Portal Cake

Ingredients

Cake:

1 box devil's food cake mix (plus ingredients on package)

Filling:

1 small can vanilla frosting
1 package S'mores Goldfish Crackers

Topping:

1 large can chocolate frosting
1 bag of Oreo cookies
8-10 strawberries, tops sliced off

Garnish:

Swedish Fish candies
Red Vines Super Strings (peeled)
1 thick, white candle

Preparation

1. Prepare a two-layer devil's food cake as instructed on the packaging. Cool completely and brush off excess crumbs. Place on serving tray.
2. Spread top of one of the cake halves with vanilla frosting. Sprinkle with Goldfish Crackers. Place top half of cake on top of filling layer.
3. Put the chocolate frosting in a bowl. Whip frosting on high speed until fluffier. Frost the cake.
4. Separate Oreos and remove the white filling from every cookie.
5. Put the cookie parts in food processor until it is small crumbs. Dust the cake.
6. Roll the Oreo filling into 8 to 10 balls the size of a large walnut, then flattened into thick disks. Place the disks equidistant apart around the edge of the top of the cake. Place a strawberry on top of each disk.
7. Place the candle in the center of the cake, and add other garnishes as preferred.

Yields 8-10 servings

Alternatives

- Use glazed or maraschino cherries in place of strawberries.

- Use coconut-pecan frosting instead of frostings and Oreos. Use dollups of whipped cream where Oreo filling disks would go.

- Chocolate graham cracker or chocolate wafer cookies can be used in place of Oreos. Vanilla frosting or whipped cream would be used in place of filling disks.