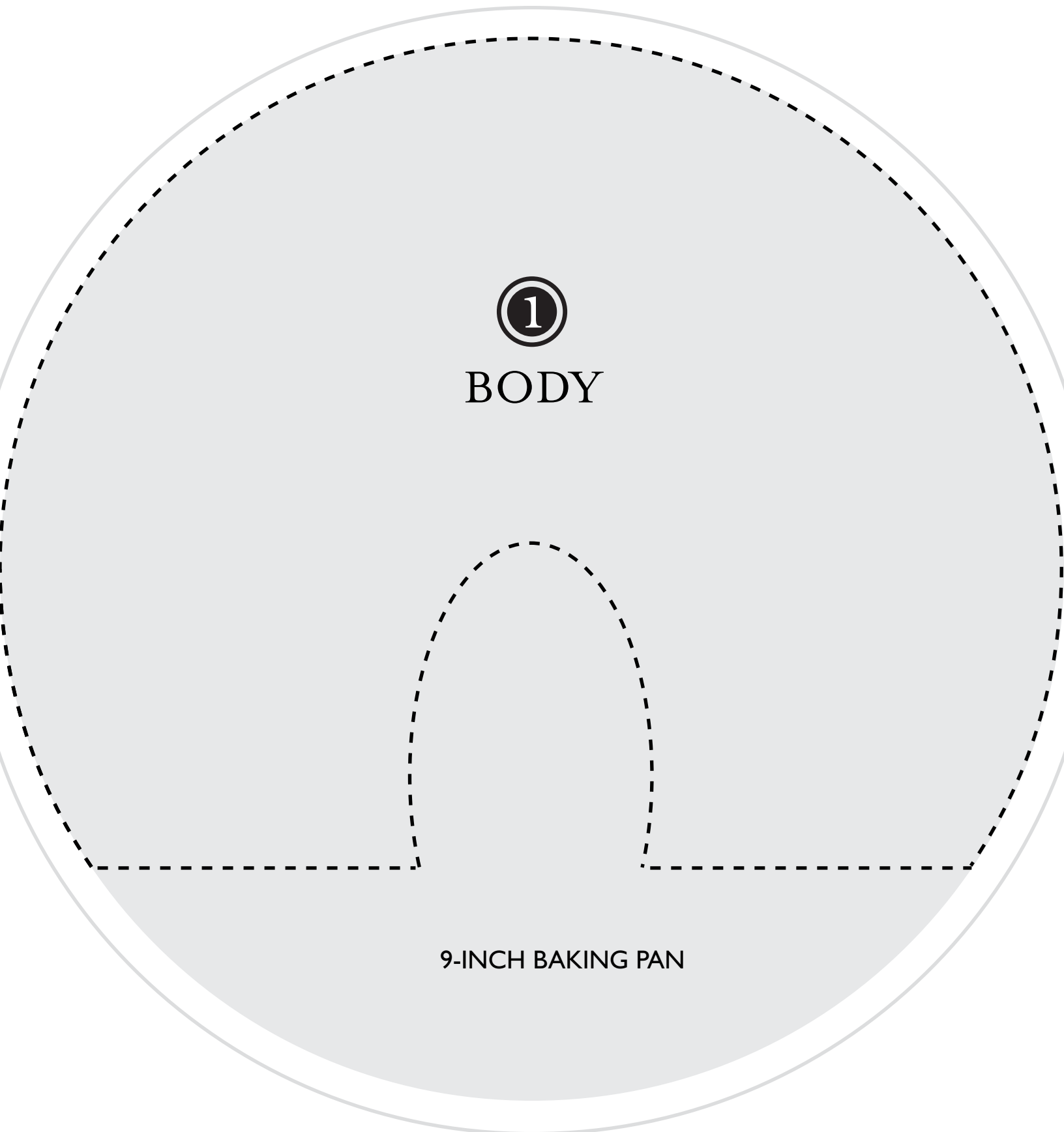


Dinosaur Cake Template

Betty Crocker®

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

