

# Regina's Cake List



**Courtesy  
of  
Samantha Blackburn**

**September  
2023**

# Make a birthday girl smile!

## Step-by-step Recipe

Wide-eyed with delight—that's what she'll be when you bake up our fairy-tale mermaid cake. And all it takes is cake mix, canned frosting, candy and a storebought doll!

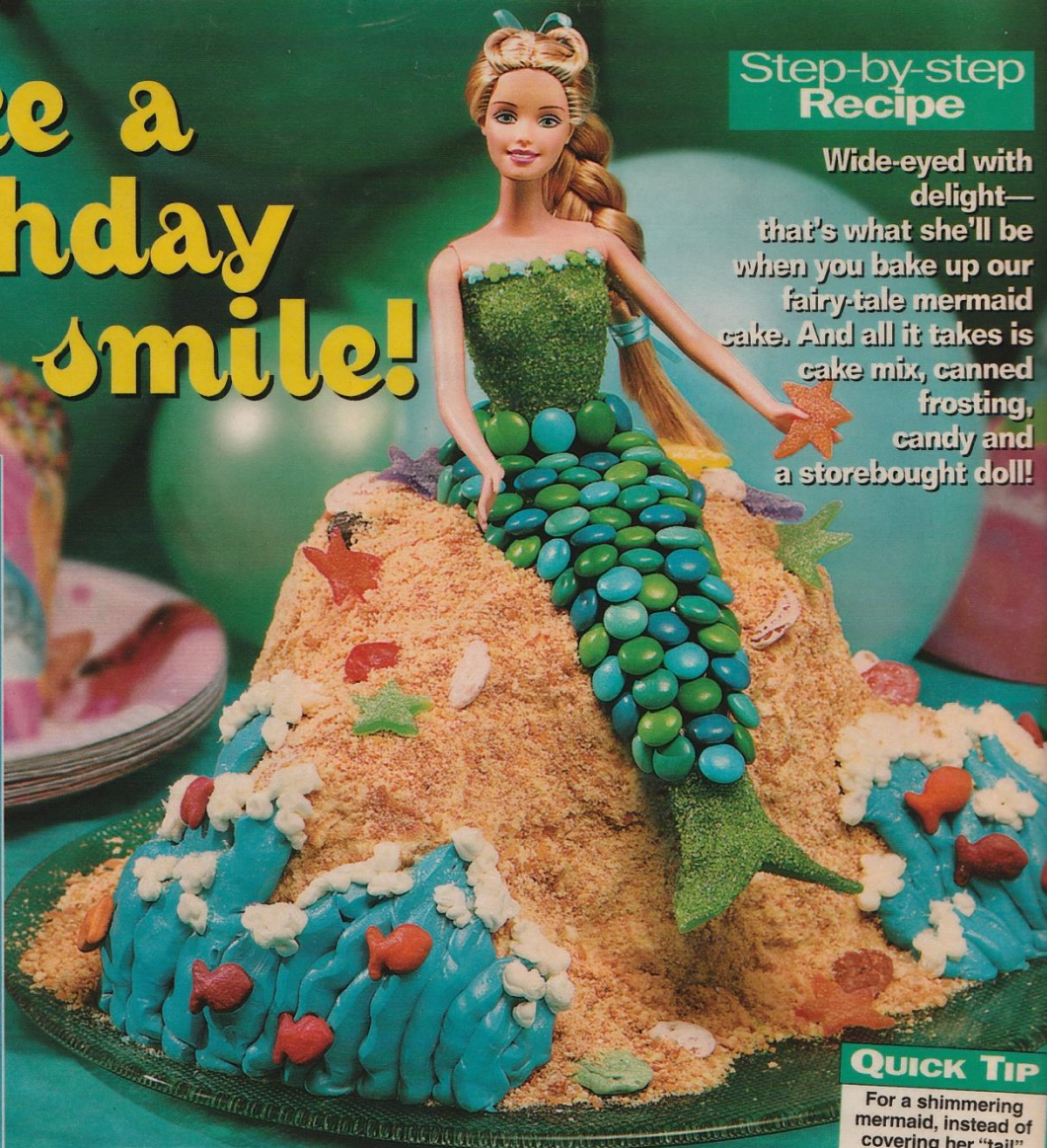
### Ingredients

- 2 pkgs. (16 oz. each) poundcake mix
- 3 pouches (.5 oz. each) green fruit roll, such as Fruit Roll-Ups
- 3 pouches (.5 oz. each) blue fruit roll
- 2 cans (16 oz. each) vanilla frosting, divided
- 44 vanilla wafers, finely ground, 2 cups
- 1 Tbs. light green decorating sugar crystals
- 1/2 cup assorted green and blue candy-coated chocolate pieces, such as M&M's
- 10 assorted colors gumdrops
- Blue concentrated food coloring
- 1 Tbs. white edible glitter
- Green and blue flower cake décors
- Candy seashells and assorted colors fish-shaped crackers, such as Pepperidge Farm's Goldfish Colors

Preheat oven to 350°F. Butter and flour 8" round cake pan, 7-cup ovenproof bowl and 4 muffin cups. Prepare cake mixes according to package directions together in one bowl. Fill 8" pan with 4 cups batter. Fill each muffin cup 2/3 full. Pour remaining batter into bowl. Bake cupcakes 15-18 minutes, 8" cake 30-35 minutes and bowl cake 45-50 minutes or until toothpick inserted into centers comes out clean. Cool on rack 10 minutes; remove from pans. Cool completely on racks.

**Makes 24 servings. Per serving:** 423 cal.; 4 g. protein; 14 g. fat (5 g. saturated); 39 mg. chol.; 74 g. carbs.; 233 mg. sodium; 1 g. fiber; 49 g. sugar

**Your time in the kitchen:** 1 hour; ready to serve in 3 hours



## Bring a mermaid to life!



