

BIRTHDAY PARTY BASH CELEBRATION CAKE

Use Duncan Hines[®] yellow cake mix and prepare according to package directions for the cupcakes.

27 standard cupcakes; 1 baked in foil, 26 baked in blue paper liners

24 mini cupcakes; 1 baked in foil wrapper and 23 baked in white paper liners

1 jumbo cupcake baked in foil liner

3 cans (16 ounces each) Duncan Hines[®] classic vanilla frosting

Red, Neon blue and pink, green and yellow food coloring

10 each orange and yellow fruit chews, 6 green, purple, red, and pink fruit chews (Starburst[®], Laffy Taffy[®], Jolly Rancher[®], Tootsie Fruit Rolls[®])

14 vanilla wheat sticks or thin pretzel sticks, divided (Pringles[®])

1/2 cup each orange, dark cocoa and white Candy Melts[®] (Wilton[®])

3 tablespoons red Candy Melts[®] (Wilton[®])

4 sugar cones

2 tablespoons light corn syrup

1/3 cup each red, blue, purple, orange and pink decorating sugars

5 whole graham crackers

Large round flat sprinkle decors (Wilton[®])

2 large marshmallows

4 strips sour rainbow belts

2 mini chocolate chips

1 tube each (4.25 ounces) chocolate and vanilla decorating frosting

3 tablespoons candy confetti sprinkles (Wilton[®])

1. Line 3 cookie sheets with wax paper. Place the Birthday Party Bash template under one sheet; set aside. For template, enlarge logo on manual cover 60% or go to www.birthdaypartybashgame.com/img/BPB_Cake_Template.jpg. Melt the orange Candy Melts[®] in the microwave in a small bowl, stopping to stir frequently, until smooth, about 30 seconds. Dip one of the wheat sticks into the melted orange candy to coat leaving a 1 inch end uncoated. Allow the excess chocolate to drip off and place on a prepared cookie sheet. Repeat with the remaining 11 wheat sticks. Melt the red Candy Melts[®] in the microwave until smooth, about 20 seconds and spoon into a resealable bag. Snip a very small corner, (1/8 inch) and drizzle diagonal lines of red chocolate over the dipped orange wheat sticks to make the candles. Place in the refrigerator until set, about 5 minutes.

2. Melt the dark cocoa Candy Melts[®] in the microwave in a small bowl, stopping to stir frequently, until smooth, about 30 seconds. Spoon into a resealable bag, snip a small corner from the bag and pipe outline of the birthday party bash using the template. Fill in with more chocolate until completely filled. Tap the counter surface to smooth out chocolate. Place in the refrigerator until set, about 5 minutes. Gently peel the chocolate template from the wax paper. Pipe a dot of the remaining

cocoa Candy Melts[®] on the back and attach the 2 remaining wheat sticks as the supports. Return to the refrigerator until set, about 5 minutes longer.

3. Melt the white chocolate Candy Melts[®] in the microwave in a small bowl, stirring frequently until smooth, about 30 seconds. Spoon into a resealable bag, snip a small corner from the bag and pipe 3 inch long wavy lines as the balloon strings on the remaining lined cookie sheet. Place in the refrigerator until set, about 5 minutes. You will need 23 strings, but make more in case of breakage.

4. Heat a few of the fruit chews in the microwave for no more than 3 to 4 seconds to soften slightly. (Really that short amount of time, otherwise you will have a melted mess in the microwave!) Roll out the fruit chews with a small rolling pin to a scant 1/8th inch thickness. For larger pieces press several like colored fruit chews together before rolling out. Cut out a variety of circles, 1/2 inch to 1 inch, to use for the block letters, and 1/4 inch wide strips for the ribbons and 1/2 wide strips for the bands on the hats. Set pieces aside on a sheet of wax paper, careful not to allow them to overlap. Using templates and the circles made from chews cut letters. Arrange the Birthday Party letters on the flat side of the chocolate template as shown in photo.

