



Gubelous Glob Cake Frosting:

2 pounds confectioners' sugar, divided
1/2 cup vegetable shortening
2 teaspoons almond extract or white vanilla
1/8 teaspoon salt
1/2 cup cold water

In a mixing bowl, combine 2 cups confectioners' sugar, vegetable shortening, almond extract, salt, and water. Slowly beat in remaining sugar until a thick smooth frosting forms. This frosting can be used to frost the cake as well as for any decorations. It will have a dry top but will be moist underneath.

Gubelous Glob Witch Cake

1 (16.5 oz.) package Spice Cake Mix
3 eggs
1/3 cup canola oil

1 cup cold water

Preheat oven to 350 F degrees. Line 9x13 cake pan with release foil for easier removal or grease and flour baking pan.

In a mixing bowl, combine cake mix, eggs, oil, and water, mix on low speed 30 seconds or until moistened. Beat at medium speed for 2 minutes. Spoon into prepared baking pan. Bake for 26 to 29 minutes or until tests done. Cool for 10 minutes; remove from pan. Cool completely.

Preparing the Cake for Frosting:

Spread the entire cake with a thin covering of frosting for easier decorating. Let dry completely before decorating the cake. Cover the remaining frosting in a bowl with a piece of plastic wrap. You can rewhip the frosting before decorating the cake.

Decorating the Cake:

Ingredients and Equipment

Large board for displaying cake

Cutting surface

Paper towels

Toothpicks

Spreading frosting knife

One recipe of frosting

Toasted flaked coconut for hair as desired

Paste food colors: black, red or orange

Instructions for Decorating:

Measure the pieces and make a pattern with some parchment paper. Cut the cake pieces as directed below.

Measure 4-1/2 inches down from corner and cut diagonally across to the opposite corner. Use large piece to make the face and the other for the hat.

Then find the shortest side of face piece and measure up 2 inches from the corner and 3-1/2 inches along the bottom edge. Cut off diagonally.

Make sure that you use only a dot of paste color on a toothpick, mix into frosting. Take a new toothpick, stir in additional coloring until desired shade.

To toast coconut: Place in nonstick skillet, cook over medium heat, stirring until coconut turn light brown or bake in 350 F degree oven for 8 to 12 minutes in shallow baking pan. Toss frequently until coconut turns brown.

Use the cut off wedge at the side of face for a nose. And put the hat on top. Use just a tiny drop of red food coloring to tint 1/2 of frosting a very light pink to frost the nose, face, and hair sections. Press some wrinkle lines on the witches face with a toothpick or dull knife. Press toasted coconut over the frosting on the hair section. Tint the remaining frosting black with paste food color; frost the hat. Let dry a few seconds, pat with a designed paper towel to create a design on the hat. Use some orange or red paste colors on a toothpick to make a mouth. Form an eye from a small ball of black frosting.

Place all the cake pieces on the large display board. Use any remaining frosting to connect the parts smoothly.

Adapted from General Foods – 1957 cake designs