



# Firecracker Cake

## “Tupperware Style”

**1 Boxed White Cake Mix plus the ingredients needed on back. \* Water \*Egg Whites \*Oil (can use equal amount of applesauce) 1 Can Whipped Fluffy White Frosting Red and Blue Food Coloring**

1. Use Tupperware Power Chef with paddle blade to mix cake batter. Layer ingredients evenly in the following order; water, cake mix, egg whites, applesauce (or oil). Place cover on power chef.
2. Pull the power cord slowly and evenly for 10-12 pulls just until you don't see dry cake mix. You don't want to mix it fast or over mix it.
3. Open up Power Chef and remove paddle blade. Use a Silicone Spatula to do a final mix, if need.
4. In the small Wonderer Bowl, pour 1 cup of cake batter and in the medium bowl pour 1 1/2 cups of the cake batter. Leave remaining batter in Power Chef.
5. Add blue food coloring to the 1 cup of cake batter and add red to the 1 & 1/2 cup of cake batter. Mix the batters and colors completely.
6. Using the Stack Cooker 3 Qt. Casserole and Cone, spray the casserole and cone with cooking spray before adding the cake batter.
7. Layer the cake batter in the 3 qt casserole in the following order. Red batter on the bottom, white batter on top of red and blue on top of the white. When pouring the batter be sure to pour in the middle of previous layer. Leave a ring of each color layer showing.
8. Microwave the cake on high for 10-11 minutes. The cake is done when it pulls away from the sides of the casserole. Let sit for 3 minutes to finish cooking. Then turn it out onto a wire rack inside a cookie sheet to cool.
9. Divide the can of frosting into equal parts into 3 cereal bowls. Add red food coloring to one bowl and blue food coloring to another. Mix all 3 bowls of frosting until completely mixed and smooth.
10. When cake is cooled, begin frosting by using a spoon to drizzle the frosting back and forth over the cake to create the look of fire works.

Start with blue then white and finish with the red frosting. You may need to microwave the frosting 5-10 seconds to get it to the consistency that it will 'drizzle'

11. Transfer the cake to a Cake Taker and slice into it and enjoy with family and friends.