

Berry Pie Cake

1 Bake a cake in a glass pie dish.



2 Unwrap caramels and microwave for 10 seconds



3 While warm smash together and make a ball, then roll out flat.
Trim edges, then cut round circle for edging, set aside.



4 Frost cooled cake with red frosting.



5 Using the large piece of caramel cut with pizza cutter or similar tool.



6 Cut 12 to 14 strips of caramel for pie crust



7 Open 15-20 packages of fruit snacks



8 Cover all of the frosted cake with fruit snacks



9 Stretch 6 or 7 strips of caramel across the cake spacing evenly.
Gently stretch the caramel as needed.



10 Weave the other 6 or 7 strips in and out across the pie



11 Trim the edges & tuck ends in. Place edging around the outside of pie.



12 Gently create pie edging by holding two fingers on edging use other hand to press edging between two fingers.