**1** Bend doll into sitting position. Unroll fruit rolls. Layer 2 green fruit rolls to make double-thick sheet; wrap around doll's upper body. Layer 2 blue fruit rolls. Fold remaining blue roll in half. Place halved roll, overlapping slightly, onto end of double blue sheet; press to attach. Wrap around doll's lower body and legs, as shown. Fold remaining green roll half. Wrap around doll's feet; trim bottom into "tail" shape.

**2** Trim tops of cakes to level. Place cake layer on platter. Spread with 1/2 cup frosting. Invert bowl cake trimmed-side down onto frosted layer. Arrange cupcakes around cake to make base of rock, as shown. Sit doll on top; mark around side of doll with toothpicks, as shown. Remove doll. Cut 3/4"-deep well into cake between toothpicks; discard scraps. Reserve 1 cup frosting. Spread remaining frosting over cake and cupcakes. Sprinkle and press crumbs onto cake, allowing some to fall onto platter.



**3** Very lightly brush water over green fruit roll top and tail on doll; sprinkle with sugar crystals, gently pressing to adhere. Moisten blue fruit roll; starting from tail press on chocolate candies, as shown. Place doll in "seat" on top of cake.

**4** For starfish, roll gumdrops to flatten slightly; cut into 5-pointed stars. Tint 3/4 cup reserved frosting blue with food coloring; transfer to plastic food storage bag. Transfer remaining frosting to another food storage bag. Snip 1 corner of each bag. Pipe blue frosting "waves" onto cupcakes, as shown. Pipe dots of white frosting for "foam." Sprinkle waves with glitter. Attach flower décors along edge of mermaid's green top, moistening with water if necessary. Arrange starfish, candy shells and fish crackers on and around cake.

### QUICK TIP

For a shimmering mermaid, instead of covering her "tail" with candy, simply lightly moisten with water, then sprinkle with decorating sugar crystals or edible glitter.



Make it  
from  
frozen  
poundcake

No-bake,  
no-fuss!



