

Kitty Litter Cake

In memory of "Tootsie"
Lynn Keating's
deceased cat.
#3 School

INGREDIENTS: 1 German chocolate cake mix (plus ingredients on box) 1 white cake mix (plus any ingredients on box) 1 large pkg. vanilla sandwich cookies 1 large pkg. vanilla instant pudding mix (plus ingredients) * green food coloring 12 small Tootsie Rolls 1 brand new and clean kitty litter box 1 brand new and clean kitty litter box liner 1 brand new and clean kitty litter scoop **DIRECTIONS:** Prepare cake mixes according to package directions. (Any size cake pans will do). Prepare pudding mix according to package directions and chill until ready to use. Crumble white sandwich cookies in small batches in blender. (Scrape often since they tend to stick). Set aside all but 1/4 cup. To this 1/4 cup cookies crumbs, add a few drops of green food coloring and mix using a fork or by shaking in a jar. When the cakes are cooled to room temperature, crumble then into a large bowl. Toss with half of the remaining white cookie crumbs and the chilled pudding. You probably won't need all of the pudding. Mix it with the cake and feel it; you don't want it soggy, just moist. Gently combine. Line a new litter box. Put mixture into litter box. Put three unwrapped tootsie rolls in a microwave safe dish and heat until soft and pliable. Shape ends so they are no longer blunt, curving slightly. Repeat with 3 more tootsie rolls and bury there in the mixture. Sprinkle the other half of the cookie crumbs over the top. Scatter the green cookie crumbs lightly over the top. This is supposed to resemble the chlorophyll in the litter. Heat remaining tootsie rolls, 3 at a time in the microwave until almost melted. Spread them on top of the cake and sprinkle with cookie crumbs. Or, only spread 5 of the remaining tootsie rolls over the top. Take one and heat until pliable, and hang it over the side of the kitty litter box, sprinkling it lightly with cookie crumbs. Place the box on a newspaper and sprinkle a few of the cookies crumbs around. Serve with the new scoop. Enjoy! * You can use any 2 flavored cake mixes you like and this recipe goes a long way.

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