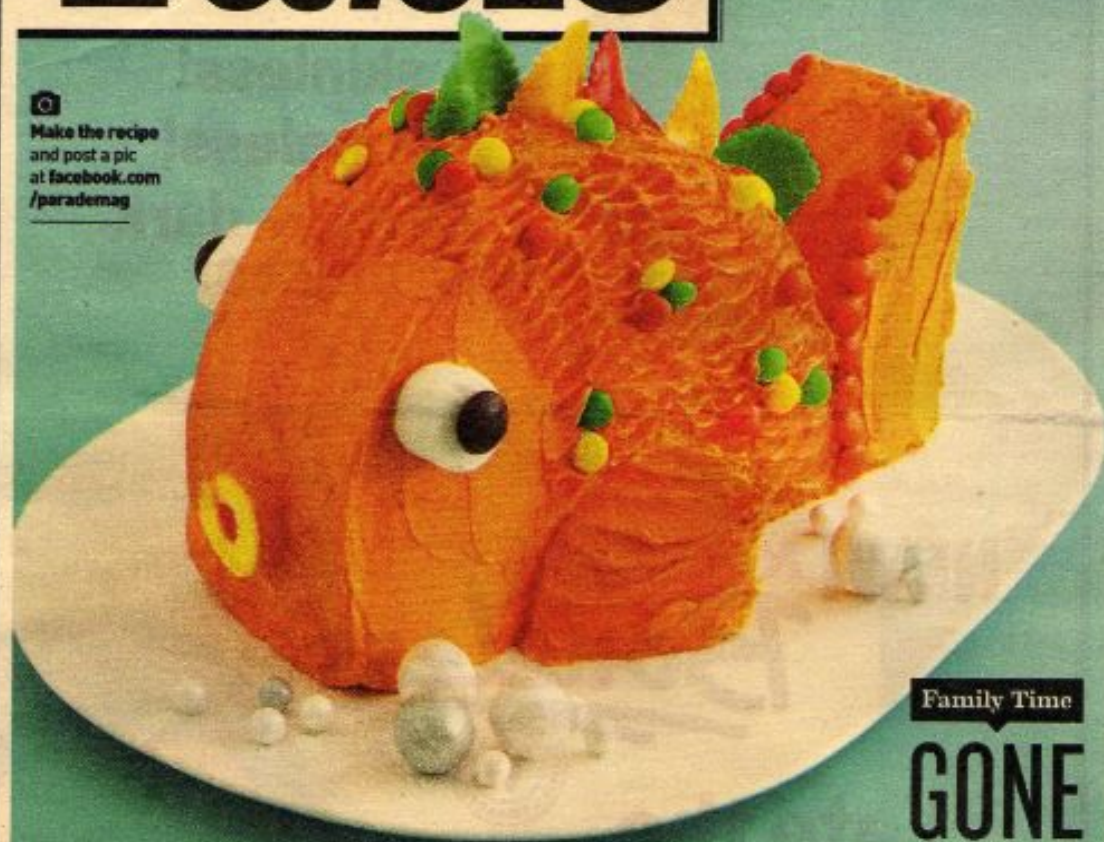


Around the Table

Make the recipe and post a pic at [facebook.com/parademag](https://www.facebook.com/parademag)



Family Time

GONE FISHING

Believe it or not, everything you need to make this amazing cake is at your grocery store

BY KAREN TACK AND ALAN RICHARDSON

GOLDFISH CAKE

Bake 2 [8-inch] round cake layers from a vanilla or white boxed cake mix. Let cool. Tint 2 (16-oz) cans vanilla frosting orange using 4 tsp yellow food coloring and 12 drops red food coloring. Sandwich, cut, and arrange layers as shown at right. Freeze cake until firm, about

30 minutes. Meanwhile, make eyes: Cut 1 marshmallow in half crosswise. Put a dot of frosting on uncut ends of both marshmallow pieces and attach 1 Junior Mint (or other brown chocolate candy) to each to make pupils. For top fins, cut fruit leather into small semi-circles (use pinking shears for a zigzag effect). Remove cake from freezer and coat with remaining orange frosting,

smoothing with an offset spatula or a butter knife. Use the back of a small spoon or butter knife to make scales in frosting, leaving fish face smooth. Decorate body with green, orange, and yellow chocolate candies, such as M&M's. Attach eyes and top fins by pressing into frosting. Press 1 orange gummy ring onto front of cake for mouth. Add gum balls to serving platter, as bubbles.

MAKE THE CUTS



STEP 1

Sandwich the 2 flat (bottom) sides of cake layers together with ½ cup orange frosting.



STEP 2

Cut a small, 2-inch-wide semicircle from 1 side of layer cake. Cut semicircle into 2 pieces, 1 large and 1 small.



STEP 3

On a serving platter, stand cake up on flat, cut side. Position large piece on 1 end of cake to form tail. Place small piece alongside cake to make 1 side fin.