

No-food Birthday Cakes

Some members have shared ways they've made their child's birthday special, even when dietary restrictions prevent a traditional birthday cake. These beautiful creations have transformed the 'cake' into a present for the birthday child or party favors for the guests.

A box wrapped in white paper and decorated with puffy paints, stickers, pictures and candles can quickly become a fun alternative to the traditional cake. Nancy Morris decorated this 'cake' effortlessly for her son Hunter. For those less artistically inclined, printed graphics of party plates or wrapping paper, can easily be used to complete a theme.



Julie Springer decorated a series of boxes in graduated sizes by wrapping each box and lid in a favorite character paper. She then decorated the boxes with foam stars and placed a real train and birthday candles on the top of the tower. Presents were placed in each box, allowing her son Ricky to 'open' his birthday cake!



Two friends put their minds together to create this unique 'cake' idea for those with food allergies. Sanjog and Ashoo filled cake-slice shaped boxes with favors for party guests. Each of the children attending got to take a 'slice' home, with a treat inside.

Sanjog and Ashoo make cakes to order using popular themes such as Spiderman, Barbie, Sports, Sesame Street, Princess or Spongebob, as well as speciality cakes designed to meet your child's special birthday theme. They are also willing to share how to make the 'cakes' with others. Cakes can be one or two layers, depending on the number of guests attending. Pricing for a decorated

cake filled with treats is \$5 a slice, and empty cake slices can be purchased for \$3.50 per slice. Shipping costs to those outside of the Philadelphia area would be extra. You can contact Sanjog at sanjogkd@yahoo.com and Ashoo at: mehta_ak@hotmail.com.



Beautiful kid-tested examples of 'cakes' have proven once again that FUN is not spelled F-O-O-D.



Play-doh cake