

Your Just Desserts

Star-Spangled Fun With Easy-Bake Flag Cake

(NAPSA)—On Independence Day, nothing quite captures the spirited celebration more than the American flag. Why not make sparks fly this July 4 with a star-spangled twist on dessert—an Easy-Bake Flag Cake. A cake that would make Uncle Sam proud, this tasty treat salutes the red, white and blue with sprinkles, candy and frosting. For backyard barbecues, patriotic picnics in the park or as a holiday treat for the family, this easy-to-make cake can be a fun and delicious way to celebrate the nation's birthday.



FLAG CAKE

Ingredients:

- 1 EASY-BAKE cake mix
- ½ cup of white frosting
- Shoelace licorice (red and black)
- Blue food coloring
- White star-shaped sprinkles
- Red, white and blue sprinkles

Directions:

1. Bake and cool cake according to package instructions.
2. Set aside some frosting and stir in 1-2 drops of food coloring.
3. Frost entire cake with white frosting. Frost the upper left-hand corner with a square of blue frosting.
4. Cut red licorice pieces and arrange lengthwise on cake, in rows of two.
5. Arrange star-shaped sprinkles on the blue square.
6. Cut a piece of black licorice to create flagpole.
7. Decorate plate with red, white and blue sprinkles.

This is the first in a series of holiday-themed treats. To see what's cooking, visit www.easybake.com. For further information on Easy-Bake, call 1-800-255-5516.