

JACK O' LANTERN PULL-APART CAKE
By Kimberli Washington, Public Information Office



Ingredients:

- 1 box cake mix (use flavor of choice)
- 1 tub cream cheese frosting
- 1 teaspoon pure vanilla extract
- Red and yellow food coloring drops
- Green and black decorating icing tubes
- 2 dozen cupcake liners

Directions:

- Pre=heat oven to 375 degrees.
- Follow directions on cake mix box for cupcakes. Add 1 teaspoon of pure vanilla extract to mixture.
- Assemble 24 cupcake liners in baking pan and pour even amount of mixture into each liner.
- Follow baking instructions and let cupcakes cool completely before assembling cake.
- On a large platter, arrange cupcakes to resemble a pumpkin with a stem.
- Add about 4 drops of yellow and one drop of red food coloring to frosting. Mix together and add more drops of either color until desired orange shade is achieved.
- Frost cupcake tops with orange-colored cream cheese frosting. Add green decorating icing to stem area.
- Decorate Jack O'Lantern's face with black decorating icing.
- Keep refrigerated until ready to serve and enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.