

## Celebrate Anything Cake

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### Ingredients:

1 1/4 cups birthday cake ice cream  
1 box (15.25 oz) white cake mix  
1/2 cup oil  
4 egg whites  
2/3 cup vanilla yogurt  
1/4 cup multicolored nonpareils  
1/4 cup multicolored sprinkles

1 cup frosted animal cookies, crushed

1 can (12 oz) whipped white or buttercream frosting

2 - 3 drops food coloring of your choice

1 can (16 oz) vanilla frosting

OPT: additional cookies, nonpareils, sprinkles, and/or sugar pearls for decoration

### Directions:

\*Defrost the ice cream.

\*Preheat oven to 350 degrees. Grease and flour three 9-inch cake pans.

\*Beat the melted ice cream, cake mix, oil, egg whites, and yogurt for 2 minutes. Mix in the nonpareils and sprinkles. Spread evenly into the cake pans.

\*Bake for 15 to 20 minutes, until the centers spring back to the touch. Cool for 10 minutes, remove from the pans and cool completely.

\*Place the bottom layer onto a serving plate.

\*Mix a few drops of food coloring into the whipped white or buttercream frosting. Reserve 1/3 cup of this frosting in a piping bag and refrigerate.

\*Frost the bottom layer with half of the remaining whipped frosting. Sprinkle with 1/2 of the chopped cookies, add the second layer and repeat with the remaining whipped frosting and chopped cookies.

\*Add the top later. Frost the top and sides with the vanilla frosting. Refrigerate for 15 minutes.

\*Decorate the top and sides with the reserved whipped topping and the edible decorations of your choice.