



Little Soiree Cakes

Dainty little cakes playfully decorated with swirled white icing, toasted coconut, sprinkles, almond slivers and fresh raspberries. Our plain and liquor-spiked cake options are perfect for celebrating everything!

What's Needed:

Box Cake Mix (white or yellow)- Pillsbury
 White Frosting (whipped) - Better Crocker
 ½ cup Butter
 1 tsp Vanilla
 DISARONNO, Chambord (*or your favorite liquor*)
 Coconut, Toasted Coconut, Almonds, Sprinkles & Raspberries
 Red or Pink Food Colouring

Pinking Shears- Fiskars
 Double Sided Tape- Scotch3M
 White Cupcake Cases

How To Make It:

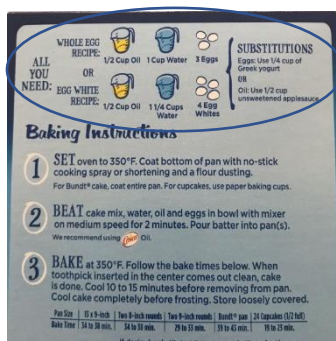


Select a flavor of cake and pair with a complimentary icing. We used a white cake mix and white whipped icing that was in our pantry (*reason for two different brands*).

To create a variety of flavors we divide the base mix in thirds adding 1 tsp of Chambord or DISARONNO to the divided cake base to made three different cakes from one box mix.

The cake box hacks used:

- Substitute ½ cup of oil with ½ cup of cooled melted butter yields a buttery cake.
- Add ½ tsp of vanilla



Note: Adding three whole eggs and or butter to a white cake mix will turn the colour yellow. If white cake is desired use oil and egg whites.



1. Prepare the muffin tin by coating each cup's bottom and sides with a non-stick cooking spray or shortening and a dusting of flour. Pre-heat oven 350 F.

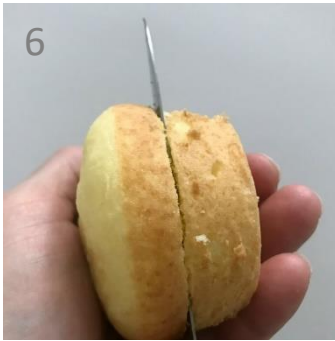
Note: Because baking cups are not used, coat and flour each cup. Ours released from tin with ease. If using one tin, wash tin then repeat coating for each baking.



2. Place all ingredients together. We substituted 1/2 cup of butter for the 1/2 cup of oil and added 1 tsp of vanilla.

3. Beat with mixer for two minutes. *Divide cake base if making additional flavors (half or thirds)*

4. Fill each cup 1/2 full of batter. *Follow box instructions for baking time about 19 to 23 min.*



5. Let cakes cool in tin about 10 to 15 min then remove and place on parchment paper.

6. Slowly cut cakes in half. Begin cutting by holding the cake until cut is 3/4 through then place the cake on a cutting surface to finish the cut. Don't cut yourself!

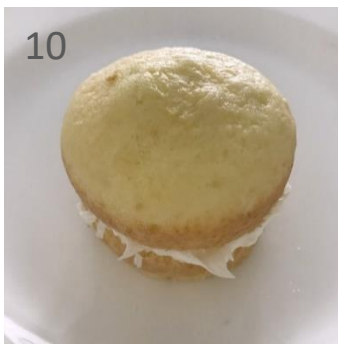
Note: Cake with holes needed to be mixed longer, taste will still be good!



7. Place cake sides on work surface. Icing the bottom half using a butter knife or off-set spatula.

8. Peak the frosting especially on the ends so subtle points peek out from the sides.

9. Sprinkle coconut on top of the peaked icing.



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10. Set the top in place.

11. Put a large dollop of icing on top.

12. Spread the icing over the top. Don't flatten icing, rather fluff it. Let icing set two minutes.



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13. Using a toothpick create small swirls in the icing.

14. Swirl the icing over the entire top of the cake.

15. Toast a cup of coconut in the oven.

16. Sprinkle toasted coconut over the top. Place cake on a fancy cake paper (see below).

Raspberry Blush



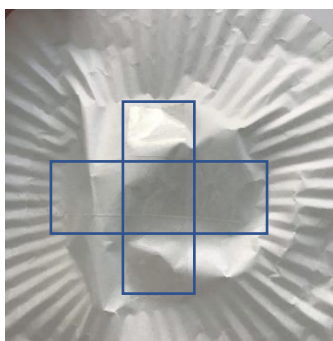
- Add 1 tsp of Chambord and a drop of red/pink food colouring to tint the base mix.
 - Mix in additional ingredients. Follow steps 4 thru 6 to bake, cool and cut cakes.
 - Spread icing on the bottom half of the cake allowing it to slightly over lap the edges.
 - Set the cake top in place. Put a large dollop of icing in the center. Using a butter knife or off-set spatula swirl the icing around the top. Form one circular swirl in the icing.
 - Set cake on a fancy cake paper. See below for instructions.
 - Top each cake with finishing sugar or sprinkles and a fresh raspberry.
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Verve Amande



- Add ½ tsp of DISARONNO to the portion of base mix. Mix and follow steps 4 thru 6.
- Brush both sides of the cake with DISARONNO. Do not over soak cake with liquor.
- Spread icing on the bottom half of the cake allowing it to slightly over lap the edges.
- Set the cake top in place. Put a large dollop of icing in the center. Using a butter knife or off-set spatula swirl the icing around the top. Create icing spikes by touching the knife to the cake and pulling up quickly.
- Decorate with toasted coconut and almonds slivers.

Fancy Cake Papers



- Place cupcake cases, tape and pinking shears on a flat worksurface.
- Separate and flatten out 2 cases.
- Place a cross of tape in the center of one case (*blue diagram*).
- Set the second case on top of the tape pressing together to secure bond.
- Fold the set of cases in quarters and scallop using pinking shears.
- Open, place cake on top. Perfect for presentation and serving.

Be creative and have fun with the flavors, icing techniques and decorative elements.

The possibilities are truly endless!