



Tortoise Cake

You'll need an oven safe bowl.

Fill a 2 quart or a 2 liter bowl with your favorite cake mix (mixed according to box directions) and bake. (Note: You can use egg substitute in place of eggs.)

Adjust time and temperature of baking depending on size of bowl and type of cake.

Once baked, cool for about one hour and then invert cake and place on a cookie sheet.

It will begin to look like a tortoise.

Decorate with frosting and stripe the designs of your tortoise with a pastry bag or pre-bought icing tube.

Use extra icing and "draw" a long triangle shape on the cookie sheet and fill in with icing for the tail. Draw a head and feet and fill with icing too.

Enjoy !

Alternate ideas for appendages

You could use 2 cupcakes (pre-bought or make your own) for the feet. You will need just 1/2 of a cupcake per foot. First, cut the cupcake in half from the top to the bottom and lay next to the tortoise shell. Cover cupcakes in icing to finish off the look. Use candy bananas for claws.

For the head you could use two cupcakes held together by toothpicks. First, shave off 1/4th of both of the cupcakes from top down. Next, cut off the 'muffin-top' of one of the cupcakes, this piece becomes the neck. Last, take both cupcakes and lay together to form the neck and head. Cover with icing and use raisins or chocolate chips for eyes.

Learning Objectives:

The following lesson provides elementary/middle school students with opportunity to learn cooking and basic life skills.

Grade level: 5th to 8th grade students (ages 9 -12)

Subjects: Home economics, mathematics



Courtney places the cake on a cookie sheet



Decorated cake