



FOSTER'S
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SUPERMARKETS

Another delicious recipe from

Foster's Demo



Butterfly Cake

Prep Time: Prep: 20 min

Start To Finish: 2 hr

Makes 12 servings

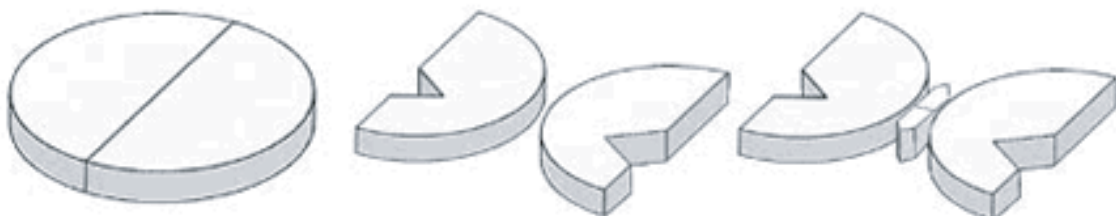
Ingredients:

- 1 package Betty Crocker® SuperMoist® cake mix (any flavor)
Water, oil and eggs called for on cake mix package
Tray, cutting board or cardboard, covered, if desired
- 2 tubs Betty Crocker® Whipped fluffy white ready-to-spread frosting
Colored sugar
Betty Crocker® decorating gel
Assorted candies, such as jelly beans (cut in half), pastel mints, miniature jawbreakers, cherry rock candy
Betty Crocker® Fruit by the Foot® chewy fruit snack rolls, (any flavor)

Directions:

1. Heat oven to 350°F. Grease bottoms only of 2 round pans, 8x1 1/2 or 9x1 1/2 inches. Make cake mix as directed on package, using water, oil and eggs. Pour into pans.
2. Bake as directed on package or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire rack. Cool completely, about 1 hour. Wrap and freeze 1 layer for future use.
3. Cut cake in half; cut a notch on each cut side, slightly below center, to form wings as shown in diagram. Freeze pieces uncovered about 1 hour for easier frosting if desired. To make butterfly, arrange 2 wings on tray; use 2 of the leftover notched pieces to form the body, trimming if necessary. Frost cake, attaching pieces with small amount of frosting.
4. Sprinkle with colored sugars. Outline wings and body with decorating gel. Decorate wings with assorted candies as desired. Roll fruit snack to make antennae. Store loosely covered.

Cutting and Assembling Butterfly Cake



Cut cake in half.

Cut notch on both sides,
slightly below center.

Arrange 2 "wings" on tray;
use 2 notched pieces to form body.