

Kitty Litter Cake Recipe.



CAKE INGREDIENTS

1 box German chocolate or spice cake mix
 1 box of white cake mix
 1 package (12 or 16 oz) white sandwich cookies
 1 large package vanilla instant pudding mix
 A few drops green food coloring
 12 small Tootsie Rolls or equivalent

SERVING "DISHES AND UTENSILS"

1 NEW cat-litter box
 1 NEW cat-litter box liner
 1 NEW pooper scooper

Prepare and bake cake mixes, according to directions, in any size pan. Prepare pudding and chill.

Crumble cookies in small batches in blender or food processor. Add a few drops of green food coloring to 1 cup of cookie crumbs. Mix with a fork or shake in a jar. Set aside.

When cakes are at room temperature, crumble them into a large bowl. Toss with half of the remaining cookie crumbs and enough pudding to make the mixture moist but not soggy. Place liner in litter box and dump in mixture.

Unwrap 3 Tootsie Rolls and heat in a microwave until soft and pliable. Shape the blunt ends into slightly curved points. Repeat with three more rolls. Bury the rolls decoratively in the cake mixture.

Sprinkle remaining white cookie crumbs over the mixture, then scatter green crumbs lightly over top. Heat 5 more Tootsie Rolls until almost melted. Scrape them on top of the cake and sprinkle with crumbs from the litter box. Heat the remaining Tootsie Roll until pliable and hang it

over the edge of the box.

Place box on a sheet of newspaper and serve with scooper. Enjoy!



Dave Ahl's Improved Kitty Litter Cake Recipe

The primary ingredient of most actual kitty litter is clay, which is gray. Unfortunately, there are very few gray items in cooking (except for a few fish) so it is difficult to approximate the correct color. In the Ahl cooking laboratory, I found that the above mix of ingredients resulted in a final product that was too dark. Thus, I suggest using the crumbs from only about one-third to one-half of the chocolate cake with the full white cake. This will result in a better base color.

Second, most cakes today are designed to have a moist texture, which means when you crumble the cakes, the resulting particles are too small, more like sticky fine sand (bad) than dry coarse gravel (good). Thus, I suggest baking the cakes for longer than normal. You want the cakes well-done (not burned, of course) so they'll crumble into gravel-size pieces. Similarly, you want your cookies broken up in gravel-size pieces. My food processor ground them up much too fine, so I put 6 or 8 cookies at a time in a zip-lock bag and pounded them with a rolling pin. A hand chopper would do as well. I also found that a large package of pudding was way too much; a regular 3.4-oz package will be plenty.

Food coloring is tricky stuff with the cookie crumbs. Too much and everything turns green; too little and there's no color at all. All you want is a hint of green, which, when mixed with the uncolored white crumbs gives a suggestion of gray. (If any web site visitors can suggest a better way to make gray, I'd be glad to hear about it. Send me e-mail to comiccats@aol.com).

Last, it is very difficult to find standard or "fun" size Tootsie Rolls these days. However, Tootsie Roll "Midgees" will do just fine, except you may have to use more of them. If you nuke three of them in a microwave for 20 seconds, they'll be just right to shape and pull.