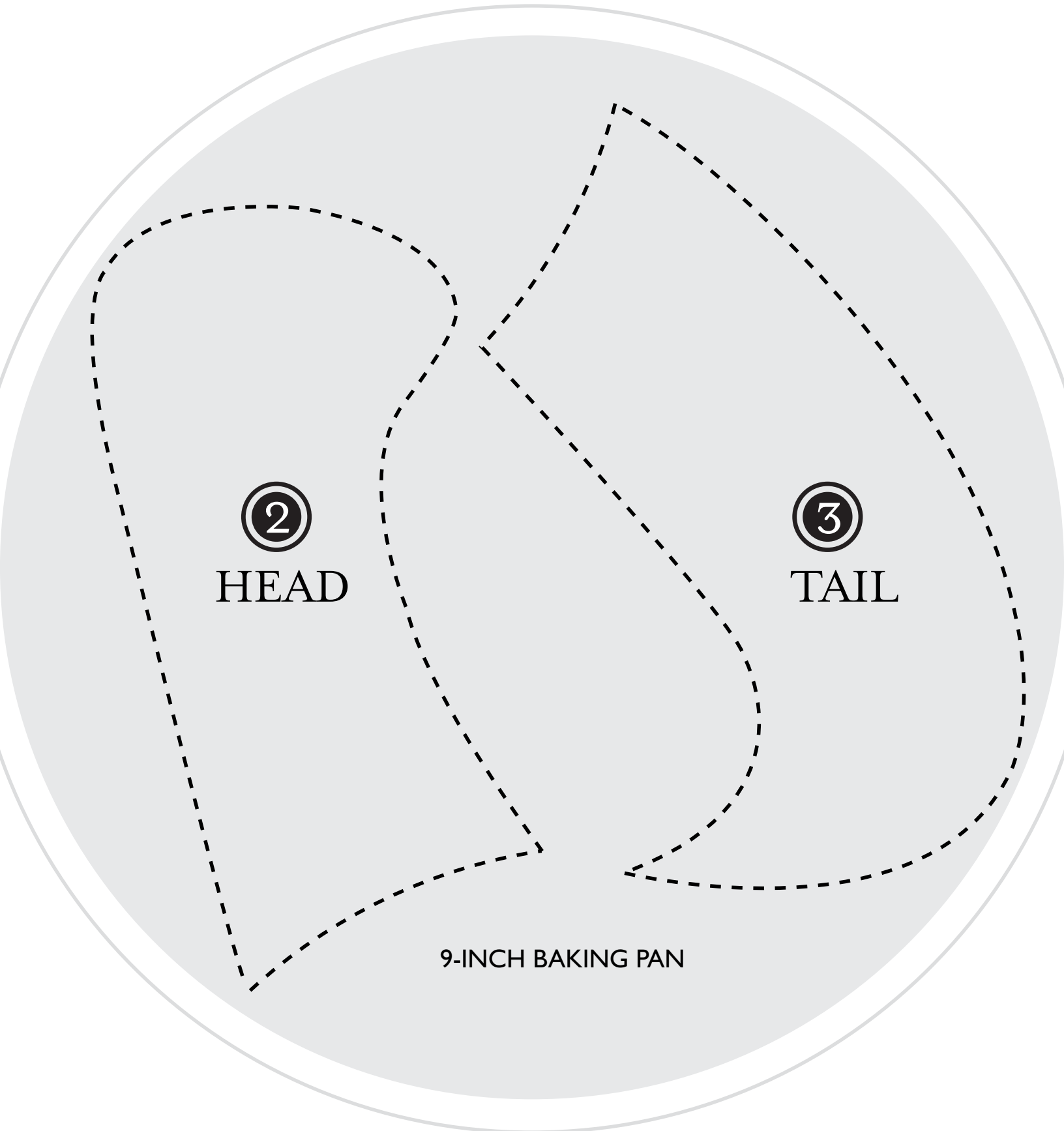


For best results, transfer your cutouts to a heavier paper.

