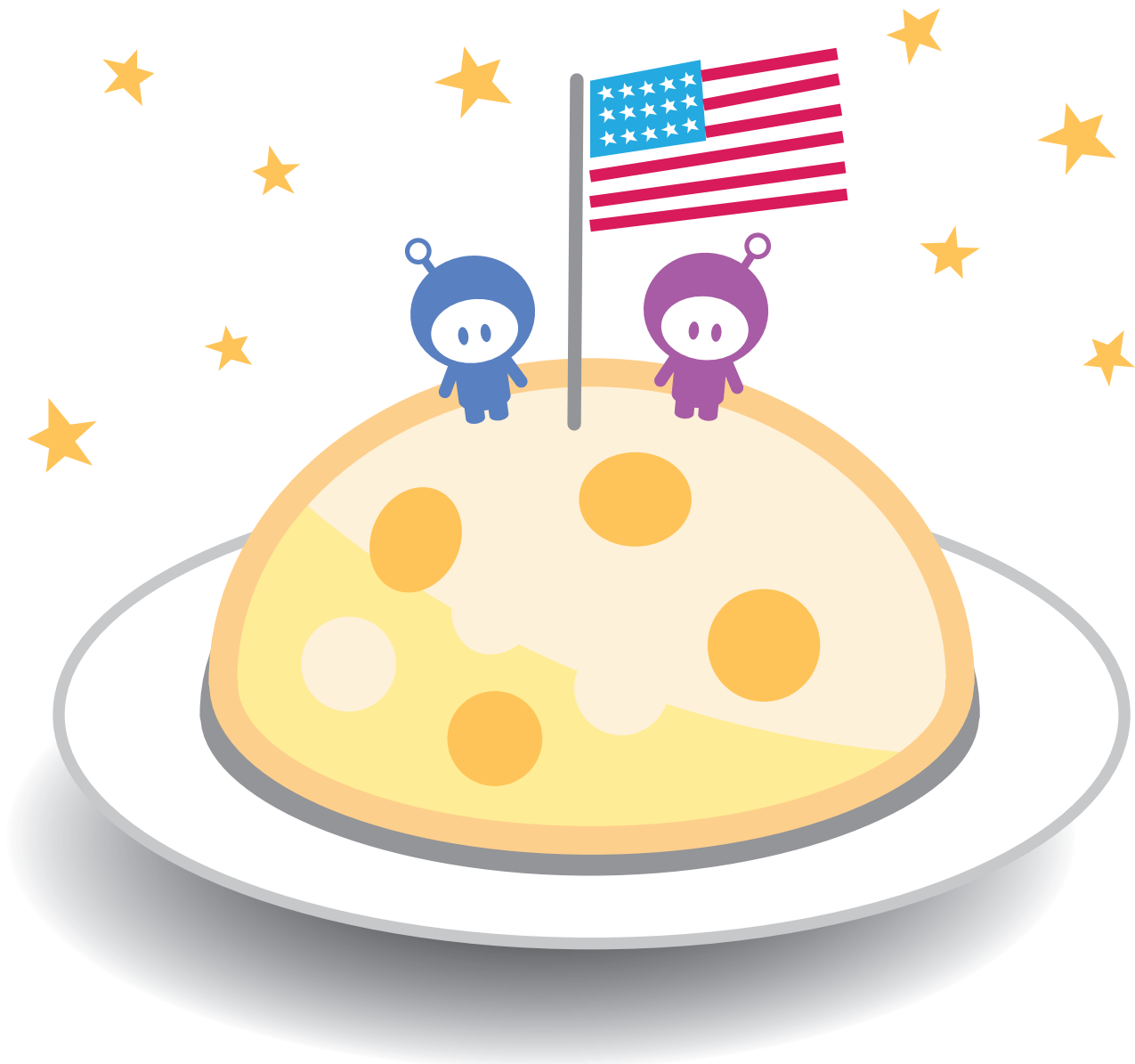


# Moon Crater Cake



**This fun recipe will help you create your own cake that will look like the moon and its surface. I know what you're thinking. "Isn't the moon made of cheese?" Well, as silly as that might be, it is not true. The moon is mostly made up of rock. Some of it looks white, and some of it looks dark. When your cake is done, you will see both colors, just like when you look at the full moon high up in the sky. Ready to start... OK, let's go!**



## What you will need to get started:

- 1 box of your favorite cake mix. Follow directions on the box for baking
- Something to grease your bowl and pan, like butter or cooking spray
- 6-8 chocolate cookies
- 1 can of white frosting
- Candy wafers, grey if possible
- 2 small plastic astronauts
- Small American flag

## Cooking Directions

1. Preheat oven to 350 degrees.
2. Take your prepared cake batter and split it in half.
3. Pour one half into greased 9 inch round pan.
4. Pour the other half into a greased 2 1/2 quart oven safe bowl.
5. Bake bowl approximately 40 minutes and the pan approximately 25 minutes. When you can stick a toothpick into the center of your cake, and it comes out clean, your cakes are done.
6. While your cake is cooking, take your chocolate cookies and finely crush them up.
7. Take your can of frosting and mix it into a bowl with the crushed chocolate cookies.
8. After cake is cooled completely, frost the top part of the flat cake first. Then place the dome shaped cake on top of the frosting. Now frost the rest of the cake.
9. Decorate with your candy craters (wafers), astronauts and American flag.
10. Show your cake off to your family or friends and then dig in and enjoy!!!

