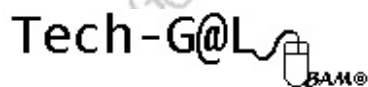


# Easy, Fun and Inexpensive Birthday Cake Tips and Designs



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I am the mother of a 7 year old boy and a 10 year old girl and we have decorated almost all of their birthday cakes, if you are counting that is 17. I am not very artistic, so I had a local store make most of the cakes and frost them with custom colors (at a real reasonable price). I am creative so we added our own decorations, other goodies and designed the cakes, and I would like to share some of our ideas with you. Also, with the economy today spending \$25+ on a cake (usually times 2, 1 for the home party and 1 for the school party) just is not practical. So with these ideas and tips you can still have great, fun and reasonably priced cakes.

First, do not spend money on a fancy design or character cake from a store. The cake, frosting and airbrushing along with custom colors are still considered a standard cake so you can avoid paying for special art and licensing. Frosting flowers, balloons and confetti should not be extra either.

Enlist the help of your Birthday Boy or Girl with the decorating which will make the cake that much more spectacular. Have them find and place the decorations on it.

Decorate your own character cake. For my son's™ first birthday he had Elmo®. We had a store make a white frosted cake and trim it with red and blue, then I had them add some confetti around top edges. I went to the dollar store, bought two Elmo plastic figures and placed them in the corner of the cake.

Customize the colors on your cake including the writing. For my daughter's™ second birthday she had a Barney® cake with pink and purple trim, airbrushing and confetti. My son already had 2 Star Wars characters that we staged fighting in the top corner of his 6th birthday cake, those colors were black and blue.

Use other decorations or fancy candles. Make or buy a cake made with custom colors. After writing has been added, place your decorations. For a Fashion Diva cake, my daughter had plastic pretend lipstick and nail polish bottles, I let her put them on the cake in the corners. For her Princess cake, the frosting was pink and she placed a tiara to the slight left middle. Please be sure to tell bakery where the item will be placed, so they can write but you can still add the decorations. The Luau cake had brown frosting and two yellow flipflop candles.

Decorate with the party theme and toys, my son had a party at the fire department and we decorated his cake with yellow and red frosting with a firetruck and firemen. Use any kind of

small toys such as cars, boats, soldiers, ponies, etc. Plastic handcuffs or police cars for a police cake.

Decorate with food, we had a sleepover party and made a bed cake with girls sleeping. My daughter used food colored markers to draw faces on vanilla wafers. Design an Army tank cake. We used chocolate cookies as wheels, a pretzel for the canon and added army men. We had a pirate themed party and made a small treasure chest out of graham crackers on top and added rock candy for the jewels.

For holiday parties add some candied hearts for a Valentine's Birthday or jelly beans for an Easter Birthday cake (don't forget the green food colored coconut for grass). Use some small plastic bats, spiders, or pumpkins candies for a Halloween Birthday cake!

Change the shape of the cake. Use a bundt pan for a tire for a race car themed birthday. Add a doll in a cake dress for a princess or doll themed birthday.

Finally be creative, use what you have! Most of all have fun and enjoy the cake that you designed!

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