

**Ingredients:**

- 1 8-inch yellow cake layer, chilled
- 2 6-inch yellow cake layers, chilled
- 3 cups white frosting (see below)
- pink fondant
- black fondant

**Frosting:**

- ½ cup solid vegetable shortening
- ½ cup unsalted butter (1 stick softened)
- 4 cups powdered sugar (confectioners' sugar)
- 2-3 tablespoons milk or water
- 1 teaspoon vanilla extract
- pinch of salt
- 1-2 drops yellow food coloring
- 2-3 drops black food color, as desired

**Supplies:**

- mixer
- measuring spoons
- small bowls
- small rolling pin
- serrated knife
- cake board
- icing spatula
- pastry bags or zip top bags and tips

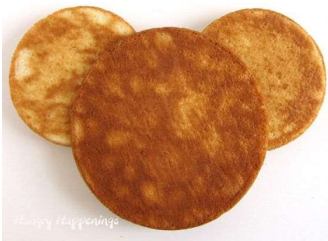
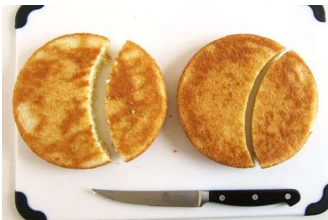
**Directions:**

Prepare frosting:

1. Using a stand mixer fitted with the paddle attachment, cream the butter and shortening on medium speed until light and fluffy. Beat in the vanilla extract and scrape down the bowl.
2. Gradually add the powdered sugar, one cup at a time. Start by mixing each cup on a low speed then transition to beating well on medium speed. Scrape down the sides and bottom of the bowl after each cup of sugar is added. When all the sugar has been mixed in, the frosting will appear dry and stiff.
3. Gradually add small amounts of milk or water at a time until the desired consistency is reached. Continue to beat at a medium speed until light and fluffy. Scrape down the bowl once more and beat again to make sure all the ingredients are incorporated.
4. Add a pinch of salt and mix until completely dissolved.
5. Place 1 cup of white frosting in a pastry bag fitted with a #18 open-star tip.
6. Tint remaining white frosting a pale shade of grey using black and yellow food coloring. Fill pastry bag fitted with a #21 open tip.

### Decorate the Cake:

1. Place the 8-inch cake layer centered and toward the bottom on the cake board. This is the koala's face.
2. Cut two ears from the 6" cake layers (see diagram). Place ears on top of cake board touching the first layer.
3. To pipe stars onto the cake, place the pastry bag directly over the cake about ¼-inch above the surface of the cake.
4. Squeeze the bag allowing a small bit of frosting to come out on the cake.
5. Push down slightly then lift-up as you stop squeezing.
6. Using the white frosting bag, fill the inside of the koala's ears.
7. Cover the entire head and around the ears with grey frosting.
8. Using black fondant, create nose and eyes and place on cake. Add white highlights.
9. Decorate with pink fondant as desired.



**Ingredients:**

- 1 8-inch yellow cake layer, chilled
- 2 6-inch yellow cake layers, chilled
- 3 cups white frosting (see below)
- pink fondant
- black fondant

**Frosting:**

- ½ cup solid vegetable shortening
- ½ cup unsalted butter (1 stick softened)
- 4 cups powdered sugar (confectioners' sugar)
- 2-3 tablespoons milk or water
- 1 teaspoon vanilla extract
- pinch of salt
- 1-2 drops yellow food coloring
- 2-3 drops black food color, as desired

**Supplies:**

- mixer
- measuring spoons
- small bowls
- small rolling pin
- serrated knife
- cake board
- icing spatula
- pastry bags or zip top bags and tips

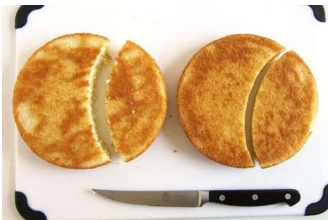
**Directions:**

Prepare frosting:

1. Using a stand mixer fitted with the paddle attachment, cream the butter and shortening on medium speed until light and fluffy. Beat in the vanilla extract and scrape down the bowl.
2. Gradually add the powdered sugar, one cup at a time. Start by mixing each cup on a low speed then transition to beating well on medium speed. Scrape down the sides and bottom of the bowl after each cup of sugar is added. When all the sugar has been mixed in, the frosting will appear dry and stiff.
3. Gradually add small amounts of milk or water at a time until the desired consistency is reached. Continue to beat at a medium speed until light and fluffy. Scrape down the bowl once more and beat again to make sure all the ingredients are incorporated.
4. Add a pinch of salt and mix until completely dissolved.
5. Place 1 cup of white frosting in a pastry bag fitted with a #18 open-star tip.
6. Tint remaining white frosting a pale shade of grey using black and yellow food coloring. Fill pastry bag fitted with a #21 open tip.

