

Tree's Company

Simple, moist holiday cakes to satisfy your family's sweet tooth.



What you'll need

- * 1 18.25-ounce package yellow cake mix
- * 1 tablespoon grated orange peel
- * 1 cup butter or margarine, softened
- * 1-1/2 8-ounce packages cream cheese, softened
- * 1-1/2 teaspoons vanilla extract
- * 1-1/2 16-ounce packages confectioners' sugar, about 6 cups
- * Green food coloring
- * Assorted decorations:
 - Small candies
 - Colored sugar
 - Assorted sprinkles
 - Nonpareils
 - Small caramel rolls or licorice cut into 1-1/2-inch pieces

Instructions

1. Heat oven to 350°F. Grease 15-1/2x10-1/2x1-inch jelly roll pan; line with wax paper; grease paper. Prepare cake mix according to package directions for "lite" recipe, beating in grated orange peel. Pour batter into prepared pan; bake 20 minutes until wooden pick inserted in center comes out clean. Cool cake in pan at least 15 minutes. Invert onto board covered in wax paper; lift off pan; peel away wax paper from bottom of cake. Cool completely. While cake cools, from lightweight cardboard cut triangle patterns. Using cardboard patterns, cut out triangles of cake, turning and fitting patterns as necessary to use all of cake. Treat yourself to odd leftovers. Take care to remove wax paper from under cake.

2. In large bowl with electric mixer at medium speed, beat butter, cream cheese and vanilla until light and fluffy. Gradually beat in confectioners' sugar; beat 5 to 7 minutes until thoroughly blended and smooth. Remove half of frosting to second bowl; stir in green food coloring to desired shade. Using flexible metal spatula, spread frostings over top and sides of cake triangles, smoothing it on or swirling gently to resemble tree branches.

3. Decorate cakes as desired with candies, colored sugar, assorted sprinkles and nonpareils. Using tip of small sharp knife, gently hollow out small area in center of bottom edge of each tree; insert caramel roll or licorice stick for trunk. Makes 8 to 12 trees, depending on their sizes.