

SWAMP CREATURE CAKE!

What you will need:

1. 1 recipe for Lemon Swamp Cake
2. 1 recipe for Cream Cheese Icing or Regular Icing
3. 2 boxes Lime Jello
4. Graham crackers
5. Chocolate rocks
6. 2 boxes of Biscolata Cookie Sticks (from the dollar store)
7. Gummy creatures like snakes, frogs, lizards...

Lemon Swamp Cake:

1 egg

Separate the yolk from the white. Whip the white with an electric mixer until it has stiff peaks. Set it to the side.

In a large bowl mix the wet ingredients:

$\frac{3}{4}$ cup melted margarine
1 $\frac{1}{2}$ cups sugar
1 Tbsp vanilla
1 egg yolk
1 small lemon - zest and juice ($\frac{1}{4}$ cup)

In a small bowl mix the dry ingredients:

2 cups flour
3 $\frac{1}{2}$ tsp baking powder
 $\frac{1}{2}$ tsp salt

In a measuring cup:

1 cup milk

Alternate adding the dry ingredients and the milk into the wet ingredients. Mix well after each addition. Fold the egg white into the batter.

Grease 9.5 x 13.5 clear baking pan. Bake in pre-heated oven at 350°F for 30 minutes.

Cool completely.

Regular Icing:

½ cup softened margarine
2 cups powdered sugar
6 Tbsps half and half creamer or whipping cream
2 Tbsps vanilla

Mix with electric mixer until smooth.

Cream Cheese Icing:

¾ cup softened cream cheese

Make the above recipe for Regular Icing and add ¾ cup softened cream cheese to it. Blend icing with an electric mixer until smooth.

Swamp:

2 boxes Lime Jello

Make the jello according to the directions on the box. Let set completely in the fridge.

Directions:

1. Cut the cake on an angle so it will look like the bank of the swamp. See the photo gallery. Remove the cake from the pan where the jello swamp will go. Wipe the pan clean with a damp cloth.

2. In the microwave, heat some of the cake that has been removed. This will make it easy to mould! Place some of the pieces on top of the cake that is in the pan. See the photo gallery.
3. Warm the icing in the microwave so it is very smooth. This will make it slide over the cake and mould the bank more easily.
4. Crush 16 - 20 Graham crackers and sprinkle them over the icing. Sprinkle the chocolate rocks/pebbles over the crushed crackers.
5. To make bulrushes or swamp plants: Use the Biscolata Cookie Sticks and extra green gummy candies (gummy frogs work well!).

Snap the cookie sticks to the size you want.

Cut a green gummy with scissors to make leaves.

Place the sticky side against the cookie stick.

Place into the cake where you would like them.

6. Put the Lime Jello into the pan for the swamp!
7. Put in as many swamp creatures as you like!
Eg. Long snake in the swamp, another climbing up the bank!
Lizards and frogs on the bank

HAVE A SUPER SLIMY TIME!