

# Polka Dot Cakes

Rolled fondant in pretty pastel colors dresses up these 3-layer package cakes for the holidays.

## WHAT YOU NEED TO MAKE 1 PACKAGE CAKE

Two 2-layer cake mixes, any flavor  
 ½ recipe Fluffy White Frosting  
 24-oz box white rolled fondant  
 Desired color paste food coloring  
 (pink, lime green royal blue)

## TO MAKE THE CAKE

- 1 Prepare the two cake mixes according to package direction. Bake each one in a 13x9x2-inch baking pan. Remove from pan and cool completely. Using a ruler and serrated knife, cut three 6-inch-square cake pieces from the two cakes. You will have cake leftover.
- 2 Thin the Fluffy White Frosting slightly by beating in 1 to 2 tablespoons of additional milk. It should be very easy to spread without running off the cake. Spread a thin layer of the frosting between the three cake layers. Spread remaining frosting in a very thin layer on sides and top of layered cake. This will seal in the cake crumbs and help fondant layer to stick to cake. Place frosted cake on a large piece of waxed paper.
- 3 To use fondant pinch off ⅓ of the fondant to be used for bow and dots. Tint the larger portion of fondant with food coloring to make a pastel color. Use same food coloring to tint the smaller portion of fondant a brighter color. Keep fondant portions covered with plastic wrap when not using.
- 4 On a surface lightly dusted with powdered sugar, roll out large portion of fondant into a circle/square about 14 inches across. Transfer to top of frosted cake by loosely wrapping the rolled fondant around rolling pin. Unroll over cake allowing fondant to drape down sides of cake. If necessary, gently stretch fondant to reach bottom edge of cake sides. Press the fondant onto the sides of cake letting excess fondant gather at the corners of cake and at the bottom edge of cake. Trim the excess fondant at corners of cake using kitchen



shears. Rub trimmed edges of fondant with fingers to seal. Trim excess fondant from bottom edge of cake using a table knife or metal spatula.

- 5 To make bow, on a lightly dusted surface, roll out the smaller portion of fondant to a rectangle about 6x12 inches and ⅛ inch thick. Using a pizza cutter or pastry wheel, cut into 16 strips that are 6 inches long and ¾ inch wide. Use a very small (⅜-inch) round cutter to make dots from remaining fondant. Make each strip into a loop, brush ends of loop with some water and press ends together to seal. Let loops stand on their edges to dry for several hours or overnight. On top of cake arrange a circle of loops with ends in center. Use a ball of thick icing in center to hold ends together. Attach a second row of loops on top, sticking their ends into ball of frosting. Attach final layer of about three loops on top. Brush back of dots with water and attach to sides of cake.

### For Fluffy White Frosting:

In a large mixing bowl beat shortening for 30 seconds. Gradually add about 2 cups of the powdered sugar. Beat in half of the milk and all of the vanilla. Gradually beat in remaining powdered sugar. Beat in enough remaining milk to make frosting spreading consistency. Makes about 3 cups.