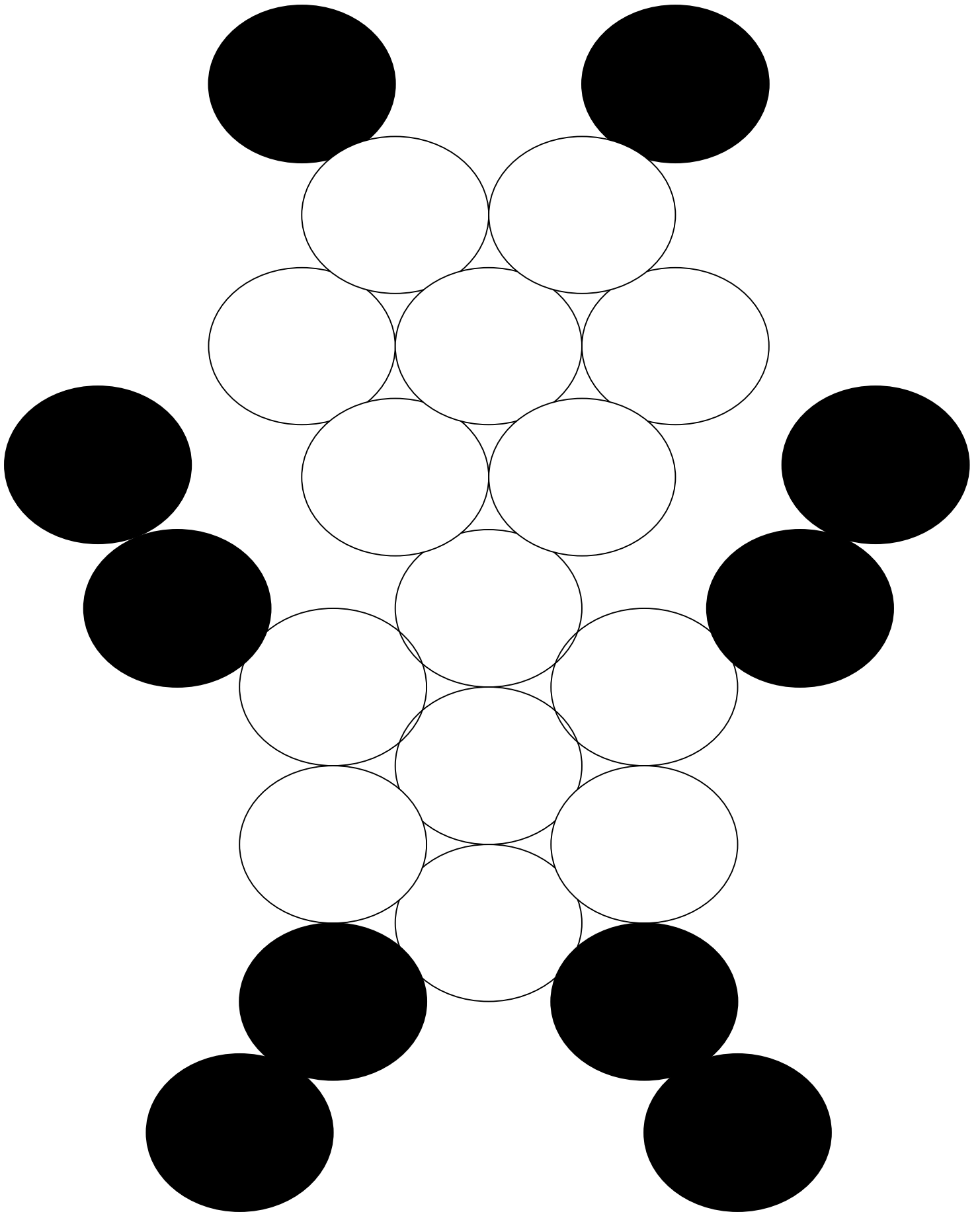


Panda Cupcake Cake Directions

	<ol style="list-style-type: none"> 1. If using a cake mix, bake the cupcakes as instructed on the mix and let cool completely. 	
	<ol style="list-style-type: none"> 2. In a small bowl, mix ! teaspoon of black food coloring with 6 rounded Tablespoons of white icing. 	
	<ol style="list-style-type: none"> 3. Ice 14 of the cupcakes white and the remaining 10 black. You should have a small amount of extra icing to be used later. 	
	<ol style="list-style-type: none"> 4. Place the iced cupcakes on a foam board or final spot as shown in the Panda Cake Pattern and at right. 	
	<ol style="list-style-type: none"> 5. Place a final layer of icing over the clustered cupcakes filling in the gaps. 	
	<ol style="list-style-type: none"> 6. Cut out pattern for eyes and nose and gently place on cupcakes as shown. Do not push into the white icing. 	
	<ol style="list-style-type: none"> 7. Trace patterns with a thin line of black canned icing or you may use a pastry bag with a line tip. 	
	<ol style="list-style-type: none"> 8. Carefully remove the patterns with a toothpick and fill in with black icing. Add the smile and the face is complete. 	<p>Do you have a great Panda Party food idea?</p>
	<ol style="list-style-type: none"> 9. Use the space on the body of the panda to write your celebration message! 	<p>We would love to share it with all our members.</p>
	<ol style="list-style-type: none"> 10. Bon Appetite 	<p>Send in your Panda inspired masterpiece to www.pennies4pandas.org or www.pandasinternational.org</p>



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