Make that  
special someone  
smile with this  
cute-as-can-be  
kitty cat cake!

### Ingredients

- 1 pkg. (10 oz.) + 1 pkg. (16 oz.) frozen poundcake, thawed, divided
- 5 individual cream-filled spongecakes, such as Twinkies, divided
- 2 cans (16 oz. each) vanilla frosting, divided
- Red or pink food coloring
- 1 large marshmallow
- 2 tsp. white decorating sugar crystals
- Red licorice laces
- 2 pink heart-shaped candies, such as Sweetarts, divided
- 1 tube (4.25 oz.) chocolate decorating icing
- About 12" red fruit roll from 1 pouch (.75 oz.), such as Fruit by the Foot

Makes 20 servings.  
Per serving: 417 cal.; 2 g. protein; 17 g. fat (8 g. saturated); 45 mg. chol.; 61 g. carbs.; 274 mg. sodium; 1 g. fiber; 48 g. sugar

Your time in the kitchen: 1 hour; ready to serve in 1 hour

The average cat has 12 whiskers on each side of its nose!

# The purrfect cake for a cat lover!

## Turn poundcake into a pretty kitty!



1 Cut 10 oz. poundcake, as shown, discarding trimmed corner pieces.

2 Arrange cut cake pieces on top of 16 oz. poundcake, as shown. For "paws," cut 2 spongecakes in half crosswise; place against cake, as shown. Arrange remaining spongecakes for "tail."



3 Place pastry bag fitted with small star tip (#21) into tall glass. Tint 1 can frosting light pink with food coloring. Spoon half of pink frosting into large plastic food storage bag. Spoon half of white frosting into separate plastic food storage bag. Snip 1 corner from each bag. Squeeze both frostings into pastry bag, as shown.



4 Reserve "tail" spongecakes. Spread some of remaining pink frosting over cat "face." Starting from bottom edge of back of cake pipe short lines of frosting for "fur," as shown, to cover whole cake except face, refilling pastry bag with frostings as necessary. Rearrange "tail" spongecakes against back of cake; cover with piped frosting.



5 For ears, diagonally cut marshmallow in half, as shown; clip cut sides into decorating sugar. With frosting attach ears to head. Cut licorice into pieces for "whiskers" and "mouth." For "nose," attach pink heart candy. Pipe on "eyes" with chocolate icing. Pipe on "eyes" with chocolate icing. Fold fruit roll in half lengthwise; wrap around "neck" for "collar." With frosting attach remaining heart to "collar."

NEXT WEEK:  
Stuffed pork roast

# Perfect for your favorite princess!

Fun & easy!

Poof! With frosting candies and sprinkles, it's easy to transform plain cupcakes (either from the baker or homemade) into sweet princesses that are almost too cute to eat!

Gumdrop crowns make them extra-sweet!

## Ingredients

- 2 cans (16 oz. each) vanilla frosting, divided
- 1/2 cup canned chocolate frosting
- Pink, blue and black concentrated food coloring, such as Wilton's
- Small yellow and white gumdrops
- Chocolate & caramel- and orange & crème-flavored Creme Savers soft candies
- 24 baked cupcakes
- Fine white decorating sugar crystals
- 24 large red heart-shaped cake décors
- 48 round pink cake décors
- Pink and blue flower-shaped cake décors
- Pink and blue dragées

For chocolate-frosted cupcakes, combine 1 cup vanilla frosting with chocolate frosting; reserve. In separate bowls tint 1/4 cup vanilla frosting pink, 1/4 cup blue and 1/4 cup black. Transfer 1/4 cup plain vanilla frosting and tinted frostings to separate pastry bags fitted with small round tips.

**Makes 24 cupcakes.**  
**Per cupcake:** 356 cal.; 1 g. protein; 11 g. fat (4 g. saturated); 1 mg. chol.; 63 g. carbs.; 156 mg. sodium; 0 g. fiber; 43 g. sugar

**Your time in the kitchen:** 2 hours; **ready to serve in:** 2 hours

In England, it's against the law to name your pet "Queen" or "Princess" without the Queen's permission!

