



Rice Cereal Tree Cake

Prep Time: 45 minutes

Total Time: 1 hour, 15 minutes

Skill Level: Beginner

Looking for a quick and easy Christmas dessert you can make in no time? Look no further than this Rice Cereal Treat Cake. Decorated with puffs of white buttercream, this cute tree cake is perfect for winter celebrations, forest or wilderness-themed parties, or cozy winter gatherings with friends. Simply mold your rice cereal treats using the tree-shaped pan, then decorate with white buttercream, sparkling sugars and pretzel sticks.

A treat sure to please kids and adults alike, this Rice Cereal Treat Cake is just as fun to eat as it is to make!

Ingredients

- Favorite rice cereal treat recipe
- Creamy White Decorator Icing, 4 lb. Tub
- Kelly Green Icing Color
- White Sparkling Sugar
- Pretzel sticks

Tools

- Green Tree Cake Pan
- Disposable Decorating Bags
- Scissors

Instructions

1. Make rice cereal treat. Prepare rice cereal treat mixture following recipe instructions. Before adding cereal, use Kelly Green icing color to tint mixture green. Add cereal. Press into prepared pan. Let cool; unmold.
2. Decorate treat. Prepare decorating bag with white icing. Cut 1 inch off tip of bag. Pipe snow drifts on top of cooled treat; immediate top with white sparkling sugar. Carefully press pretzel sticks into bottom to form trunk of tree, breaking off pretzels as needed to fit.



Simple Christmas Tree Cake

Prep Time: 1 hour, 45 minutes

Total Time: 3 hours, 15 minutes

Skill Level: Beginner

Servings: 16

Treat your friends and family to a tasty Christmas dessert with this Simple Christmas Tree Cake. Made using a tree-shaped pan, then decorated with a buttercream star garland and colorful buttercream ornaments, this Christmas tree cake is a great project for beginning and intermediate decorators alike. Switch up the ornament colors

to match your celebration, or add some fun holiday sprinkles as a fun finishing touch. Perfect for Christmas, December birthdays or winter gatherings with friends, this Simple Christmas Tree Cake is a tree-mendous treat for all your loved ones!

Ingredients

- Favorite cake mix or recipe
- Buttercream frosting
- Kelly Green food coloring
- Moss Green food coloring
- Leaf Green food coloring
- Teal Icing Color
- Ivory food coloring
- Copper food coloring
- Rose food coloring
- Pink food coloring
- Burgundy food coloring
- Violet food coloring
- Brown food coloring
- Red-Red food coloring

Tools

- Tree cake pan
- Cooling rack
- Angled spatula
- Decorating bags
- Round decorating tip 5 (4 needed)
- Star decorating tip 21

Simple Christmas Tree Cake, continued

Instructions

1. Bake cake according to recipe instructions. Cool completely in the pan.
2. Tint buttercream green, brown, pink, purple, blue, and orange using color combinations provided:
 - a. Green: Tint 1 ½ cups frosting by combining Kelly Green, Moss Green, and a touch of Leaf Green coloring.
 - b. Brown: Tint ½ cup frosting by combining Brown and Red-Red coloring.
 - c. Pink: Tint 1/8 cup frosting by combining Rose, Pink, and a touch of Burgundy coloring.
 - d. Purple: Tint 1/8 cup frosting by combining Violet and Rose coloring.
 - e. Blue: Tint 1/8 cup frosting by combining Teal and a touch of Ivory coloring.
 - f. Orange: Tint 1/8 cup frosting by using Copper coloring.
 - g. Reserve remaining white frosting.
3. Frost cake.
 - a. Using spatula and green frosting, frost the top and sides of the tree area of the cake; use tip of spatula to add texture.
 - b. Using spatula and brown frosting, frost tree trunk brown; use tip of spatula to add texture.
4. Decorate cake.
 - a. Prepare decorating bag with tip 21 and white frosting.
 - b. Prepare 4 piping bags with tip 5; fill separately with pink, purple, blue, and orange frosting.
 - c. Using white frosting, pipe star garland, following curves on tree.
 - d. Using pink, purple, blue, and orange frosting, pipe small dots for ornaments.



Stars and Rosettes Christmas Tree Cake

Prep Time: 1 hour, 30 minutes

Total Time: 2 hours, 30 minutes

Skill Level: Beginner

Trim the tree with buttercream stars and rosettes with this fun Christmas Tree Cake recipe. Decorated using simple piping techniques, this cute Christmas cake is perfect for your holiday celebration, a winter birthday or shower, or just a weeknight treat! Use your favorite chocolate cake mix or recipe to start, then combine rosettes and stars for a textured and fun decoration everyone is sure to love.

Ingredients

- Favorite chocolate cake mix or recipe
- Creamy White Decorator Icing, 4 lb. Tub
- Kelly Green Icing Color
- Leaf Green Icing Color
- Teal Icing Color
- Black Icing Color
- Christmas Jimmies Sprinkle Mix

Tools

- Green Tree Cake Pan
- Cooling Grid
- Disposable Decorating Bags
- Star Decorating Tip 1M
- Star Decorating Tip 4B
- Star Decorating Tip 21
- Star Decorating Tip 32

Instructions

1. Prepare chocolate cake batter following recipe instructions. Bake and cool completely in pan.
2. Tint icing.
 - a. Using Leaf Green coloring, tint $\frac{1}{2}$ cup icing light green.
 - b. Using Kelly Green coloring, tint 1 cup icing medium green.
 - c. Tint $\frac{1}{2}$ cup icing dark green, combining Kelly Green and Black coloring.
 - d. Tint 1 cup icing teal, combining Kelly Green and Teal coloring.
3. Prepare piping bags as follows:
 - a. Tip 21 and light green icing.
 - b. Tip 31 and medium green icing.
 - c. Tip 1M and dark green icing.
 - d. Tip 4B and teal icing.
4. Decorate cake. Alternating bags, pipe stars and rosettes in various sizes to fill the cake, leaving the bark area plain. Top with jimmies.