

Go!

Cyberchase



Be sure to read the directions all the way through at least once before you start decorating.

Here's how to decorate your very own

**BUZZ CAKE**



Here's what you'll need:

- ✓ 2 round cake layers already baked
- ✓ White frosting
- ✓ Food coloring
- ✓ Decorating icing tubes (with decorator tips) in these colors: red, black, pink, white
- ✓ 2 white or yellow donuts
- ✓ 2 ice cream cones
- ✓ Gum drops or other round/circular jelly candy
- ✓ Aqua paper. We used a folder but you could also use construction paper or other specialty paper.



Add 12 drops of blue food coloring and 6 drops of green food coloring to turn white frosting into "Buzz" aqua.

You may use a different number of drops of food coloring than we did. That's ok! Just add drops of blue and green until the frosting looks like the right color to you.

Now, frost your cake!



Here's how to make Buzz's face.



There are several decorator tips you can use with the colored frosting tubes. We recommend using the "circle" tip and the "slant" tip.



CIRCLE TIP



SLANT TIP

In the directions that follow, there's a picture of which tip to use with each step.



CIRCLE TIP

Use black frosting to draw a rectangle.



SLANT TIP

Then, fill in the rectangle with black frosting.



CIRCLE TIP



SLANT TIP

Add two donuts for the eyes.



CIRCLE TIP

Fill in the donut holes with frosting to make pupils for Buzz's eyes.



SLANT TIP

Make one strip of pink on each side of the black rectangle.



CIRCLE TIP

Draw the outline of Buzz's mouth with red frosting.



SLANT TIP

Use red frosting to fill in Buzz's mouth.



CIRCLE TIP

Use white frosting to make Buzz's teeth from two triangles. Do the outlines first, then fill them in.

Use black frosting to put a smile on Buzz's face. It's just one simple line.



CIRCLE TIP

## Put on Buzz's antennae.

There are several steps to this part. First, put orange-colored jelly candies on the ends of two ice cream cones.



Next, put the antennae on Buzz. The ice cream cones will need help staying on the cake, so we recommend using plastic knives stuck in the cake to help hold them on. Slide the knives into the cake so they each tilt up at an angle.



Then put the cones over the plastic knives and press them firmly into the frosting and cake. If the cones fall off, go back and take the plastic knives out and put them in the cake so they tilt up a little higher and try again.

## Make Buzz's arms and legs out of aqua colored paper.



We used a folder because the paper is stiff. You can use our [printable template](#) or draw them yourself. Be sure to make the arms and legs extra long so you can slide them into the cake.

Color in Buzz's shoes with a black crayon or marker. Slide them in between the cake layers.



Enjoy!