5. Tint 1 can plus 1 cup of the vanilla frosting light blue with the neon blue food coloring (McCormick[®]). Divide the remaining frosting evenly between 5 bowls, tinting one bowl each bright pink, red, green, yellow and purple with the food coloring. Spoon each color into a separate Ziplock[®] bag. Snip a small corner (1/8th inch) from the bags with the tinted frosting.

6. Reserve 1/4 cup of the light blue frosting. Spread the remaining light blue frosting on top of all of the standard cupcakes, the jumbo cupcake, and the one mini cupcake baked in the foil liner and make smooth. Pipe about 3 tablespoons of red frosting into a small bowl. Microwave until the frosting is the texture of slightly whipped cream, about 5 to 10 seconds. Hold one of the unfrosted mini cupcakes by the paper liner and dip the top of the mini cupcake up to the paper liner. Lift the cupcake and allow the excess frosting to drip off. Invert cupcake and place on a cookie sheet to set. Dip 4 to 5 more mini cupcakes in the red frosting. Repeat with pink, yellow and green frosting and the remaining mini cupcakes. Refrigerate cupcakes for about 30 minutes to set.

7. For the hats, heat the light corn syrup in the microwave until bubbly, about 7 seconds. Lightly brush one ice cream cone with the hot syrup to cover. Sprinkle with a colored sugar to cover completely. Repeat with the remaining cones and different colored sugars. Add a few fruit chew circles to the sides of the cones or a strip wrapped around the side to make the party hats. Arrange a decorated cone on top of a frosted cupcake. Pipe tassels on top of each cone with a different colored frosting.

8. For the packages, cut the graham crackers in half crosswise with a serrated knife. Spread a thin coat of tinted frosting on top of each graham square and dip into a like colored sugar to coat. Add a few candy decor sprinkles for dots and a few strips of fruit chews for the ribbon and bows. To make a bow, cut the thin fruit chew strips into 1 inch pieces. Press the cut ends together to make a loop. Arrange 5 to 6 loops together to make a bow. Press a graham cracker package on top of 9 of the frosted cupcakes.

9. For the birthday cake topper, pipe a decorative edge around the 3 cupcakes baked in the foil liners, (jumbo, standard and mini). Cut 4 of the dipped wheat sticks into 2 inch pieces. Insert the pieces as the candles close to the edges of each cupcake as the candles. Pipe a dot of yellow frosting on top of each candle to make the flame.

10. For the balloons; arrange 2 to 3 mini frosted cupcakes on their sides on top of a frosted cupcake. Using a matching color frosting, pipe a dot at the base of each mini cupcake and attach the white chocolate string. Pipe 2 dots of like colored frosting on either side of the string to look like the balloon end.

11. For the piñata; cut one of the marshmallows in half crosswise. Secure the short ends together with a dot of frosting to make the head. Spread a thin layer of vanilla frosting on top of the marshmallow and add several strips, cutting to fit, of the sour rainbow belt to cover. Cut small pieces of the sour belt to cover the front and back of the head. Cut 2 small triangles (1/4 inch) and 4 small triangles (1/2 inch) for the ears and the feet. Arrange strips of the sour belt on top of a frosted cupcake to cover completely and trim the sides with scissors to make clean edges. Add the feet on either side of the cupcake using a dot of frosting if necessary. Add the ears to the marshmallow head and attach with a dot of frosting on top of the cupcake. Pipe a dot of vanilla frosting with the decorating frosting and add the mini chocolate chips as eyes. Pipe a chocolate mouth and add a pink sprinkle for the cheeks.

12. For the Bash on the plaque, tint the reserved light blue frosting with another drop of blue food coloring to make darker.

Spoon the frosting into a Ziplock[®] bag. Snip a small corner from the bag. Pipe "Bash" in script on the bottom of the chocolate template. Insert the wheat sticks into a cupcake to help support the chocolate template.

13. To Assemble; Arrange the cupcakes on a tiered cake stand. Packages and piñata on the base and balloons on the second layer. Hats and chocolate template on the 3rd layer and the final layer the tiered birthday cake cupcake. Add the remaining chocolate dipped candles around the balloon cupcakes and add a drop of yellow frosting on the ends as the flame. Add the confetti sprinkles and streamers!

Click image below to print out the Birthday Party Bash template.

Template