## Transform cupcakes into sweet princesses!

**1** For hair for each cupcake you'll need 4 yellow gumdrops, pressed together, or 2 Creme Savers candies. With rolling pin roll out candies to 1/8" thickness; cut into 1/8"-wide strips. Twist strips into curls, as shown. Spread 12 cupcakes with vanilla frosting; sprinkle with decorating sugar. Frost remaining cupcakes with chocolate frosting mixture; sprinkle with decorating sugar. Arrange "hair" on cupcakes, as shown.



**2** Using black frosting, pipe eyes and noses onto chocolate-frosted cupcakes. With white frosting pipe noses onto vanilla cupcakes. Attach heart-shaped décors for mouths, round décors for cheeks and flower-shaped décors for necklaces onto all cupcakes, as shown, with piped frosting.

**3** For each white crown roll out 2 white gumdrops together to 2" thickness. Using template (under text) cut out crowns, as shown. Repeat with yellow gumdrops for yellow crowns. With frosting attach dragées to crowns. With pink or blue frosting, pipe decorative band on base of crown. Insert crowns into "hair," piping frosting behind them if necessary for support.



# The Purrrr-fect cake!

Make it from a MIX

Surprise your little ones with the cutest cake ever!

## Ingredients

- 1 pkg. (18.25 oz.) yellow cake mix, preferably Duncan Hines
- 1 pkg. (3.4 oz.) instant vanilla pudding mix
- 4 eggs
- 1/3 cup oil
- 2 cans (16 oz. each) + 1 cup vanilla frosting
- 2 Twinkies
- Black food coloring
- 2 tsp. pink decorating sugar crystals
- 1 Tbs. white edible glitter, such as Wilton's Cake Sparkles
- 6 small and 2 large pink jelly beans
- 3 red gumdrops
- 1 green and 8 red fruit chew candies, divided
- 2 brown M&M's
- Black licorice laces
- 1 small purple and 1 small red jelly bean

Preheat oven to 350° F. Butter 2 (8") round cake pans; line bottoms with wax paper. In bowl at low speed beat cake mix with pudding mix, eggs, 1 cup water and oil. Increase speed to medium; beat 2 minutes. Divide batter between pans. Bake 30-35 minutes or until toothpick inserted into centers comes out clean. Cool on racks 15 minutes. Remove from pans; cool completely on racks.

Makes 20 servings. Per serving: 469 cal.; 3 g. protein; 17 g. fat (4 g. saturated); 45 mg. chol.; 72 g. carbs.; 386 mg. sodium; 1 g. fiber; 47 g. sugar

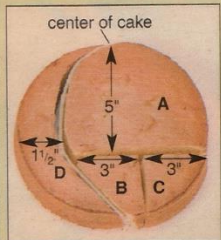
Your time in the kitchen: 1 hour, 30 minutes; ready to serve in 3 hours



The most popular cat names? Sassy, Misty, Max and Sam!



## Turn cake layers into a kitty!



**1** Cut 1 cake layer, as shown, to make tail, head and ears.



**2** On serving platter, with frosting attach cake pieces to remaining cake layer, as shown. Trim ears, as shown.

**3** Crosswise cut 1 Twinkie in half; reserve. Transfer 1 1/2 cups frosting to pastry bag fitted with small star tip; reserve. Tint 1/3 cup remaining frosting gray with food coloring; reserve for mouse. Spread thin coat of remaining frosting over tail. Thickly spread more frosting over head and body. For fur texture, starting at base of body pull fork in lines over frosting, as shown. For feet, spread Twinkie halves with frosting; attach to bottom of cake. Sprinkle ears with pink sugar. Pipe frosting over tail, face and sides of body. Sprinkle with glitter.



