

KITTY LITTER CAKE

SUBTLE WARNING: This looks gross but tastes delicious and kids love the fun! Honest!!!!

Recipe Ingredients

1 (18 oz.) box spice or German chocolate cake mix

1 (18 oz.) box white cake mix

2 pkg. Girl Guide classic cookies

1 large box vanilla instant pudding mix

12 small tootsie rolls (more if kids like these)

1 litter box (preferably a NEW one!)

1 plastic scoop

green food coloring

Method

Separate the vanilla Girl Guide classic cookies from packages and freeze the 2 rows. Start munching on the delicious chocolate cookies while you prepare the recipe.

Prepare cake mixes and bake according to directions (any size pans). Prepare pudding mix and chill until ready to assemble.

Crumble the frozen vanilla classic cookies in small batches in a blender or food processor; they tend to stick, so scrape often. If making at camp, a rolling pin works just as well, and they don't stick! Set aside all but about 1/4 cup. To the 1/4 cup cookie crumbs, add a few drops green food coloring and mix using a fork or shake in a jar.

When cakes are cooled to room temperature, crumble into a large bowl. Toss with half the remaining white cookie crumbs and the chilled pudding. You probably won't need all of the pudding, mix with the cake. "You don't want the cake to be soggy, just moist. Gently combine. Put mixture into a clean litter box.

Put three unwrapped Tootsie rolls in a microwave safe dish and heat until soft and pliable. Shape ends so they are no longer blunt, curving slightly. Repeat with 3 more Tootsie rolls and bury in the mixture. Sprinkle the other half of cookie crumbs over top. Scatter the green cookie crumbs lightly over the top, this is supposed to look like the chlorophyll in kitty litter. Heat remaining Tootsie

Rolls, three at a time in the microwave until almost melted. Scrape them on top of the cake and sprinkle with cookie crumbs. Place the box on a newspaper and sprinkle a few of the cookie crumbs around. Garnish with your 'pooper scooper' and you're good to go! Enjoy the squeals of delight, after the initial "Ewwwwwwwwww." Gross!"

Respectfully submitted by Joanne Chase