

# Volcano Cake

Don't spend a fortune on a customized cake when you can do it yourself with this awesome volcano cake recipe.

**Prep time:** 1 hour

**Cook time:** 1 hour

**Ready in:** 2 hours

**Servings:** 12

**Happy taste buds:** Lots

## Cake

3 Chocolate cake mixes

Ingredients required for the cake mix

2 tubs white frosting

1 tub chocolate frosting

Food coloring

## Decorations

Oreo cookies

Toy dinosaurs

Toy palm trees

Dry ice

Paper cup



## Directions

1. Using one of the three cake mixes, bake an entire cake in a 9x13 pan according to the instructions on the package. With the second cake mix, bake it in a 10" cake pan. Then, with the final cake mix, separate the batter into three different round, oven-safe pans. I used a round casserole dish, a pie plate and a metal bowl. Each round cake needs to be progressively smaller than the 10" cake.
2. While your cakes are cooking, separate the white frosting into five different bowls. Then add green, red, yellow and blue into four of the bowls. The green frosting should have a little bit more than the rest. Mix in the food coloring. There should be one remaining bowl with just a little bit of white frosting. Then crush up the Oreos.
3. Place the 9x13 cake onto a cookie sheet and then place the 10" cake onto on half of the 9x13 cake. It's okay if the sides of the 10" cake hang over a little bit. Then stack each circular cake (starting from biggest to smallest) on top of each other, spreading on a thin layer of frosting in between each one. Take the paper cup place it topside down onto the top of the volcano and carve around it with a knife. Dig out the cake and continue carving until the cup fits in the hole. Then carve around the sides until it looks like a volcano.
4. Frost the volcano with chocolate frosting. Then use the blue frosting to make a river and frost the remaining base of the cake with green frosting. Add in swirls of white frosting into the river. Then complete your volcano cake with palm trees, dinosaurs and crushed Oreos at the base of the volcano.