**4** Press pink jelly beans onto bottom of Twinkies. For nose, press 2 red gumdrops together to form triangle. For tongue, press remaining gumdrop into tear shape. For eyes, flatten green candy; cut into 1" circle. Halve circle; press into crescent. Place above nose; attach M&M's with frosting. Cut licorice laces for whiskers, eyelashes and mouth. Press 6 red fruit chew candies together; roll into rope; flatten. Shape into ribbon and bow. For mouse, trim remaining Twinkie, as shown. Spread with gray frosting. For ears, flatten remaining red chews; cut into 1" circles. Pinch; place on jelly. For eyes, cut purple jelly bean in half. Attach red jelly bean for nose. Attach licorice pieces for mouth and tail.



NEXT WEEK: Easy new pizza treats!

## Make it from a MIX

### Ingredients

- 2 pkg. (16 oz. each) poundcake mix
- 2/3 cup all-purpose flour
- 1 pkg. (18 oz.) refrigerated sugar cookie dough
- 1/4 cup light corn syrup, heated
- 1/2 cup blue decorating sugar
- 2 pouches (.75 oz. each) strawberry fruit roll, such as Fruit by the Foot
- 2 cans (12 oz. each) whipped vanilla frosting, divided
- 1/4 cup unsweetened cocoa powder
- 1 cup dark chocolate frosting
- Blue and red concentrated food coloring, such as Wilton's
- 2 red and 1 green fruit chew candies, preferably Jolly Rancher
- 1/4 cup red decorating sugar
- 1 cinnamon stick

Preheat oven to 350°F. Butter and flour 13"x9" baking pan and 2 (6 oz. each) custard cups. Prepare cake mixes according to package directions in 1 bowl. Spoon 3/4 cup batter into each custard cup. Spread remaining batter in pan. Bake cupcakes 18-20 minutes and pan 50-60 minutes or until toothpick inserted into centers comes out clean. Cool on rack 15 minutes. Remove from pans; cool completely on racks. For "book cover" knead flour into cookie dough. On floured parchment paper roll dough into large rectangle about 1/4" thick. Cut into 14 1/2"x10 1/2" rectangle, discarding scraps. Transfer dough on paper to baking sheet. Bake 13-18 minutes or until golden. Cool on pan 2 minutes. Transfer to rack; cool completely.

**Makes 20 servings.**  
Per serving: 538 cal.; 4 g. protein; 19 g. fat (4 g. saturated); 45 mg. chol.; 88 g. carbs.; 324 mg. sodium; 1 g. fiber; 62 g. sugar

**Your time in the kitchen:** 1 hour; ready to serve in 3 hours



In Ancient Greece, when a man tossed an apple to a woman, he was asking her to marry him. If she caught it, it meant yes!

Here's a book no child will want to put down! And all it takes is poundcake, cookie dough, candy, canned frosting—and love!

# Get the school year off to a sweet start!

## Turn poundcake into a "book!"

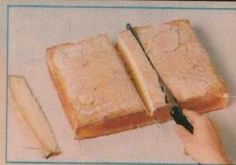
- 1 Brush 2"-wide strip all along outer edge of cookie with syrup; sprinkle with blue sugar. Fill in with additional syrup and sugar, if necessary.



- 3 Using tooth picks as guides, cut wedge from outer long side of each half of "book." Trim edges of center section on each side of cake to round slightly. Cut 6 (3"-long) strips from fruit roll. Overlap 3 strips, pressing together to make sheet. Repeat with remaining strips. Press half of each sheet onto center of each long side of cookie; fold remaining half under cookie. Transfer cookie to serving platter. Place cake on cookie.

pressing together to make sheet. Repeat with remaining strips. Press half of each sheet onto center of each long side of cookie; fold remaining half under cookie. Transfer cookie to serving platter. Place cake on cookie.

- 2 To create center of "book," using toothpicks as guides cut 2"-wide wedge (in 2 pieces) from center of cake leaving 3/4"-thick base at bottom of cake; discard pieces. Insert line of toothpicks on cake top 2" in from edge of each short side. Insert toothpicks into side of cake 3/4" up from bottom corners.



