

Cake Decorating: How About Birthday Cakes For Adults

Cake decorating for adults are a bit different than those you would do for a kids party. It doesn't mean they need to be boring or ugly. Below are some great ideas for adult cakes that are fun to make and fun to eat.

Crunchie Rice Cake

In 2 square cake pans, make 2 batches of rice cereal treats according to the recipe found on the back of the box of cereal. When they have cooled, do not cut the treats, take them from the pans like they are.

Cover the top of the first layer with icing, and then a layer of chocolate chips, and a second layer of icing, and then a layer of multicolored sprinkles, and a third layer of icing. Place the second layer of the crunchie cake on top and frost the whole thing as you would a normal cake. Place a layer of colored chocolate candy on the top. You can even put the name of the recipient in candy. This is a whimsical cake that can be used for adults or children.

Over the Hill Graveyard Cake

Bake two cake mixes in a roasting pan. Make a gray icing with 2 drops of green and red food coloring and mixing it with white icing. Turn the cake out on a cake board ice the entire cake with this icing. Line a sidewalk with thin black licorice, and dot candy corn along the outside edges. Rectangular cookies can be iced with a darker gray icing. These can be used as gravestones.

You can find gummy skeletons at Halloween, or make your own out of toothpicks and use jelly beans for heads. Ghosts can be made from cotton balls, but you need to make sure no cotton gets in the icing you may want to make some out of construction paper and stick them on a popsicle stick. That might be a good idea for the skeletons too.

Ball and Chain Birthday cake

This is a great idea if commissioned by a husband or wife. Bake two round cakes and let them cool completely. Remove the cakes from the pans. Cover the top of one cake with the recipient's favorite fruit pie filling. Place the second layer on top and ice the entire cake.

Buy a bag of small cake donuts and frost them the same as you did the cake. On the cake board place one of the doughnuts up against the bottom of the cake. Follow this with several other doughnuts to make a chain. You can add different

decorations on the cake, or leave it plain, it's up to you.

No matter what theme you choose, the cake decorating will be appreciated by the person having the birthday. Make sure you add candles and bring a cake server when you attend the party. Every time you make a cake and decorate it, you are honing your cake decorating skills and the more practice you get, the better you will be at cake decorating.