

We did this for our grandson's 11th birthday. I made 1 yellow cake batter and 1 chocolate cake batter from scratch. Keep separate. You could use cake mixes. I will give recipes at the end of this.

I divided the yellow batter into two bowls. Leave one alone. In the other put – 4 drops green food coloring, 2 drops of yellow, 1 drop of blue, 1 drop of red. You may need to come back and add more green. Remember when we were little and mixed all colors of paint? – you end up with brown. Well, we are 'browning' our bright green to look army green.

In your greased and floured 13" x 9" baking dish – drop large spoonfuls all over the dish, and all over each other, until you have used up all three colors of batter. Don't mix, or drag spoon through the colors as in a marble cake. Bake as usual. When you cut into this it looks camouflaged.

My husband said, "You can't just cut and stack pieces and ice them. It will cover the camo look." So he set to work on a cookie sheet. He cut walls, fences, bridges...used icing and popcycle sticks and... had a fortress! I dug in our toys and found a few army men, army cars, a few dinosaurs, lizards....use your imagination. He used icing to hold pieces together, but mostly you saw the camo pattern of the cake – like a camo tent. It was cool. This is the cake we had on his birth date.

Icing keeps the pieces from sliding. I kept my icing warm while he worked. Then it dried hard enough not to slide.

For the actual party I made 9 cakes. In this case I made 3 yellow batters

– left alone–, 3 yellow cake batters – turned green, and 3 chocolate batters. For each of these colors I did x3 on the single recipe. When baked I stacked the layers in 3s, separated by wax paper. I did x6 on the icing recipe.

The day of the party we had stations for the kids around the table. At each station we had – on a piece of wax paper – 1/3 piece of cake. That's 1/3 of the 13" x 9" baking dish –lengthwise. Also, we had popcycle sticks, army men, small cars, a steak knife (to cut cake), a butter knife (to put on icing), candles and toothpicks at each station. At each end of the table I had an open crock–pot with warm icing. They built their piece of the fort on their own wax paper and we slid it (by pulling the wax paper) onto the big board. We had a 2' x 4' board, covered with plastic wrap, down the center of the table. They loved it. I had two layers of cake set aside to ice for the actual birthday cake in case my grandson didn't want to eat their creations. They were given a choice of cake or smores outside at the fire. One ate his cake. The others wanted the smores. We looked at the cake for 3 days and tossed it today. By the way, it was a Nerf–Gun War Party.! A complete success!
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These 3 recipes are from:

The Good Housekeeping Cookbook

Two–Egg Yellow Cake

3 cups cake flour	2 eggs
1 ¾ cups sugar	2 ½ teaspoons double–acting baking powder
1 ¼ cups milk	
½ cup shortening	1 teaspoon salt
	1 ½ teaspoons vanilla extract

Preheat oven to 350 degrees. Grease and flour 13" by 9" baking pan. Into large bowl, measure all ingredients; with mixer at low speed, beat until well mixed, constantly scraping bowl with rubber spatula. Beat at medium speed 4 minutes, occasionally scraping bowl. Pour batter into pan and bake 40 to 45 minutes, until toothpick inserted in center comes out clean. Cool cake in pan on wire racks 10 minutes; remove from pan and cool completely on wire racks. Makes 1 cake.

(If using 2 round cake pans you would bake 30 to 35 minutes.)

Chocolate Cake

2 cups cake flour	3 eggs
1 $\frac{3}{4}$ cups sugar	1 $\frac{1}{4}$ teaspoons baking soda
$\frac{3}{4}$ cup cocoa	1 teaspoon salt
1 $\frac{1}{4}$ cups milk	1 teaspoon vanilla extract
$\frac{3}{4}$ shortening	$\frac{1}{2}$ teaspoon double-acting baking Powder

Preheat oven to 350 degrees. Grease and flour 13" x 9" pan. Into large bowl, measure all ingredients; with mixer at low speed, beat until well mixed constantly scraping bowl with rubber spatula. Beat at high speed 5 minutes, occasionally scraping bowl. Pour batter into pan and bake 35 to 45 minutes until toothpick inserted in center comes out clean. Cool layers in pan on wire rack 10 minutes; remove from pan and cool completely on wire racks. Makes 1 cake. (If using 2 round pans; cook 30 to 35 minutes.)

Butter-Cream Frosting

1 cup butter	1 16-ounce package confectioners'
3 squares	sugar
unsweetened chocolate	3 to 4 tablespoons milk or $\frac{1}{2}$ & $\frac{1}{2}$

2 egg yolks

1 ½ teaspoons vanilla extract

1/8 teaspoon salt

Melt butter and chocolate; add with rest of ingredients in large bowl. With mixer, or by hand, beat all ingredients until smooth, adding more milk if necessary to make of good spreading consistency. (Remember you are going to keep this spread able by keeping it warm in a crock pot.) Fills and frosts 2-layer cake; frosts 13" by 9" cake, tube cake, or cupcakes.