- 4 Tint 3/4 cup vanilla frosting red; cover. Tint 3/4 cup frosting blue. Transfer to pastry bag with round tip. Spread cake with remaining vanilla frosting. Dip fork tines into cocoa; press against all sides of cake. Transfer chocolate frosting to bag with round tip. With toothpicks mark every 1 1/2" along short sides. Using toothpicks as guides pipe chocolate lines across cake top. With



blue frosting pipe on words. Press red fruit chews together; roll to 1/4" thickness. Cut into "A+"; place on cake. Fold remaining fruit roll in half crosswise; trim edges. Place over cake.

- 5 Trim tops of cupcakes to level. Trim 3/4" from bottom of 1 cupcake; discard trimmings. Attach tops together with some frosting. Spread with red frosting; roll in red sugar. Flatten green fruit chew; cut into 2 "leaves". Insert cinnamon stick for "stem"; attach leaves. Serve with book cake.



Poundcake, canned frosting "waves" and cookie crumb "sand" add up to a special treat that will make everyone smile!

## Step-by-step Recipe



A group of jellyfish is called a "smack!"

Celebrate summer with our easy

# Day-at-the-Beach Cake!

### Ingredients

- 2 pkgs. (16 oz. each) poundcake mix
- 2 cans (12 oz. each) + 1 cup whipped white frosting, divided
- Yellow and blue food coloring
- 1 cup finely ground vanilla wafers
- 2 Twinkies
- 2 pretzel sticks
- Colored paper
- Strawberries & creme-flavored Creme Savers soft candies
- Tubes of decorating icing in assorted colors
- Teddy bear graham snacks
- Fish-shaped crackers, candy seashells and 1 striped hard candy ball

- Paper umbrellas
- White edible glitter, such as Wilton's

Preheat oven to 350°F. Butter and flour 13"x9" baking pan. Prepare cake mixes according to package directions together in one bowl. Spread batter in pan. Bake 45-50 minutes or until toothpick inserted into center comes out clean. Cool 15 minutes. Remove from pan; cool on rack. Assemble as shown, right.

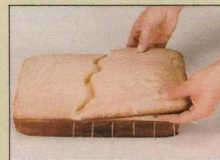
Makes 20 servings.  
Per serving: 342 cal.; 3 g. protein; 13 g. fat (2 g. saturated); 36 mg. chol.; 55 g. carbs.; 201 mg. sodium; 0 g. fiber; 38 g. sugar

Your time in the kitchen: 1 hour; ready to serve in 3 hours

## Hit the beach without leaving home!



**1** Transfer 1 cup frosting to plastic food storage bag. Tint 1/2 cup remaining frosting yellow with food coloring; transfer to another plastic food storage bag. Transfer 1 can white frosting to bowl; swirl in blue food coloring to partially tint, as shown. Transfer 1/2 cup blue frosting to another plastic food storage bag. Cover bowl of frosting; reserve.



**2** Cut 1"-deep wavy line diagonally across cake top, as shown. Insert toothpicks into sides of cake 1/4" below top edge. Using toothpicks as guide, cut

cake horizontally up to wavy line. Remove cut piece, as shown; discard. Remove toothpicks.

**3** Transfer cake to serving platter. Spread uncut sides of cake with remaining white frosting; press cookie crumbs onto top and side of frosted part of cake, as shown. Using back of spoon spread blue frosting over remaining cake to create "waves," as shown.

For seafoam, snip corner from bag of white frosting. Pipe dots of frosting onto blue frosting; using back of small spoon, swirl into frosting.



