

Running Late Birthday Cake



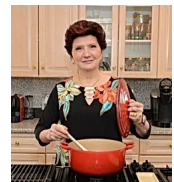
DIRECTIONS

- Grease and flour a lasagna size aluminum disposable pan.
- Prepare cake mixes according to package directions.
- Pour all batter evenly into the prepared pan.
- Bake in preheated oven (at temperature directed on box) for 45 to 50 minutes or until cake tester comes out dry.
- Allow cake to cool.
- Meanwhile, beat cream and powdered sugar on high until fully whipped.
- Add mascarpone cheese, one tablespoon at a time, and continue mixing on low until incorporated.
- Add the container of chocolate frosting in the same manner.
- Cut the cake in half horizontally.
- Place one half on a rectangular platter.
- Moisten cake layer with half of the milk by drizzling it evenly.
- Spread one third of the frosting evenly over the cake layer.

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INGREDIENTS

- 2 boxes French Vanilla cake mix, plus back of box ingredients
- 1 pint whipping cream
- 1/4 cup powdered sugar
- 16 Oz mascarpone cheese
- 16 Oz Creamy Supreme chocolate fudge frosting
- 2 Oz milk
- 1 box fudge striped round shortbread cookies



NONNA'S TIPS

- This quick and easy cake can be made with different types of cake flavors and frostings. Also, try to match a cookie for the sides of the cake that will go with the flavor you choose.
- Of course, if you have the time, feel free to make a homemade sponge cake, homemade custard filling (both recipes found on my website) and your favorite frosting.
- Drizzling milk on the cake layers will keep the cake moist. If the cake is for adults, substitute the milk with a liquor that will complement the flavor of your cake.

DIRECTIONS (CONT.)

- Moisten top cake layer with remaining milk.
 - Carefully place top layer over frosting.
 - Using a spatula, frost sides and top of cake smoothly.
 - Place shortbread cookies, one at a time and next to each other, all around the sides of the cake.
 - Place remaining frosting into a piping bag with rosette attachment.
 - Pipe rosettes at the border of the cake.
 - Finish decorating by using gel to write the sentiment for the cake and assorted sprinkles.
 - Refrigerate two or three hours (or overnight) before serving.
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- Serves 15-20 people

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