

Beach Cake Recipe

Ingredients:

- Box of standard cake mix- any flavor of your choosing
- 3 Eggs
- 1 Cup of water
- 1/2 cup of oil

Equipment:

- 9" round pan
- Spoon
- Fork
- (2) Pre-filled piping bags with white icing
- Food coloring
- Cocktail umbrellas
- Assorted yellow and light orange sprinkles

Directions:

- Bake cake according to the directions on the box
- Let cake cool entirely before icing
- Spread a thin layer of white icing on the top of the cake
- In two separate small bowls, squeeze out the white icing. In one bowl, add the yellow food coloring. In the other, add the blue icing.

For Waves:

- Using the back of a small spoon, take a small dollop of blue icing and gently pull it across the top of the cake in short, small strokes, starting at the outer rim and working your way inside.
- Repeat this process until you have a "wave" look to your blue icing
- Take the spoon and blend the blue icing so that it mixes with the white base layer
- Use the white icing to pipe a small edge at the edge of the waterline where your "sand" will be

For Sand:

- Using the tines of a fork, gently rake the icing on the top of the cake perpendicular to the water
- Take a small dollop of yellow icing and gently pull in a wobble motion in the same direction as the rake marks you made
- Sprinkle with yellow and orange sprinkles to give the impression of grains of sand
- Top with cocktail umbrellas or any other summery accessories you like!

