



Never Drive Impaired Birthday Cake!!!

HAPPY BIRTHDAY!!

Classic Vanilla Celebration Cake
Chocolate Substitutes Just Fine!
Ingredients (From Scratch)

Substitute Directions for Boxed Cakes,
Making Additions for Variations as Necessary

Ingredients & Baking

2 ½ cups all-purpose flour
2 ½ tsp baking powder
½ tsp salt
1 cup unsalted butter, softened
1 ¾ cups granulated sugar
4 large eggs
1 tsp vanilla extract
1 cup buttermilk (or whole milk + 1 tbsp lemon juice)

Icing/Frosting

1 cup unsalted butter, softened
4 cups powdered sugar
2 tbsp milk or heavy cream
1 tsp vanilla extract

Baking Instructions

Preheat oven to 350°F (175°C). Grease and flour two 9-inch cake pans.

Whisk together flour, baking powder, and salt. Cream butter and sugar until fluffy. Add eggs one at a time, then stir in vanilla.

Alternate adding dry ingredients and buttermilk, mixing until just combined.

Divide batter evenly and bake 30-35 minutes, until a toothpick inserted comes out clean.

Let cakes cool completely before frosting.

Serving & Enjoyment Celebration with Responsibility

No matter which delicious variation you choose, the most important ingredients are You, others and celebrating safely!

Never Drive Impaired—always plan ahead.

Offer non-alcoholic options (mocktails, sparkling juice)

Encourage responsible choices among friends and family.

Offer a D.I.Y. Ride Service at your next gathering!

Toast to life, love, and responsibility—because making good decisions are always worth celebrating!

Enjoy your Never Drive Impaired Birthday Cake and make every occasion a safe memory! Life isn't alcohol or cannabis free, but the roads always should be!

Cake Variations

Coconut Celebration Cake

Add to Batter: ½ cup shredded coconut.

Frosting: Mix ½ tsp coconut extract into preparation.

Sprinkle toasted coconut on top.

Watermelon Fun Cake

Modify Batter:

Tint half pink, mixing in mini chocolate chips for "seeds."

Tint the rest green and swirl together before baking.

Frosting: Tint light pink/green for edges.

Decoration: Chocolate chips on top for extra "seeds."

Rainbow Sprinkle Explosion Cake

Modify Batter: Fold in ½ cup rainbow sprinkles before baking.

Frosting: White buttercream with extra sprinkles.

Decoration: Rainbow-colored frosting swirls & colorful candles.

Citrus Sunshine Cake

Add to Batter: 1 tbsp lemon zest + 1 tsp orange zest.

Frosting: Replace vanilla extract with lemon or orange extract.

Decoration: Thin lemon & orange slices or edible sparkles.

Chocolate Peanut Butter Dream Cake

Modify Batter:

Add ½ cup cocoa powder to dry ingredients.

Swirl in ¼ cup peanut butter before baking.

Frosting: Use Chocolate icing if desired with peanut butter drizzle.

Decoration: Chopped peanut butter cups or crushed peanuts.

*Take Extra Care to Label/Make Aware for Nut Allergies!

Never Drive Impaired!

Lemon Zest & Lime

Modify Batter: Add 1 tbsp lemon zest + 1 tbsp lime zest and 2 tbsp juice from each.

Frosting: Add Lemon-lime shred to buttercream/vanilla.

Decoration: Thin slices of lemon and lime, or edible glitter.

Cranberry Chocolate Cake

Modify Batter:

Add ¾ cup unsweetened cocoa powder.

Mix in ½ cup cranberry juice + 1 cup fresh or dried cranberries.

Frosting: Add Cranberry-chocolate to preparation.

Decoration: Dark chocolate pieces and whole cranberries.

Pineapple Banana Cake

Modify Batter:

Add 3 mashed bananas (1½ cups) + ½ cup crushed pineapple.

Frosting: Add Pineapple-banana to buttercream.

Decoration: Pineapple slices, banana slices, or toasted coconut.

Ultimate Chocolate Chocolate Cake

Modify Batter:

Add ¾ cup unsweetened cocoa powder to dry ingredients.

Replace ½ cup buttermilk with hot coffee or hot water for deep chocolate flavor.

Fold in 1 cup chocolate chips for extra richness.

Frosting: Add Chocolate with melted dark chocolate mixed in.

Decoration: Chocolate ganache drizzle, chocolate shavings, or chocolate curls.

Apricot Vanilla Cake

Modify Batter:

Replace ½ cup sugar with ½ cup apricot preserves.

Fold in ½ cup chopped dried apricots for texture.

Frosting: Mix with recipe: 1 tbsp apricot preserves mixed in.

Decoration: Thin slices of fresh apricots and a dusting of powdered sugar.