

LEGO Birthday Cake

By HOMEMADE CITY

What you will need:

2 9 x 13" cake pans
1 24 mini-muffin pan
2 cake mixes (two marble; 1 yellow)
Food coloring
Buttercream frosting

Step one: Bake 2 flat marble cakes and 24 yellow mini-cupcakes. Let them cool completely (preferably upside-down on a cookie rack so that they come out of the pans more easily).

Step two: Prepare white buttercream frosting.

Step three: Slice the rounded tops off of both pan cakes so that they're flat. Thinly frost the top of one cake and layer the other one on top.

Step four: Cut into thirds. (Approximately 4 x 9" blocks). Trim if necessary. Take one of the rectangles and cut in half. This makes two rectangular LEGO bricks, and two square LEGO bricks.

Step five: Apply a thin coat of the white frosting (to keep the crumbs down) to the top and sides of the brick cakes.

Step six: Slice the tops off of the mini cupcakes (you just want the cupcake bottoms). Apply a thin layer of frosting to the bottom and sides of the muffins. Set them in the freezer to cool (but not to the point of freezing).

Step seven: Prepare a second batch of buttercream frosting. Divide and color with food coloring: red, blue, yellow, and leave one white. Keep the frosting slightly liquidy so that it's easier to spread.

Step eight: Frost a "brick" on the top and sides. Take 8 mini cupcakes and frost each one. Place them on the brick cake and smooth out the frosting. For the square cakes, use 4 mini cupcakes. Voila!

