

Ladybug Cake

1 cake baked in a 1 1/2 qt bowl

1 cupcake

Junior Mints or Mini Oreos

M&M's

chocolate or black licorice

red frosting

After baking the cake and cupcake, wrap tightly with plastic wrap and freeze for easier frosting. When ready to frost, remove plastic wrap. Cut the top of the bowl cake to make it flat on the bottom when you turn it upside down. Turn the cake and cupcake upside down and frost with red frosting. Top with Junior Mints or Mini Oreos for the dots. Place the M&M's on the cupcake for the eyes and the licorice for the antennae.

*Note: I used the recipe for [Vanilla Cake with White Chocolate Buttercream Frosting](#). I poured half of the batter into a 1 1/2 qt bowl and made a dozen cupcakes with the remaining batter. I baked the cupcakes as directed and baked the bowl for about 50-55 minutes.

Recipe adapted from [Family Fun](#)

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