



Tie Dye Slime Cake

INGREDIENTS:

One white cake mix (plus eggs, oil and water to make according to package)
One chocolate cake mix (plus eggs, oil and water to make according to package)
Food coloring gels in orange, green, purple and black
Two large boxes of instant White Chocolate pudding mix (plus milk to make according to package)
2 sticks of salted butter
2 sticks of unsalted butter
3 cups of powdered sugar
2 teaspoons of vanilla
Halloween sprinkles

DIRECTIONS:

- Make two cake mixes according to package.
- Use black food coloring gel to make chocolate cake a black color
- Divide white cake batter into three bowls and add color gels to make them orange, green and purple.
- Spray three 9 inch pans with cooking spray, and cut a round piece of parchment paper to fit in the bottom of each. If you don't have three pans, bake layers one at a time.
- Starting with black, place a circle of batter in the middle of each pan. Tap it to make it spread out a bit (batter should not be at the edges yet). Add a circle of green in the center of the black, tap until both colors spread a little. Repeat with orange and then start again with black and repeat all colors, ending with black (because you have more batter in that color).
- Place cakes in a 350F degree oven and bake according to package (mine took about 25 min).
- Remove from oven, tip out of pan, and cool completely on a cake rack.
- Trim the top of each layer so that it is flat.
- Make 2 boxes of pudding according to package, and use green food color to tint it a slimy shade of green.
- Make frosting by placing the butter (at room temp), powdered sugar and vanilla into a large bowl and beating it on high until light and fluffy.
- Divide frosting into 3 bowls- one bowl for the purple should have about 3/4 of the frosting, the other two should have the rest split in two for orange and green. Use food color gels to color these.

ASSEMBLY OF CAKE:

- Place purple icing in a large zip-top bag fitted with a large round (2A) Wilton decorating tip. Pipe icing around the top of a layer to form a "wall" to hold the pudding slime on the cake.
- Spoon 1/2 of the green slime pudding on top of the cake, and spread it to the frosting edges.
- Gently place a cake layer on top of the pudding and repeat the process once more, ending with the top layer of cake.
- Frost the entire cake in purple and then, using a round (2A) Wilton tip, pipe round dots all over the top of the cake in the 3 colors.
- Finish with a sprinkle of eyeballs and bones- or any other fun Halloween candy.
- Enjoy!