Monster Shag Cake

Makes: 6-8 servings
Prep Time: 15 minutes
Total Time: 45 minutes not including cake baking time

- 6-Inch Birthday Cake or any recipe you prefer
- Basic Vanilla Buttercream
- 5 Wilton tip 233 (grass tip, sometimes it goes by #133)
- 5 piping bags
- candy eyeballs in various sizes
- 5 color gels

Bake and crumb coat a 6-inch 3-layer cake (instructions for crumb coat are at the bottom of the 6-Inch Birthday Cake recipe). I like to use my 6-Inch Birthday Cake recipe, but feel free to use any recipe you like. Refrigerate cake for 15 minutes to firm up crumb coat.

Make the vanilla buttercream. Divide the vanilla buttercream into 5 bowls and tint each batch whatever colors you prefer.

Place a grass tip into each piping bag. Put one color of frosting into each piping bag.

To pipe the shag, start on the bottom third of the cake, pipe the first shag monster. It should be an imperfect, blob-like color block. To create the shag, hover the piping tip close to the surface of the cake and squeeze the piping bag until the buttercream makes contact with the surface of the cake, then pull the tip away from the cake while you release pressure. This can take some practice, so feel free to perfect your shag piping on a glass or jar before piping directly onto the cake.

Pipe the next shag monster in a different color directly next to the first. Feel free to make this one a little taller or shorter than the first shag monster for variety. Repeat adding the shag monster color blocks all around the bottom third of the cake.

Add a second row of shag monsters on top of the first row. Be sure to leave enough room for a third row of shag monsters.

Add the final row of shag monsters on the top third of the cake and continue the shag onto the very top. Keep going until you've got color blocks covering every inch of the cake.

Add a set of candy eyeballs to each shag color block to bring the monsters to life. Some could have just one eyeball, others could have five eyeballs or more. Feel free to use your imagination here and create some variety!

Recipe from Sugar and Sparrow