

Princess Castle Cake

As taken from Disney newsletter

- 5 baked 8" square cakes
- 5 to 7 cups white icing
- 5 sugar cones
- Purple & pink edible glitter or sugar crystals
- 1/2 cup pink icing
- Yellow mini jawbreakers
- White and purple gumdrops
- Pink Good & Plenty candies
- Pink or red gel icing
- Mini candy hearts
- Red sprinkles
- Colored paper and tape
- 5 toothpicks



Step 1:

Cut one cake into four equal pieces and arrange three of them atop the four whole cakes, as shown, securing with icing. (Tip: Cut up the extra cake piece for nibblers.)

Step 2:

Frost the castle and cones with the white icing, then sprinkle the cones with edible glitter and set them on the castle.

Step 3:

With a pastry bag, create pink icing corner pillars and a door with mini jawbreaker studs.

Step 4:

Set the gumdrops and Good & Plentys around the castle ledge, then add decorative loops of gel icing and the mini candy hearts.

Step 5:

Finally, add the sprinkles around the top of the castle and top the cone turrets with flags cut from the colored paper and taped to the toothpicks.