



## Treat Time

**Prep Time:** 10 minutes  
**Bake Time:** 80–90 minutes  
**Cool Time:** 3 hrs. minimum  
**Assembly Time:** 15 minutes

### Turkey Cake



7 1/2 cups flour  
1 Tbs. salt  
4 1/2 cups sugar  
2 Tbs. baking powder  
6 tsp. vanilla  
1 1/2 cup butter  
9 eggs  
3 cups milk

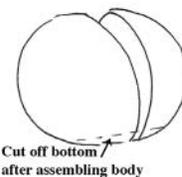
(2) 16 oz. Tubs  
Caramel Frosting  
or

(1) 16 oz, Cream Cheese Frosting  
mixed with (1) 16 oz. Milk Chocolate Frosting.

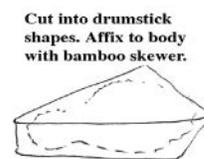
Mix all ingredients, except frosting, together on medium high speed for 3 minutes. Pour 4 1/2 cups of batter into each of (2) prepared\* 2 quart stainless steel glass or bowls.

To remaining 4 1/2 cups of batter add 1 tsp. cinnamon & 1 tsp. allspice and mix well. Pour into (1) 9 by 5 inch prepared\* loaf pan. Bake at 350 degrees for 80–90 mins. To check for doneness, insert toothpick in center of cake. If it comes out clean cake is done. Let cakes cool for 15 min. and then gently remove from pan. Place on lightly floured cookie sheet, cover with plastic wrap & cool in refrigerator for at least 3 hours to firm up (best if chilled overnight). \* Generously greased and floured.

**Treat Time:** Cut off the top of each bowl cake to make flat. Frost the top of the cake where it is trimmed. Put the two frosted sides together. Cut off a portion of the bottom so that it will lay flat. Frost the trimmed portion and put on a platter.



Cut the loaf pan cake diagonally. Cut into drumstick shapes with a bread knife. Frost the side of the cake body. Then push a bamboo skewer through the center of of the thickest part of one drumstick. Continue pushing the skewer threw the body and out the other side. Attach the second drumstick to body by pushing it onto the protruding skewer. Trim off the point of the skewer, level with the drumstick.



Heat frosting in microwave for about 20 seconds. Pour melted frosting over the entire cake. Spread to cover. Cut the cake scraps into cubes. Attach the cubes with frosting, alternating between spice and white cake. Then pour a line of frosting across the top of cubes to create the skin fold of the turkey.

**Closing Prayer** and blessing on the food.

**Video Clip:** Watch the Hero Classics Music Video *Four Hands* DVD or listen to the MP3 provided online.