

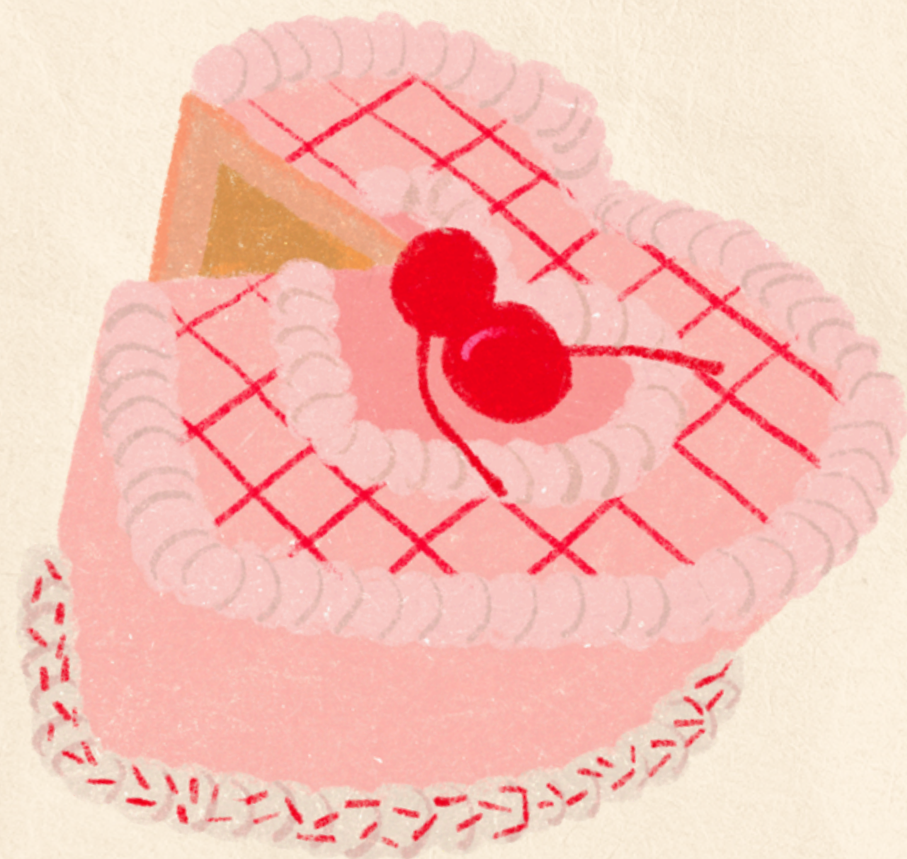
BAKE A WISH



BRING SUNSHINE
SUMMER 2025

BRING SUNSHINE: BAKE A WISH

SUMMER 2025 BIRTHDAYS



BIRTHDAY BUNDT CAKE INGREDIENTS

1 BOX DUNCAN HINES (OR OTHER) BUTTER GOLDEN CAKE MIX

1 SMALL BOX VANILLA INSTANT PUDDING (NOT COOK AND SERVE

1/2 CUP MILK

1/2 CUP VEGETABLE OIL

4 LARGE EGGS

1/4 CUP SOUR CREAM

BAKING SPRAY FOR PAN



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BIRTHDAY CAKE RECIPE- CAKE DIRECTIONS



1. PREHEAT OVEN TO 350 DEGREES. SPRAY BUNDT PAN GENEROUSLY WITH BAKING SPRAY AND SET ASIDE. RECIPE SHOULD BE DOUBLED OR TRIPLED. DOUBLING WILL MAKE THREE 6 CUP BUNDT CAKES. TRIPLING THE RECIPE WILL MAKE FIVE CAKES. IF YOU TRIPLE THE RECIPE, TWO PUDDINGS CAN BE USED INSTEAD OF THREE.

2. COMBINE CAKE MIXES, PUDDING MIXES, EGGS, MILK, AND OIL IN LARGE BOWL OR STAND MIXER BOWL. BEAT AT MEDIUM SPEED WITH MIXER FOR 2 MINUTES OR UNTIL LUMPS ARE GONE. TURN OFF MIXER AND SCRAPE SIDES AND BOTTOM OF BOWL. BEAT AT MEDIUM SPEED FOR 1 MINUTE LONGER. POUR BATTER INTO PREPARED BUNDT CAKE PAN 1/3 TO 1/2 OF THE WAY FULL. BAKE AT 350 DEGREES FOR ABOUT 30 MINUTES UNTIL TOOTHPICK COMES OUT OF CENTER CLEAN. TOPS OF CAKES WILL BE A LIGHT GOLDEN BROWN. COOL FOR 20 MINUTES AND INVERT CAKE ONTO CARDBOARD BAKING ROUND. IF FREEZING, PLACE CAKE ON A PAPER PLATE, THEN INSERT IN LARGE ZIPLOCK BAG WHEN COOL. UP TO TWO CAKES WILL FIT IN A JUMBO ZIPLOCK BAG. MAY BE FROZEN FOR UP TO ONE MONTH. WHEN READY TO DELIVER, TAKE CAKE OUT OF FREEZER AND TRANSFER ONTO CAKE ROUND WHILE FROZEN (WHITE SIDE UP). ASSEMBLE BAKERY BOX AND PLACE CAKE IN THE BAKERY BOX. PROCEED TO NEXT STEP.



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