### Decorate the Cake:

1. Place the 8-inch cake layer centered and toward the bottom on the cake board. This is the koala's face.
2. Cut two ears from the 6" cake layers (see diagram). Place ears on top of cake board touching the first layer.
3. To pipe stars onto the cake, place the pastry bag directly over the cake about ¼-inch above the surface of the cake.
4. Squeeze the bag allowing a small bit of frosting to come out on the cake.
5. Push down slightly then lift-up as you stop squeezing.
6. Using the white frosting bag, fill the inside of the koala's ears.
7. Cover the entire head and around the ears with grey frosting.
8. Using black fondant, create nose and eyes and place on cake. Add white highlights.
9. Decorate with pink fondant as desired.



**Ingredients:**

- 1 8-inch yellow cake layer, chilled
- 2 6-inch yellow cake layers, chilled
- 3 cups white frosting (see below)
- pink fondant
- black fondant

**Frosting:**

- ½ cup solid vegetable shortening
- ½ cup unsalted butter (1 stick softened)
- 4 cups powdered sugar (confectioners' sugar)
- 2-3 tablespoons milk or water
- 1 teaspoon vanilla extract
- pinch of salt
- 1-2 drops yellow food coloring
- 2-3 drops black food color, as desired

**Supplies:**

- mixer
- measuring spoons
- small bowls
- small rolling pin
- serrated knife
- cake board
- icing spatula
- pastry bags or zip top bags and tips

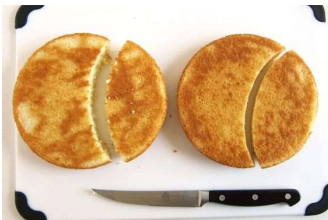
**Directions:**

Prepare frosting:

1. Using a stand mixer fitted with the paddle attachment, cream the butter and shortening on medium speed until light and fluffy. Beat in the vanilla extract and scrape down the bowl.
2. Gradually add the powdered sugar, one cup at a time. Start by mixing each cup on a low speed then transition to beating well on medium speed. Scrape down the sides and bottom of the bowl after each cup of sugar is added. When all the sugar has been mixed in, the frosting will appear dry and stiff.
3. Gradually add small amounts of milk or water at a time until the desired consistency is reached. Continue to beat at a medium speed until light and fluffy. Scrape down the bowl once more and beat again to make sure all the ingredients are incorporated.
4. Add a pinch of salt and mix until completely dissolved.
5. Place 1 cup of white frosting in a pastry bag fitted with a #18 open-star tip.
6. Tint remaining white frosting a pale shade of grey using black and yellow food coloring. Fill pastry bag fitted with a #21 open tip.

### Decorate the Cake:

1. Place the 8-inch cake layer centered and toward the bottom on the cake board. This is the koala's face.
2. Cut two ears from the 6" cake layers (see diagram). Place ears on top of cake board touching the first layer.
3. To pipe stars onto the cake, place the pastry bag directly over the cake about ¼-inch above the surface of the cake.
4. Squeeze the bag allowing a small bit of frosting to come out on the cake.
5. Push down slightly then lift-up as you stop squeezing.
6. Using the white frosting bag, fill the inside of the koala's ears.
7. Cover the entire head and around the ears with grey frosting.
8. Using black fondant, create nose and eyes and place on cake. Add white highlights.
9. Decorate with pink fondant as desired.



**Ingredients:**

- 1 8-inch yellow cake layer, chilled
- 2 6-inch yellow cake layers, chilled
- 3 cups white frosting (see below)
- pink fondant
- black fondant

**Frosting:**

- ½ cup solid vegetable shortening
- ½ cup unsalted butter (1 stick softened)
- 4 cups powdered sugar (confectioners' sugar)
- 2-3 tablespoons milk or water
- 1 teaspoon vanilla extract
- pinch of salt
- 1-2 drops yellow food coloring
- 2-3 drops black food color, as desired

**Supplies:**

- mixer
- measuring spoons
- small bowls
- small rolling pin
- serrated knife
- cake board
- icing spatula
- pastry bags or zip top bags and tips

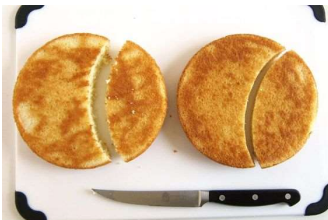
**Directions:**

Prepare frosting:

1. Using a stand mixer fitted with the paddle attachment, cream the butter and shortening on medium speed until light and fluffy. Beat in the vanilla extract and scrape down the bowl.
2. Gradually add the powdered sugar, one cup at a time. Start by mixing each cup on a low speed then transition to beating well on medium speed. Scrape down the sides and bottom of the bowl after each cup of sugar is added. When all the sugar has been mixed in, the frosting will appear dry and stiff.
3. Gradually add small amounts of milk or water at a time until the desired consistency is reached. Continue to beat at a medium speed until light and fluffy. Scrape down the bowl once more and beat again to make sure all the ingredients are incorporated.
4. Add a pinch of salt and mix until completely dissolved.
5. Place 1 cup of white frosting in a pastry bag fitted with a #18 open-star tip.
6. Tint remaining white frosting a pale shade of grey using black and yellow food coloring. Fill pastry bag fitted with a #21 open tip.

### Decorate the Cake:

1. Place the 8-inch cake layer centered and toward the bottom on the cake board. This is the koala's face.
2. Cut two ears from the 6" cake layers (see diagram). Place ears on top of cake board touching the first layer.
3. To pipe stars onto the cake, place the pastry bag directly over the cake about ¼-inch above the surface of the cake.
4. Squeeze the bag allowing a small bit of frosting to come out on the cake.
5. Push down slightly then lift-up as you stop squeezing.
6. Using the white frosting bag, fill the inside of the koala's ears.
7. Cover the entire head and around the ears with grey frosting.
8. Using black fondant, create nose and eyes and place on cake. Add white highlights.
9. Decorate with pink fondant as desired.





**Ingredients:**

- 1 8-inch yellow cake layer, chilled
- 2 6-inch yellow cake layers, chilled
- 3 cups white frosting (see below)
- pink fondant
- black fondant

**Frosting:**

- ½ cup solid vegetable shortening
- ½ cup unsalted butter (1 stick softened)
- 4 cups powdered sugar (confectioners' sugar)
- 2-3 tablespoons milk or water
- 1 teaspoon vanilla extract
- pinch of salt
- 1-2 drops yellow food coloring
- 2-3 drops black food color, as desired

**Supplies:**

- mixer
- measuring spoons
- small bowls
- small rolling pin
- serrated knife
- cake board
- icing spatula
- pastry bags or zip top bags and tips

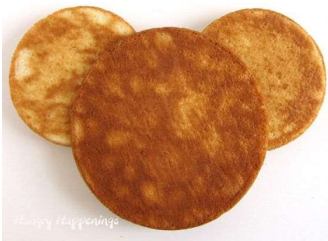
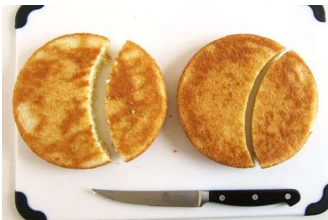
**Directions:**

Prepare frosting:

1. Using a stand mixer fitted with the paddle attachment, cream the butter and shortening on medium speed until light and fluffy. Beat in the vanilla extract and scrape down the bowl.
2. Gradually add the powdered sugar, one cup at a time. Start by mixing each cup on a low speed then transition to beating well on medium speed. Scrape down the sides and bottom of the bowl after each cup of sugar is added. When all the sugar has been mixed in, the frosting will appear dry and stiff.
3. Gradually add small amounts of milk or water at a time until the desired consistency is reached. Continue to beat at a medium speed until light and fluffy. Scrape down the bowl once more and beat again to make sure all the ingredients are incorporated.
4. Add a pinch of salt and mix until completely dissolved.
5. Place 1 cup of white frosting in a pastry bag fitted with a #18 open-star tip.
6. Tint remaining white frosting a pale shade of grey using black and yellow food coloring. Fill pastry bag fitted with a #21 open tip.

### Decorate the Cake:

1. Place the 8-inch cake layer centered and toward the bottom on the cake board. This is the koala's face.
2. Cut two ears from the 6" cake layers (see diagram). Place ears on top of cake board touching the first layer.
3. To pipe stars onto the cake, place the pastry bag directly over the cake about ¼-inch above the surface of the cake.
4. Squeeze the bag allowing a small bit of frosting to come out on the cake.
5. Push down slightly then lift-up as you stop squeezing.
6. Using the white frosting bag, fill the inside of the koala's ears.
7. Cover the entire head and around the ears with grey frosting.
8. Using black fondant, create nose and eyes and place on cake. Add white highlights.
9. Decorate with pink fondant as desired.



