

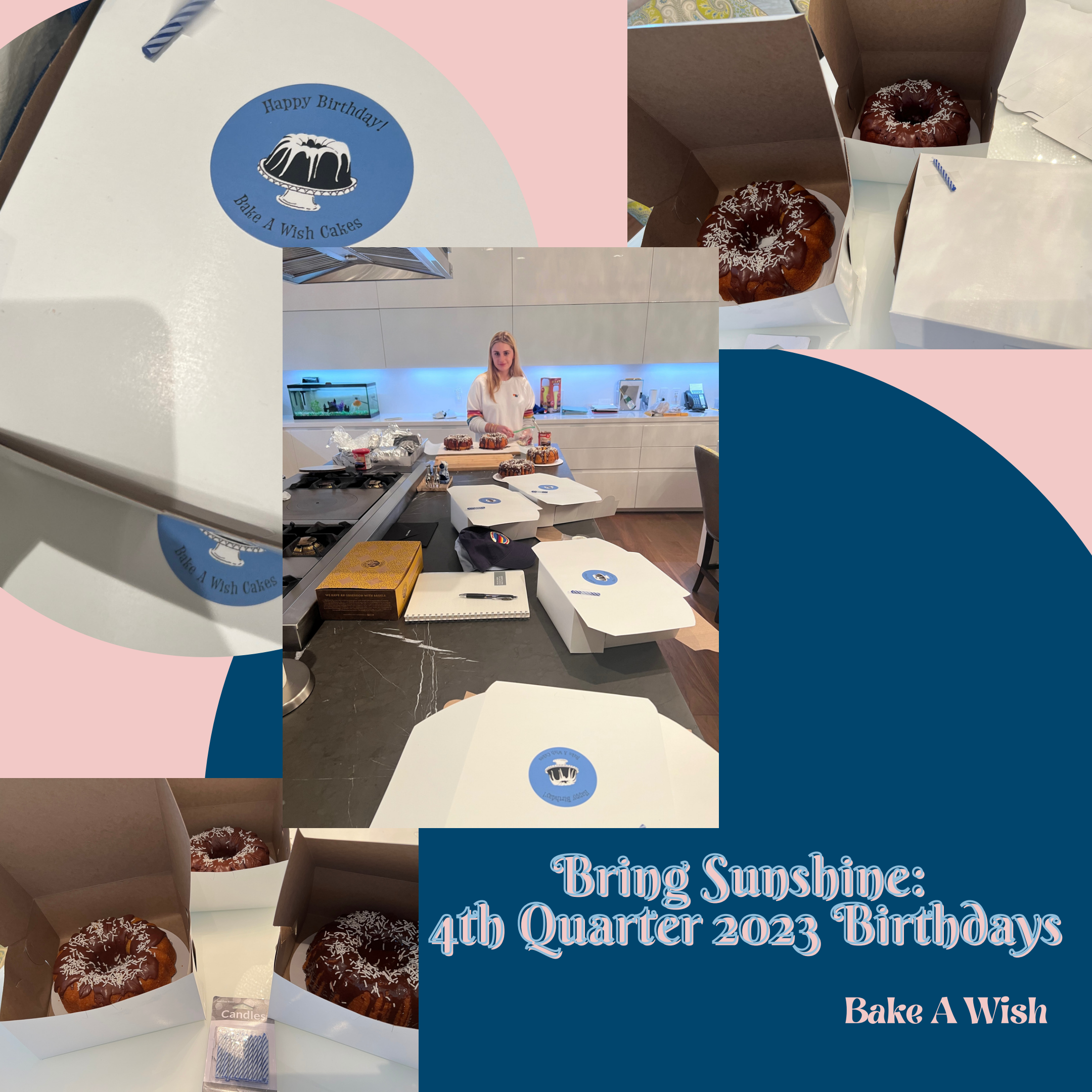


Bring Sunshine



Bake A Wish





Bring Sunshine:
4th Quarter 2023 Birthdays

Bake A Wish



“Cake is not just a food,
it’s an emotion.”



BRING SUNSHINE

Birthday Bundt Cake

Ingredients



1 1 Box *Duncan Hines* (or other) *Butter Golden Cake Mix*

2 1 Small box *vanilla instant pudding* (not cook and serve)

3 $\frac{1}{2}$ cup *milk*

4 $\frac{1}{2}$ cup *vegetable oil*

5 4 large *eggs*

6 $\frac{1}{4}$ cup *sour cream*

7 *Baking Spray* for pan

Birthday Cake Glaze Ingredients

1

2 cups confectioner's sugar

2

1 tablespoon soft butter

3

1/2 teaspoon vanilla

4

2-4 tablespoons milk

5

2 tablespoons cocoa powder



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.



Birthday Cake

Recipe- Glaze Directions

3

In a small bowl, combine sugar, cocoa, and melted butter. Add vanilla. Add milk gradually until desired consistency and stir until smooth. If refrigerating, put in microwave for a few seconds until glaze is able to be drizzled on cake.

4

In a pinch, you can substitute a can of chocolate icing for glaze. Take off foil lid and place in microwave for 55 seconds. Stir with spoon and using spoon drizzle over cake being careful not to drip on box. Put white sprinkles on top. If making homemade glaze, make a large batch and it will keep in the fridge for a month. Once decorated, affix label to center of box. Tape a candle directly over the label in the middle. Deliver to designated deliverer. Give yourself a hug!



