coloring
- blue food coloring
- green food coloring
- 2 tablespoons confectioners' sugar

FOR THE CAKE

- 2 packages (16 ounces each) pound cake mix
- 1½ cups water
- 4 large eggs
- 2 cans (16 ounces each) prepared vanilla frosting

SPECIAL AIDS

- two 1½-quart ovenproof bowls
- 1½-inch flower- and leaf-shaped cookie cutters
- toothpicks
- 6-inch wooden skewers

SERVES 16

Kitchen Tips

Create pink frosting by adding a few drops of red food coloring to 1 cup of the frosting. Add a few drops of yellow food coloring to remaining frosting; stir each until the desired color is reached.

Step by Step

MAKING THE MARZIPAN DECORATIONS

1. Divide marzipan in half. Tint half of marzipan pale yellow. Divide remaining half evenly into 4 separate pieces. Tint each piece with a different food color.
2. Shape the yellow marzipan into a rope and form the handle, lid top and spout; set aside. Sprinkle a sheet of waxed paper with confectioners' sugar. Roll out colored marzipan pieces to a ⅛-inch thickness. Using 1½-inch flower and leaf cookie cutters, cut out flowers and leaves. Dry marzipan decorations, uncovered, overnight.

BAKING THE CAKE

1. Preheat oven to 350° F. Spray two 1½-quart ovenproof bowls with vegetable cooking spray; dust lightly with flour.
2. In a medium bowl, using an electric mixer set on medium speed, beat cake mix, water and eggs until smooth. Pour batter into prepared bowls; smooth tops.
3. Bake until a toothpick inserted in each center comes out clean, about 55 minutes. Transfer bowls to wire racks; cool for 10 minutes. Turn cakes out onto racks; cool completely. Level flat sides of cakes. Trim about 1 inch from one round bottom for lid.

ASSEMBLING THE CAKE

1. Spread frosting over flat top of one cake. Top with remaining cake; frost with yellow frosting. Place reserved cake

piece on top of dome for lid and frost with yellow frosting. ▼



2. Use toothpicks to attach lid top; use skewers for handle and spout. ▼



3. Arrange leaves and flowers on cake. Pipe pink frosting in balls around lid and base and in flower centers. ▼