**Ingredients:**

- 1 8-inch yellow cake layer, chilled
- 2 6-inch yellow cake layers, chilled
- 3 cups white frosting (see below)
- pink fondant
- black fondant

**Frosting:**

- ½ cup solid vegetable shortening
- ½ cup unsalted butter (1 stick softened)
- 4 cups powdered sugar (confectioners' sugar)
- 2-3 tablespoons milk or water
- 1 teaspoon vanilla extract
- pinch of salt
- 1-2 drops yellow food coloring
- 2-3 drops black food color, as desired

**Supplies:**

- mixer
- measuring spoons
- small bowls
- small rolling pin
- serrated knife
- cake board
- icing spatula
- pastry bags or zip top bags and tips

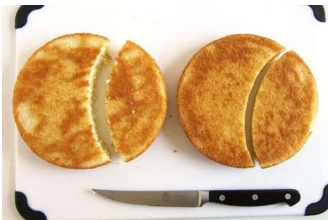
**Directions:**

Prepare frosting:

1. Using a stand mixer fitted with the paddle attachment, cream the butter and shortening on medium speed until light and fluffy. Beat in the vanilla extract and scrape down the bowl.
2. Gradually add the powdered sugar, one cup at a time. Start by mixing each cup on a low speed then transition to beating well on medium speed. Scrape down the sides and bottom of the bowl after each cup of sugar is added. When all the sugar has been mixed in, the frosting will appear dry and stiff.
3. Gradually add small amounts of milk or water at a time until the desired consistency is reached. Continue to beat at a medium speed until light and fluffy. Scrape down the bowl once more and beat again to make sure all the ingredients are incorporated.
4. Add a pinch of salt and mix until completely dissolved.
5. Place 1 cup of white frosting in a pastry bag fitted with a #18 open-star tip.
6. Tint remaining white frosting a pale shade of grey using black and yellow food coloring. Fill pastry bag fitted with a #21 open tip.

### Decorate the Cake:

1. Place the 8-inch cake layer centered and toward the bottom on the cake board. This is the koala's face.
2. Cut two ears from the 6" cake layers (see diagram). Place ears on top of cake board touching the first layer.
3. To pipe stars onto the cake, place the pastry bag directly over the cake about ¼-inch above the surface of the cake.
4. Squeeze the bag allowing a small bit of frosting to come out on the cake.
5. Push down slightly then lift-up as you stop squeezing.
6. Using the white frosting bag, fill the inside of the koala's ears.
7. Cover the entire head and around the ears with grey frosting.
8. Using black fondant, create nose and eyes and place on cake. Add white highlights.
9. Decorate with pink fondant as desired.



**Ingredients:**

- 1 8-inch yellow cake layer, chilled
- 2 6-inch yellow cake layers, chilled
- 3 cups white frosting (see below)
- pink fondant
- black fondant

**Frosting:**

- ½ cup solid vegetable shortening
- ½ cup unsalted butter (1 stick softened)
- 4 cups powdered sugar (confectioners' sugar)
- 2-3 tablespoons milk or water
- 1 teaspoon vanilla extract
- pinch of salt
- 1-2 drops yellow food coloring
- 2-3 drops black food color, as desired

**Supplies:**

- mixer
- measuring spoons
- small bowls
- small rolling pin
- serrated knife
- cake board
- icing spatula
- pastry bags or zip top bags and tips

**Directions:**

Prepare frosting:

1. Using a stand mixer fitted with the paddle attachment, cream the butter and shortening on medium speed until light and fluffy. Beat in the vanilla extract and scrape down the bowl.
2. Gradually add the powdered sugar, one cup at a time. Start by mixing each cup on a low speed then transition to beating well on medium speed. Scrape down the sides and bottom of the bowl after each cup of sugar is added. When all the sugar has been mixed in, the frosting will appear dry and stiff.
3. Gradually add small amounts of milk or water at a time until the desired consistency is reached. Continue to beat at a medium speed until light and fluffy. Scrape down the bowl once more and beat again to make sure all the ingredients are incorporated.
4. Add a pinch of salt and mix until completely dissolved.
5. Place 1 cup of white frosting in a pastry bag fitted with a #18 open-star tip.
6. Tint remaining white frosting a pale shade of grey using black and yellow food coloring. Fill pastry bag fitted with a #21 open tip.

### Decorate the Cake:

1. Place the 8-inch cake layer centered and toward the bottom on the cake board. This is the koala's face.
2. Cut two ears from the 6" cake layers (see diagram). Place ears on top of cake board touching the first layer.
3. To pipe stars onto the cake, place the pastry bag directly over the cake about ¼-inch above the surface of the cake.
4. Squeeze the bag allowing a small bit of frosting to come out on the cake.
5. Push down slightly then lift-up as you stop squeezing.
6. Using the white frosting bag, fill the inside of the koala's ears.
7. Cover the entire head and around the ears with grey frosting.
8. Using black fondant, create nose and eyes and place on cake. Add white highlights.
9. Decorate with pink fondant as desired.

