

Pirate Ship Cake

2 cakes baked in 9" round pans
4 cups chocolate frosting
chocolate wafer sticks (such as Pirouette)
rolos
tootsie rolls
2 skewers with paper for flags
pirate figures

Freeze cakes for easier frosting. Cut each round cake in half down the center.

Stack each cake on top of each other in the same direction, with frosting in between each layer. Stick 2 straws inside the cake to help hold it together.

Cut the side off the cake to make a base for the cake.

Carefully turn the cake upright so the side is now the bottom.

Frost the cake. Refrigerate for 1 hour to firm the frosting.

Use frosting to place wafer sticks along the edge of the cake. Cut a hole in the center of each tootsie roll and stick a candle in each one. Place tootsie rolls on the side of the cake for cannons. Use toothpicks to hold in place if necessary. Place skewers in the cake for flags. Place pirate figures on the cake. Set the rolos in the back for the pirate gold.

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