**4** For boats, trim 1" from end of each Twinkie. Spread flat sides with white frosting, as shown. Snip corner from bag of yellow frosting. Pipe lines along sides of Twinkies to cover; smooth with spatula. Place on cake. Pipe yellow frosting on top edge of boats. Insert pretzel sticks into boats. For sails, cut triangles of colored paper; attach to pretzel sticks with frosting. Snip corner from bag of blue frosting; use to pipe waves onto sides of boats. For "blankets," flatten soft candies; cut into rectangles. Place on cake. Using icings decorate bears as desired; arrange on cake. Decorate cake with crackers, candy shells and candy "beach ball." Insert umbrellas. Sprinkle "water" with glitter.

## Ingredients

- ★ 1 pkg. (18.25 oz.) white cake mix
- ★ 1 pkg. (3 oz.) cherry-flavored gelatin mix
- ★ 1 cup boiling water
- ★ 1/2 cup ice cubes
- ★ 3 cans (12 oz. each) whipped vanilla frosting, divided
- ★ Yellow, red and blue concentrated food coloring
- ★ 8 cylindrical water pirouette cookies
- ★ 1/2 cup each red and white coarse decorating sugar crystals
- ★ 18-20 red, white and blue-striped candy sticks
- ★ 2 star-shaped cake decors
- ★ Red, white and blue sprinkles or jimmies

Preheat oven to 350° F. Prepare cake mix and bake in 2 (9") round cake pans according to package directions; cool completely. Wipe pans clean; return cakes to pans. Assemble as shown, below.

Makes 16 servings.

Per serving: 599 cal.; 2 g. protein; 21 g. fat (3 g. saturated); 3 mg. chol.; 99 g. carbs.; 277 mg. sodium; 0 g. fiber; 78 g. sugar

Your time in the kitchen: 1 hour, 40 minutes; ready to serve in 4 hours

★ **Make it from a MIX** ★

Add some sparkle to your celebration with our festive cake that's patriotic inside and out! Cake mix, Jell-O and canned frosting make it easy



**Fun for the 4th!**

# A Birthday Cake for America!

Look what you can do with red, white and blue!

**1** With handle of wooden spoon poke holes into cake, 1 1/2" apart. Stir gelatin into boiling water until dissolved. Add ice; stir until dissolved. Pour mixture into bowl set over bowl of ice water; stir until beginning to thicken. Transfer gelatin to plastic food storage bag. Snip corner to make scant 1/4"-wide opening; pipe gelatin into holes, as shown, for "stripes" inside cake. Refrigerate until set, about 15 minutes.



**2** Tint 1/4 cup frosting yellow and 1/4 cup frosting red with food coloring. Transfer each to plastic food storage bag; reserve. Tint 1 cup frosting blue with food coloring. Transfer 1/4 cup blue frosting to plastic food storage bag; reserve. Line jellyroll pan with wax paper. Microwave remaining blue frosting on High in 10 second intervals until pourable. Insert wooden skewer through center of 1 cookie. While holding with skewer place cookie over measuring cup. Spoon frosting over cookie, as shown, to cover, letting excess drip off; lightly scrape bottom side against edge of cup. Slide cookie "candle" off skewer onto wax paper. Repeat with remaining cookies. Let stand until set, 30 minutes. Reserve 2 Tbs. white frosting for dipping tops of "candles."



**4** Measure candy sticks against side of cake, as shown. With serrated knife trim to fit. Snip 1 corner of red and blue frosting bags; pipe greeting on cake. Decorate with decors. Attach candy sticks to side of cake 1 1/2" apart, with dots of frosting, if necessary.



**5** Pipe reserved white frosting around cake's top; sprinkle with jimmies. Dip 1/2" of 1 end of each "candle" into reserved white frosting then into white sugar; insert into cake. Snip corner from yellow frosting bag; pipe "flame" onto each candle, as shown.



The custom of lighting birthday candles began with ancient Romans, who lit themselves from spirits they believed visited on birthdays!



**3** Transfer 1 cup white frosting to pastry bag fitted with star tip; reserve. Place cake layer on serving plate. Spread with 3/4 cup white frosting. Top with remaining cake layer. Spread top and side with remaining white frosting. Press red sugar onto side of cake, as shown.



