Surf's up! This cake will be sure to catch waves of attention at any party!

Reminders

- All actions involving knife cutting, skewering, stove and oven usage, and electrical appliances (food processor, blender, etc.) should be handled or supervised by a grown-up.
- Ask parents of partygoers if children have any food allergies!

What You'll Need

- A 13"x9" cake, baked using your favorite cake recipe
- White cake frosting, divided up into two batches
- Food coloring (you choose the color)
- Fruit leather candy
- Graham crackers

How To Make it

1. Bake a 13"x9" cake using your favorite cake recipe. Freeze cake for 4 hours or more (must be hard enough to cut, shape, and frost).
2. Mix food coloring – a few drops at a time – with one of the two batches of white cake frosting until you achieve the color desired for your surfboard cake. Set aside.
3. Print our surfboard cake template and trace the shape over a piece of wax paper.
4. Place the surfboard-shaped wax paper over the frozen cake.
5. Have a grown-up cut the cake into the surfboard shape.
6. Frost the cake evenly on all sides.

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7. Run a decorative stripe down the length of the surfboard using fruit leather candy. Set cake aside.

8. On your cake-serving plate, spread the other batch of white cake frosting.

9. Crush the graham crackers to resemble the consistency of sand.

10. Spread the graham cracker "sand" all over the serving tray, making sure the entire frosted surface is covered.

11. Place the surfboard cake on the serving tray.

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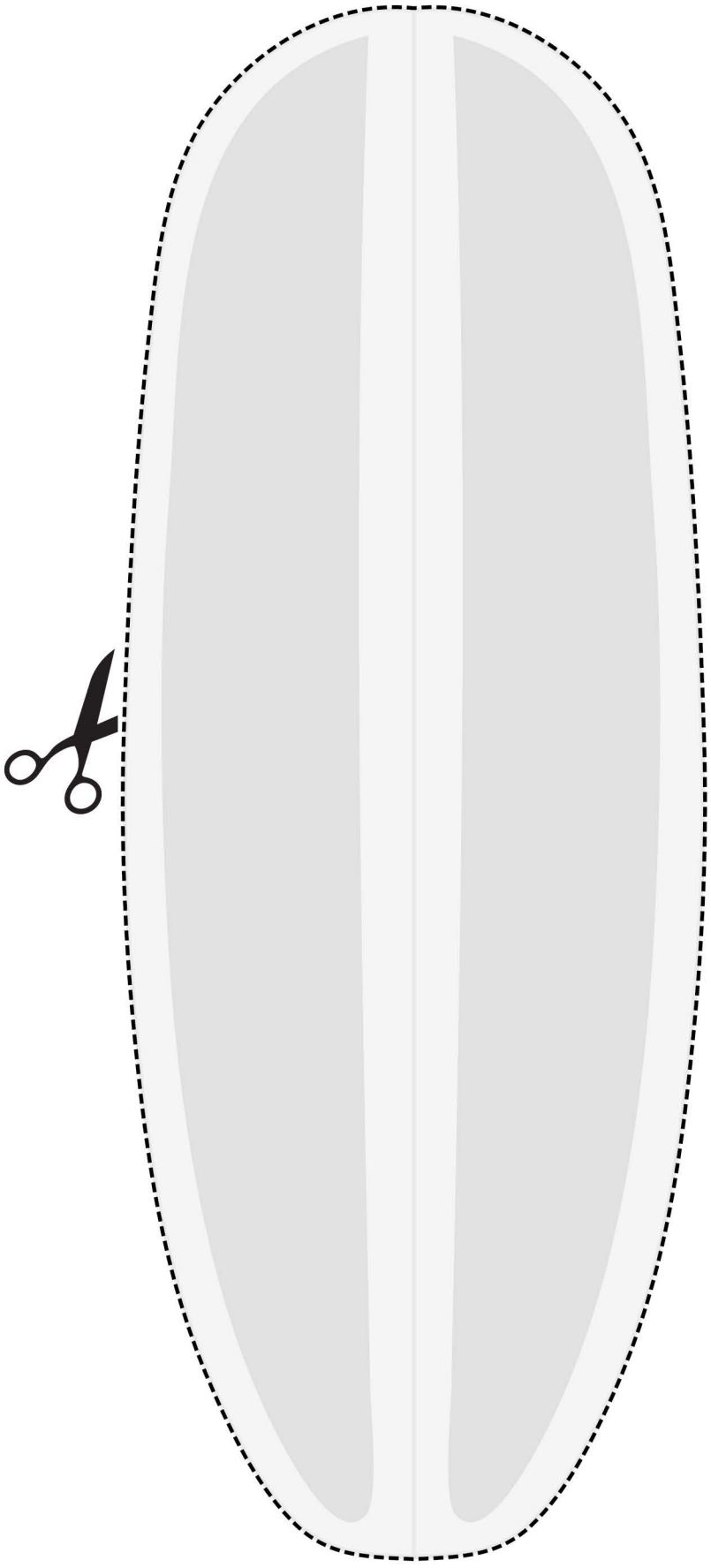

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