



Campfire Cake

Ingredients

- 2 pound cakes
- 2 1/2 cups chocolate frosting
- 1 cup plus 2 tablespoons white frosting
- 12 to 15 glazed chocolate doughnut holes
- Confectioners' sugar
- Red and orange decorators' gel
- Red, orange, and yellow fruit leather
- Scissors



Instructions

- With a knife, shave the square edges off the cakes to give them a log shape. Next, mix 1/4 cup of chocolate frosting into 1 cup of white to make a light tan. Place one log on a platter (a dab of frosting on the bottom will help hold it in place). Frost it with the chocolate and tan frostings as shown. To create bark and tree rings, scrape the tines of a fork across the chocolate frosting, then scratch a spiral into each tan end.
- Pour the doughnut holes into a bowl and sprinkle them with confectioners' sugar. Arrange 10 doughnut-hole embers in a single layer next to the frosted log, sticking them in place with frosting.
- For the branch stub, cut a 1-inch slice from one end of the second log and trim it into a 2-inch circle; set the piece aside. Frost the bottom of the log and set it in place as shown. Use frosting to stick the stub to the second log. Create bark and rings again.
- For flames, take a piece of fruit leather and, with the backing still in place, lightly wet half (lengthwise) of the fruit side with water. Fold it in half lengthwise and press to seal. Cut out flame shapes with scissors as shown and remove the backing.
- Slice 2 doughnut holes in half. Put a dollop of the remaining white frosting onto the cut surface and set a flame on top. Squeeze decorators' gel over the decorated doughnut holes and set them on the platter. Use any remaining doughnut holes to fill in the gaps between the logs. Decorate them with more flames and gel, if desired.