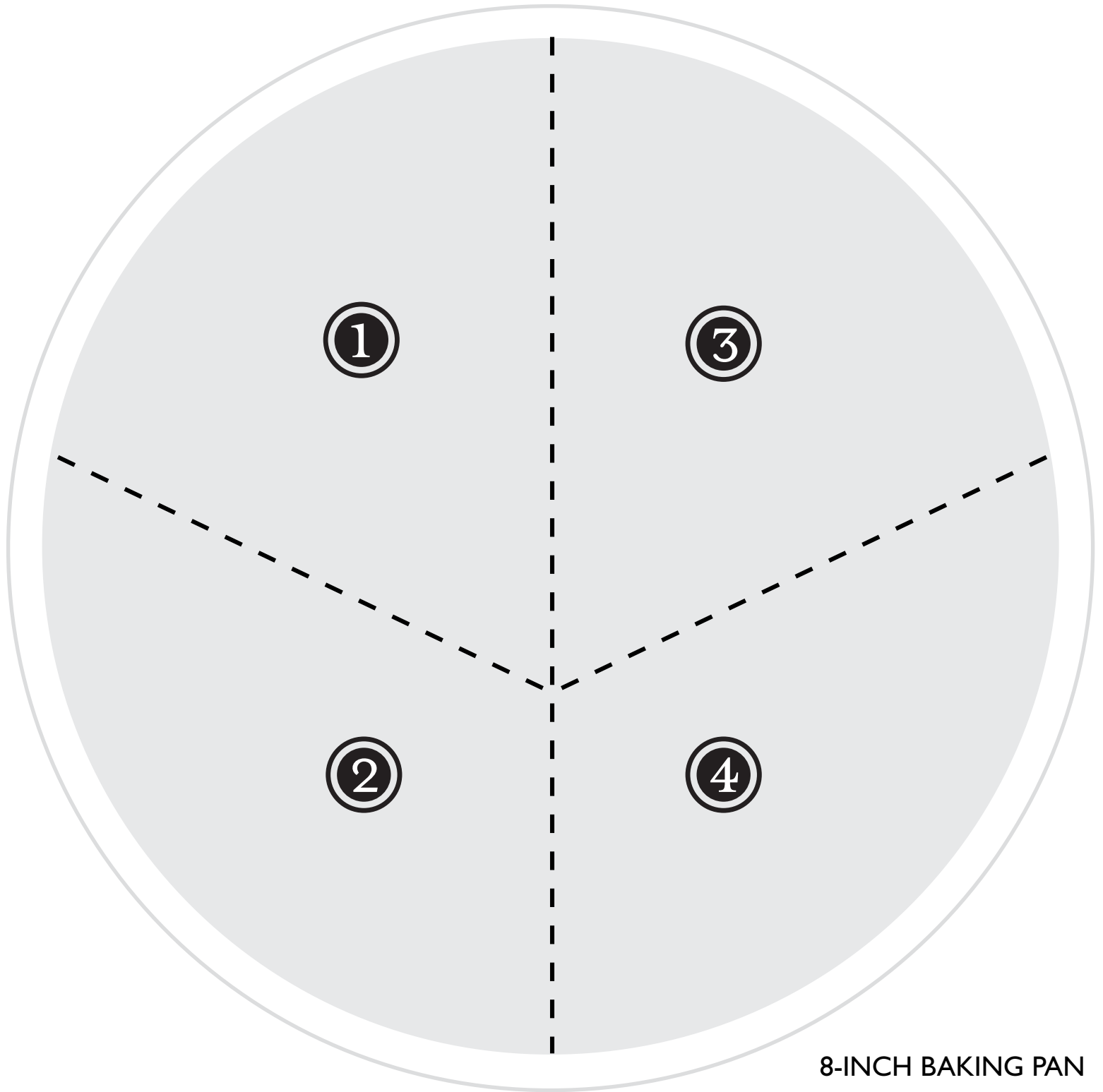


# Butterfly Cake Template

Betty Crocker®

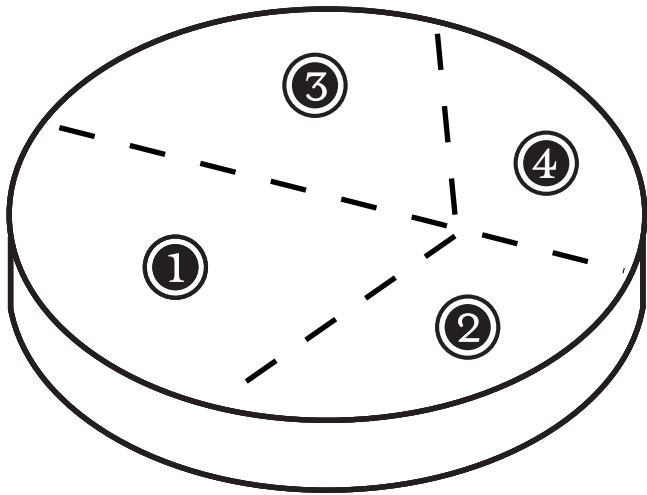
(Print on 8 1/2 x 11-inch paper and apply to cooled or frozen cake.)



