

Baseball Mania



Ingredients:

- 8" Yellow or Chocolate Cake Layer
- ¼ Sheet Cake Yellow or Chocolate Layer
- Flavor Right Vanilla & Chocolate Pre-whipped Icing
- Flavor Right Pre-Whip Colors
- Fudge Icing

Procedures ¼ Sheet Cake (Baseball Man):

1. Base ice the entire cake with the Flavor Right vanilla icing.
2. Spread a thin layer of the green pre-Whip on top of the cake for the field.
3. Spread a thin layer of the chocolate icing for the base line.
4. Using a coupler, pipe a baseball for the body.
5. Using less pressure from the coupler. Pipe the legs, and the arms.
6. Add the face, shoes, laces, bat, and glove.
7. Using a small border, pipe the top and bottom borders. Optional you may use the grass tip for the top border.

Procedures 8" Cake (Baseball Mitt):

1. Base ice the entire cake with the Flavor Right chocolate icing.
2. Using a coupler and the chocolate icing, pipe the thumb on the left top side of the cake.
3. Leaving a space between the thumb, pipe the four fingers.
4. Using the fudge icing and a writer tip, pipe the lace and outline the thumb and fingers.
5. Using a coupler and the vanilla Flavor Right icing, pipe a baseball between the thumb and finger.
6. Using a grass tip, pipe a bottom border around the cake.