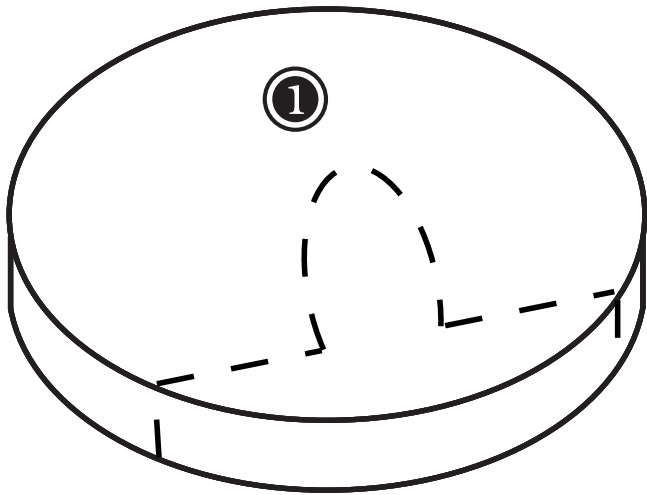
Dinosaur Cake Template

Betty Crocker®

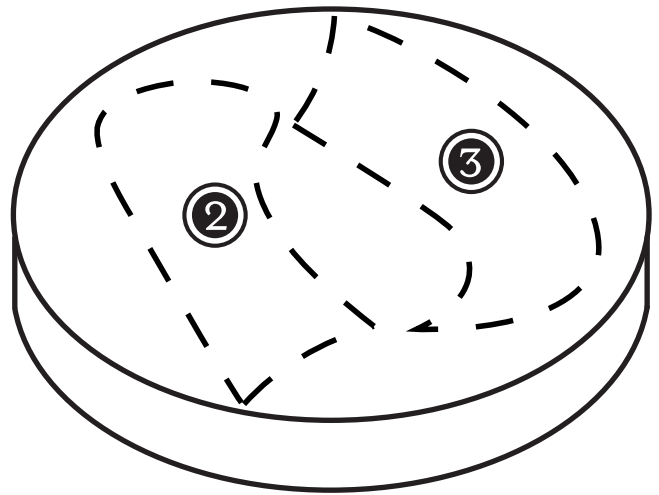
(Print on 8 1/2 x 11-inch paper and apply to cooled or frozen cake.)



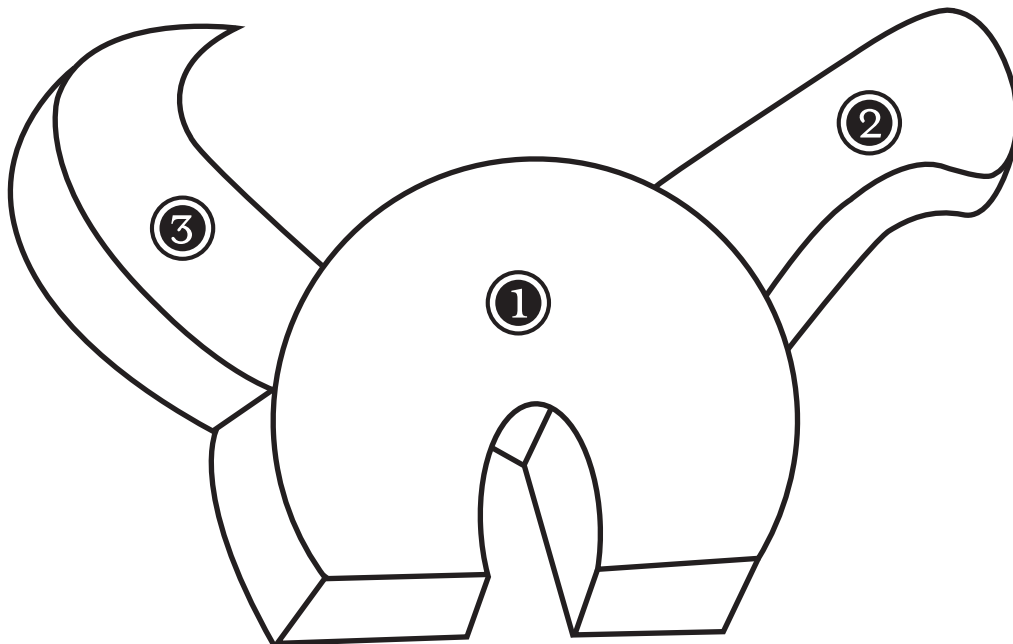
For best results, transfer your cutouts to a heavier paper.



Cut 9-inch cake for the body.



Cut 9-inch cake for the head & tail.



Arrange pieces on tray to form dinosaur.

Dinosaur Cake Recipe

Calling all dinosaur lovers. Celebrate with a foolproof cake decorated with bright candies.

Prep Time: 30 min

Start to Finish: 3 hr

Makes: 15 servings



- 1 box Betty Crocker® SuperMoist® cake mix (any flavor)
Water, vegetable oil and eggs called for on cake mix box
Tray or cardboard (18x14 inches), covered with paper or foil
- 2 containers (1 lb each) Betty Crocker® Rich & Creamy vanilla frosting
Green gel food color
Assorted yellow round candies (candy-coated chocolate candies, candy coating wafers, chewy round candies)
Chocolate chips
1. Heat oven to 350°F (325°F for dark or nonstick pans). Grease 2 (8- or 9-inch) round cake pans with shortening or cooking spray. Make and bake cake mix as directed on box, using water, oil and eggs. Cool 10 minutes. Remove from pans to cooling racks. Cool completely, about 1 hour.
2. Cut 1 cake in half lengthwise, making 2 half-circles. Sculpt 1 half-circle into a head and the other half-circle into a tail (see diagram). For body, cut 1-inch slice from edge of remaining whole cake. From cut edge, cut out a small inverted U-shaped piece. Place body on tray; arrange head and tail pieces next to body.
3. Spoon frosting into large bowl. Stir in enough food color until desired green color. To "crumb-coat" cake, spread thin layer of frosting over cake pieces to seal in crumbs. Freeze cake 30 to 60 minutes.
4. Frost cake pieces with remaining frosting. Decorate with yellow candies. Add chocolate chips for eyes.

High Altitude (3500-6500 ft): Follow High Altitude cake mix directions for 2 (8- or 9-inch) round cake pans.