



# Polka Dot Cake

## INGREDIENTS:

- 2 boxed white cake mixes (plus the oil, water and eggs to make them according to the package)
- Your favorite frosting (I use my buttercream)
- Food coloring gels
- Sprinkles or candy to decorate the cake.

## DIRECTIONS:

- Plug in/turn on your cake pop maker to warm it up.
- Make one of the cakes according to package directions.
- Divide batter evenly into smaller bowls based on the number of colors you want to use (I did 4)
- Color the batter using color gels (I love the Wilton brand in particular because it gives such a vivid color)
- Following the directions for your particular cake pop maker, make cake balls using each of the colors.
- While cake balls are cooling, preheat oven to 350F, and make the second cake mix according to package.
- Spray 3 – 6 inch round pans with non-stick spray and set a circle of parchment paper in the bottom of each one (to keep your layers pretty!)
- Spread a thin layer of batter in the bottom of each pan, place cake balls on top in any pattern you choose and divide remaining batter over the top of the balls so they are completely covered.
- Bake layers at 350F degrees for about 30 minutes. You can use the toothpick test (I recommend it!) but be careful to hit cake and not cake balls...you can kind of tell where they are- they bump up just a bit.
- When cooked all the way through, tip over on a cake rack to cool completely.
- Trim, if needed, to flatten layers and use frosting to stack all three layers and cover the entire cake with frosting.
- Decorate as desired.