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SpongeBob Pineapple Fruit Bowl

DECORATING DIRECTIONS:

1. For Fruit Bowl: Stack three 8" round, one 6" round, and one 4" round. Insert Plastic Dowel Rods #7374. Taper/trim cake for pineapple shape as shown. For Pineapple Top: Stack one 6" round and one 4" round. Taper/trim cake for pineapple shape as shown.
2. Crumb coat fruit bowl cake Golden Yellow #9535.
3. Using tip #807, pipe Golden Yellow #9535 dollops around pineapple bowl and top as shown.
4. Using seashell tool from Sculpting Tool Set #13315, create texture as shown.
5. Airbrush rind Olive Green #5902 and Golden Brown #5901 as shown.
6. Using tip #897, pipe Golden Yellow #9535 on top of cake. Smooth.
7. Using seashell tool from Sculpting Tool Set #13315, create texture as shown.
8. Add real pineapple chunks.
9. Place SpongeBob TicklePants DecoSet® #31638 onto cake as shown. Note: If a clear plastic tray is provided, place toy/decoration onto tray prior to placing on food.
10. Place Hibiscus Flower Rings #14173, Palm Tree DecoPics® #14171, and umbrella from Beach Chair & Umbrella DecoSet® #14168 as shown.

FOR PINEAPPLE STEM

1. Using Fondant Pastry Cutter #11805, cut Fondant DecoSheets™ White #14441 into various sized leaves.
2. Smooth and shape leaves with fingers. Lay out to dry overnight.
3. Airbrush Olive Green #5902 on one side. Allow to dry overnight.
4. Airbrush Olive Green #5902 on opposite side. Allow to dry overnight.
5. Place "Hidden" Pillar #7158 into cake.
6. Using Olive Green #5837 icing and water to adhere, build stem, working from the top down.

*Keep Refrigerated

*Flavor Idea: Add real pineapple in filling! Add pineapple flavor to cake recipe or icing!



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Cut out and fold in half and place in Cake Decorating Instruction Card File Box.

