Compost cake

Ingredients

- 1 pkg. (3 oz.) instant chocolate pudding
- 2 cups milk
- 1 ½ cups thawed non-dairy whipped topping or whipped cream
- 24 chocolate sandwich cookies, finely crushed and divided
- 1 13x9-inch plain chocolate cake
- 1 can (16 oz.) chocolate frosting
- 48 biscuit-type ladyfingers (about 4x1")
- 12 gummy worms, divided
- ¼ cup cut or sliced fruit (berries, kiwi)
- ¼ cup soft candies (gum drops, candied fruit slices, fruit snacks, fruit chews)
- Mint leaves
- Candy butterflies/leaves, meringue mushrooms, marzipan fruits/vegetables, optional

Preparation

1. Prepare pudding according to package directions using milk; gently fold in whipped topping and 2/3 cup cookie crumbs.
2. Place cake on large serving tray or cutting board.
3. Frost sides of cake with frosting. Gently press ladyfingers around sides of cake to create fence.
4. Using end of wooden spoon, randomly poke 6 holes in top of cake. Insert 6 gummy worms in holes. Arrange ½ of candies and fruit on top of cake.
5. Top cake with pudding mixture spreading to within ½ inch of edge of cake.
6. Sprinkle top of cake with remaining cookie crumbs reserving about 2 tablespoons for garnish.
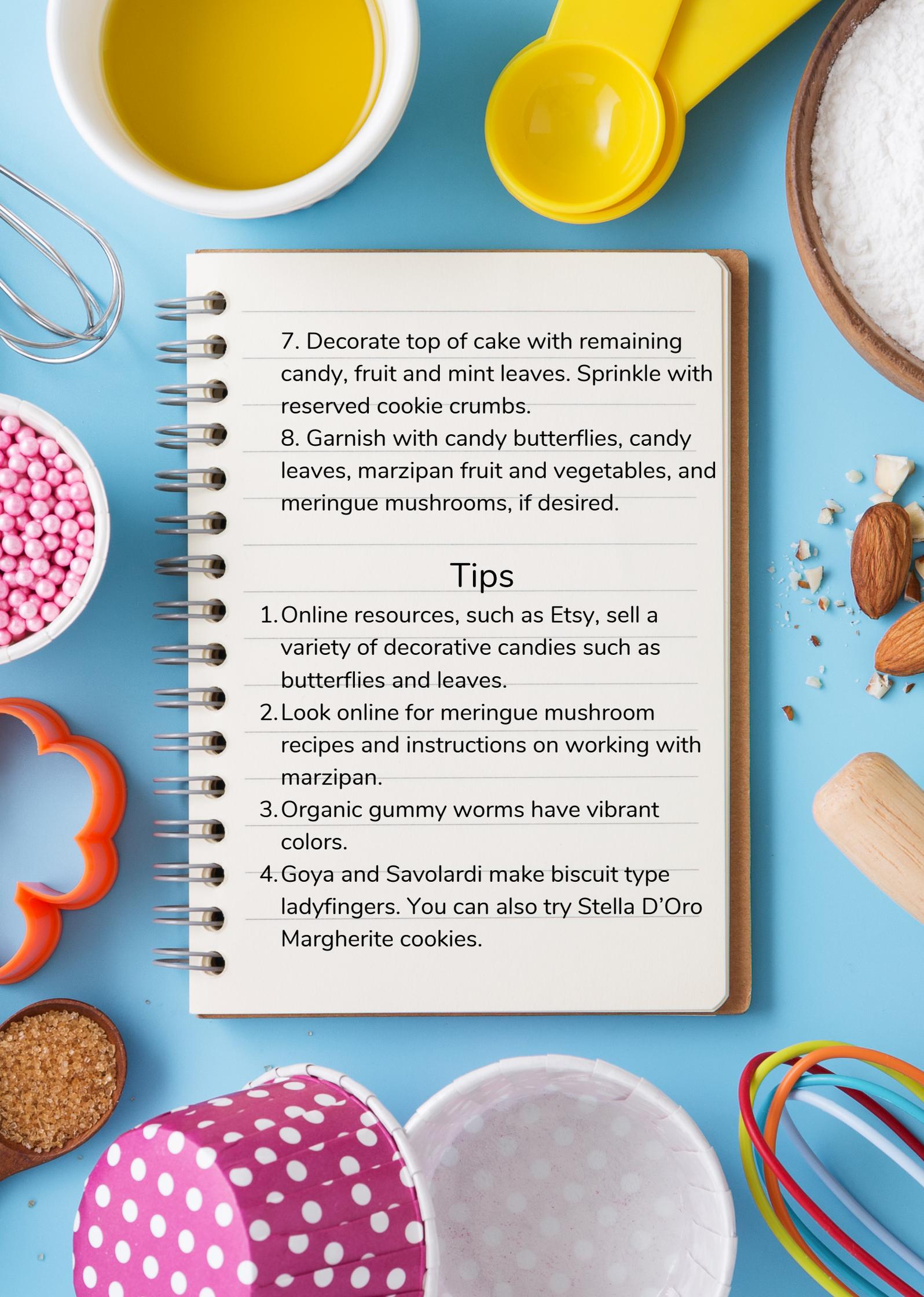
7. Decorate top of cake with remaining candy, fruit and mint leaves. Sprinkle with reserved cookie crumbs.

8. Garnish with candy butterflies, candy leaves, marzipan fruit and vegetables, and meringue mushrooms, if desired.

Tips

1. Online resources, such as Etsy, sell a variety of decorative candies such as butterflies and leaves.

2. Look online for meringue mushroom recipes and instructions on working with marzipan.

3. Organic gummy worms have vibrant colors.

4. Goya and Savolardi make biscuit type ladyfingers. You can also try Stella D'Oro Margherite cookies.