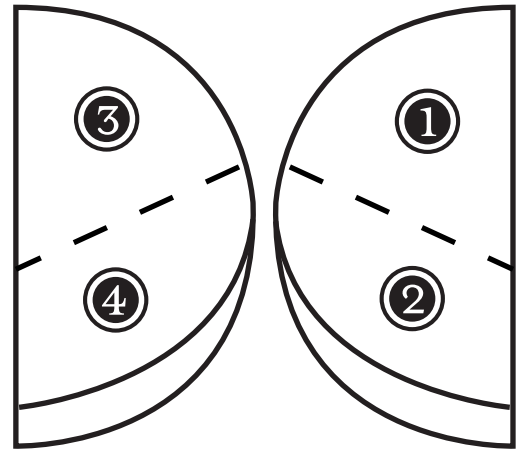
8-INCH BAKING PAN

For best results, transfer cutouts to heavier paper.

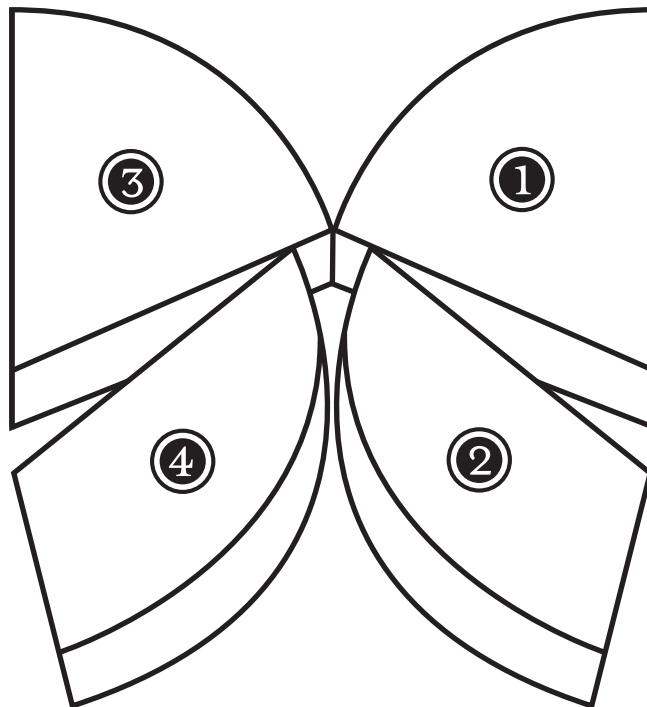
# Butterfly Cake Assembly



Cut cake in half; cut each half into 1/3 and 2/3 pieces.



On tray, arrange cake pieces with curved sides together to form butterfly.



Separate cake pieces to form wings.

# Butterfly Cake Recipe

Celebrate spring, summer, a birthday or any day with a butterfly-shaped cake.

**Prep Time:** 40 min

**Start to Finish:** 1 hr 45 min

**Makes:** 12 servings



## Cake

- 1 box Betty Crocker® SuperMoist® yellow cake mix  
Water, vegetable oil and eggs called for on cake mix box  
Platter, tray or foil-covered cardboard (about 10x10 inches)

## Frosting and Decorations

- 1 container (1 lb) Betty Crocker® Rich & Creamy vanilla frosting
  - 1 candy stick (8 to 10 inches long)  
Food color (in desired colors)  
Betty Crocker® decorating gel (from 0.68-oz tube) in any color  
Decorating sugar crystals (any color)
  - 8 jelly beans  
Small round candy decorations
1. Heat oven to 350°F (or 325°F for dark or nonstick pans). Make and cool cake as directed on box for 2 (8- or 9-inch) round cake pans. Wrap and freeze 1 layer for a later use.
  2. Cut cake in half crosswise; cut each half into 1/3 and 2/3 pieces (as shown in diagram). Place cake pieces on platter to form butterfly. Gently separate cake pieces to form wings.
  3. Reserve 1/2 cup frosting. Frost cake pieces with remaining frosting. Place candy stick between cake pieces for butterfly body.
  4. Stir food color into reserved frosting until well blended. Spread over cake in desired pattern on wings. Outline wing patterns with gel. Sprinkle with sugar crystals. Place jelly beans on corners of wings. Decorate butterfly with candy decorations.

**High Altitude (3500-6500 ft):** Follow High Altitude directions on cake mix box for 8-inch or 9-inch round cake pans.