

Teapot Cake

Not everyone is a master cake baker but with this super easy recipe and supplies you probably already have in your kitchen, your tea party guests will be sure to forget their manners and dig right in.

Estimated Time 60 - 90 minutes

Ingredients:

- (1) box of your favorite cake mix
- (2) cans of your favorite canned frosting
- (2) 8" round cake pans
- Your favorite cake decorations (sprinkles, gumdrops, gel tube frostings, small candies, etc)

Supplies:

- Wire cooling rack * Long knife * Plastic wrap * Wax Paper * 13" x 18" tray or full-covered board
- Teapot Cake Pattern (included)

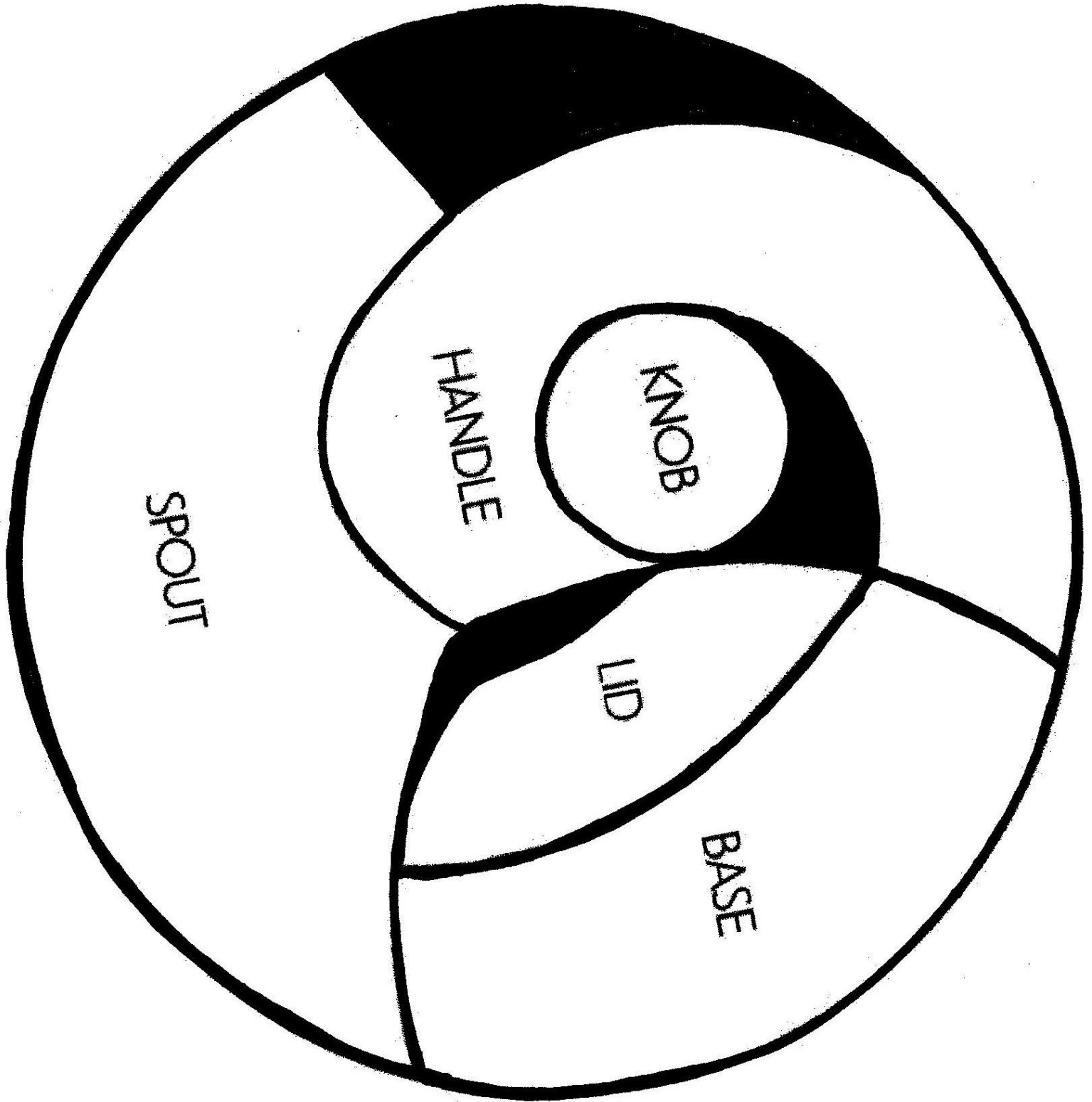
Directions:

- *Prepare and bake cake in two (2) round 8" cake pans as directed in cake mix.
- *Cool cake completely on wire rack.
- *Wrap cakes individually in plastic wrap and freeze for approximately 45 minutes. (Freezing the cake does not affect the flavor; it makes the cake easier to work with. It also allows you to make the cake ahead of time and helps balance the workload on the day of your tea party.)
- *Trace teapot cake pattern on wax paper.
- *Cut out wax paper pattern and reassemble on top of one cake round.
- *Cut the cake into sections by following pattern using a long knife.
- *Assemble sections on tray or covered board into the shape of the teapot.
- *Frost connecting sections first, then frost entire cake.
- *Decorate as you wish!



This article is provided by Lisa Marie Mihalina, owner and operator of **The Tea Party Lady™** in Bergen County, NJ. Bringing a bit of old fashioned elegance to Northern New Jersey and the surrounding areas since 1994. For more information, visit www.theteapartylady.com.

Teapot Cake Pattern



This article is provided by Lisa Marie Mihalina, owner and operator of **The Tea Party Lady™** in Bergen County, NJ. Bringing a bit of old fashioned elegance to Northern New Jersey and the surrounding areas since 1994. For more information, visit www.theteapartylady.com.