

MealThymes

Personal Chef Service



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Kitty Litter Cake

Servings: 10 - 12

I am generally not a proponent of using any packaged goods, due to the amount of chemicals and additives in these products. However, once in a while, to get the results you want, you have to compromise. This “cake”, the recipe for which has been around for some time, can really only be made successfully with the boxed items.

Recipe adapted from the online version found at AllRecipes.com

You will need:

1 box Spice Cake, prepared according to package directions
1 box White Cake, prepared according to package directions
1 large box Vanilla Instant Pudding Mix, prepared according to package directions.
1 package Vanilla Sandwich Cookies
Green Food Coloring (liquid)
Tootsie Rolls (get the medium sized ones, not the tiny ones)
1 **new** (never used) small kitty litter pan
1 large slow cooker liner¹

Method

Pulse cookies in a food processor to break in to small pieces (but not crumbs). Remove ½ cup of the cookies and reserve in a small bowl. To these pieces, add a few drops of food coloring and mix. You want the cookies to be a roughly uniform light green color.

Break cakes into pieces and place in a large bowl. Using your hands, break apart into large crumbs. The pieces do not need to be uniform. Add about ½ of the pudding mixture. Mix with a large rubber spatula. You want the mixture to be moist, but not soggy. Add more pudding as needed.

Add all **but** about ¼ cup of the the uncolored cookie crumbles to the cake mixture (reserve remainder). Mix with your hands, breaking apart large clumps. Place this mixture in a kitty litter pan lined with the slow cooker liner. Set cake aside.

¹ The original recipe online calls for using a kitty litter pan liner. The plastic in these liners is probably NOT food safe, so I cannot recommend using them. Slow cooker liners, oven bags and brining bags are all food safe.

Heat oven to warm (150 – 200 degrees F). Place about 15 Tootsie Rolls on a baking sheet lined with foil or parchment.² Allow to warm until pliable, about 5 minutes. Do not melt completely.

Remove one tootsie roll at a time from warm oven. Roll between your hands to remove grooves and use your fingers to smooth the ends. Shape into your favorite kitty drop shape and bury in cake. Roll some Tootsie Rolls into the uncolored reserved cookie crumbles and lay on top of cake.

Sprinkle the green colored cookie mixture on top of cake. Present and serve.

If you want a really interesting reaction, you can serve this cake using a new, clean stainless steel kitty litter scoop. Don't use one of the plastic ones, as they are not food safe.

² The original recipe says to heat Tootsie Rolls in the microwave. I do not like this method. Microwaves heat from the inside, making it too easy for the candies to melt and burn.