

## **Birthday Layer Cake with Surprise M&MS Filling**

*Makes 8 inch four layer cake*

You will need:

- 1 box vanilla cake mix (plus ingredients listed on box)
- 1 box chocolate cake mix (plus ingredients listed on box)
- blue food coloring
- green food coloring
- 19 oz bag of M&MS
- double batch of your favorite frosting
- rainbow sprinkles
- butter and flour for cake pans
- 4 (8 inch) cake pans
- 2 small ramekins or oven safe glass containers
- Cake stand or plate

Directions:

1. Preheat oven according to directions on box.
2. Butter and flour cake pans and ramekins, set aside.
3. Make vanilla cake according to directions. Divide batter between two bowls. Add green food coloring to one bowl and mix until color is evenly distributed. Add blue food coloring to the second bowl and again mix until even distributed.
4. Place the ramekins in the center of two of the cake pans. Carefully pour one of the vanilla cake batters into the cake pan. Repeat with the second cake pan and batter.
5. Bake the cake according to directions, but decrease baking time about 5-10 minutes. (Check doneness with a toothpick).
6. Allow the cake to cool and meanwhile make the chocolate cake according to directions.
7. Pour chocolate cake batter into the two remaining cake pans. Bake according to directions and allow to cool.
8. Once all the cakes are baked and cooled you are ready to begin assembling. You may need to cut the tops of the cakes off to make an even surface.
9. Prepare (or use) your favorite frosting.
10. Begin assembling the cake by placing one of the chocolate cake layers on your cake stand. Spread an even layer of frosting over the cake.
11. Place first layer of vanilla cake on top of the chocolate cake and spread with frosting.
12. Place second vanilla cake layer on top and spread with frosting.
13. Pour M&MS into the center of the cake.
14. Top with final layer of chocolate cake and spread with a thin layer of frosting.
15. Place cake in the fridge for at least one hour to firm.
16. Use remaining frosting to coat the cake. Top with rainbow sprinkles.
17. When ready, cut open and enjoy!

For original post go to Twin Cities Moms Blog: <http://twincities.citymomsblog.com/birthday-layer-cake-filled-with-mms>