## Ingredients

- Assorted concentrated food coloring, including green, divided
- 8" wooden skewers
- New, clean 5 1/2"-deep terra-cotta flowerpot with 5"-wide base and 6 1/2"-wide top
- 1 pkg. (16 oz.) poundcake mix
- 2/3 cup all-purpose flour
- 1 pkg. (18 oz.) refrigerated sugar cookie dough
- 1 pkg. (16 oz.) confectioners' sugar
- 3 Tbs. dried egg whites, such as Just Whites
- Assorted decorating sugar crystals
- Assorted sprinkles or jimmies
- 1 can (10 oz.) whipped chocolate frosting
- 1 cup graham

- cracker crumbs
- Ribbon, optional

Place 1 tsp. green food coloring in large resealable plastic food storage bag; add skewers. Seal bag; roll skewers in bag until coated and green. Transfer skewers to wax paper; let stand until dry, about 1 hour. Bake and assemble cake as directed, below.

Makes 24 servings.  
Per serving: 343 cal.; 3 g. protein; 10 g. fat (3 g. saturated); 24 mg. chol.; 60 g. carbs.; 209 mg. sodium; 0 g. fiber; 40 g. sugar

Your time in the kitchen: 1 hour, 10 minutes; ready to serve in 4 hours, 50 minutes

Make it from  
**REFRIGERATED  
COOKIE DOUGH**

# Wow! A flowerpot cake!

Perfect for parties!  
A great gift!  
Grow our cookie flowers in poundcake and watch everyone smile

Broccoli and cauliflower are actually edible flowers!

## "Plant" some sweet blooms!

**1 CAKE:** Preheat oven to 350°F.

Shape foil over outside of pot, as shown; repeat with another piece of foil, placing it crosswise over first to cover entire pot. Lift foil off pot, retaining shape; place inside pot, pressing to line pot completely and overhang edge. Coat foil with cooking spray. Prepare cake mix according to package directions. Pour batter into pot. Bake 45-50 minutes or until toothpick inserted into center comes out clean. Cool 10 minutes. Lift foil with cake from pot; discard foil. Cool cake on rack.



**2 COOKIES:** Knead flour into dough. On lightly floured surface roll out dough to 1/4" thickness. Arrange skewers on ungreased baking sheets 3" apart. For each large flower, using 2" heart-shaped cookie cutter, cut out 4 hearts; press onto skewer. For each medium flower, using 1" round cookie cutter, cut out 5 rounds; arrange, overlapping slightly, over skewer, as shown. Using 1/2" round cutter, cut out centers for flowers. Place 1 (1/2") round over center of each medium flower; place remaining rounds on baking sheets. For half flowers, cut out heart shapes. Cut some hearts for single petals; arrange 1 1/2 hearts on skewer for each flower. Bake 12-15 minutes until edges are golden. Cool on pans 5 minutes. Remove; cool completely on racks.



**3 LEAVES:**

Reroll scraps. Cut out 3"-4"-long leaf shapes, as shown. Press onto skewers. Bake and cool as in Step 2.

**4 ICING:** Beat confectioners' sugar with egg whites and 6 Tbs. water until fluffy; divide among separate bowls. Tint icing dark and pale colors with food coloring, leaving 1 bowl white. Spoon some of icings into separate food storage bags; snip 1 corner of each. Thin icings in bowls with small amount of water; cover with plastic wrap. Working with 1 cookie at a time spread with desired thinned icing. Pipe on decorative lines; drag toothpick through icing to blend slightly, as shown. Sprinkle edges with sugar crystals. For large flower centers, spread round cookies with white icing; dip into sprinkles. Place over wet icing on cookie. Sprinkle wet centers of other flowers with sprinkles. Let stand until dry, at least 2 hours.

**5** Reline pot with new foil. Return cake. Spread with frosting, as shown; sprinkle with crumbs. Insert cookies into cake. Tie ribbon around pot, if desired.

