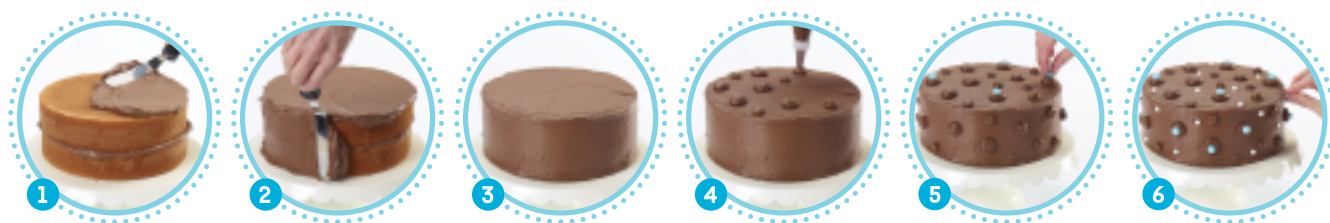


pretty in pearls cake

YOU WILL NEED:

- 1 box of Over the Top™ Yummy Yellow cake mix
 - 3 large eggs, 1-1/4 cup water, 1/3 cup vegetable oil
- 2-8" round cake pans
- Parchment paper
- Baking sheet
- Over the Top Frost it Up icing spatula
- 2 tubs Over the Top So Chocolate icing
- Small Round tip (#12) with coupler and collar from Decorate It Starter Kit
- 1 Over the Top Keep Decorating bag
- Over the Top Pretty Pearl sugar beads
- Over the Top Sky Blue sixlets



DIRECTIONS:

Prepare cake according to package directions. After removing from oven, invert pans onto a parchment-lined baking sheet. Inverting the layers will flatten the top of the cake. Cool for 30 minutes before removing from pan.

Place first layer of cooled cake on cake plate, top side up. If needed, use a serrated knife to trim rounded tops of cake to make them level. Using the Frost it Up spatula, spread 1/2 – 3/4 cup icing onto first layer. Ice within 1/4 inch of edge. Place top layer bottom side up on first layer. Spread 1/2 – 3/4 cup icing on top of cake. To smooth top, gently glide spatula over icing with long strokes. (fig. 1)

Holding spatula vertically, ice sides of cake. (fig. 2)

For a smooth surface, slowly spin cake plate while holding spatula vertically against iced sides of cake. (fig. 3)

Fit disposable decorating bag with Small Round tip (#12). Fill bag with So Chocolate icing. Pipe small and large icing dots onto top and sides of cake. (fig. 4)

Before icing sets, place sixlets randomly onto piped icing dots. (fig. 5)

Place sugar pearls randomly on cake surface. (fig. 6)