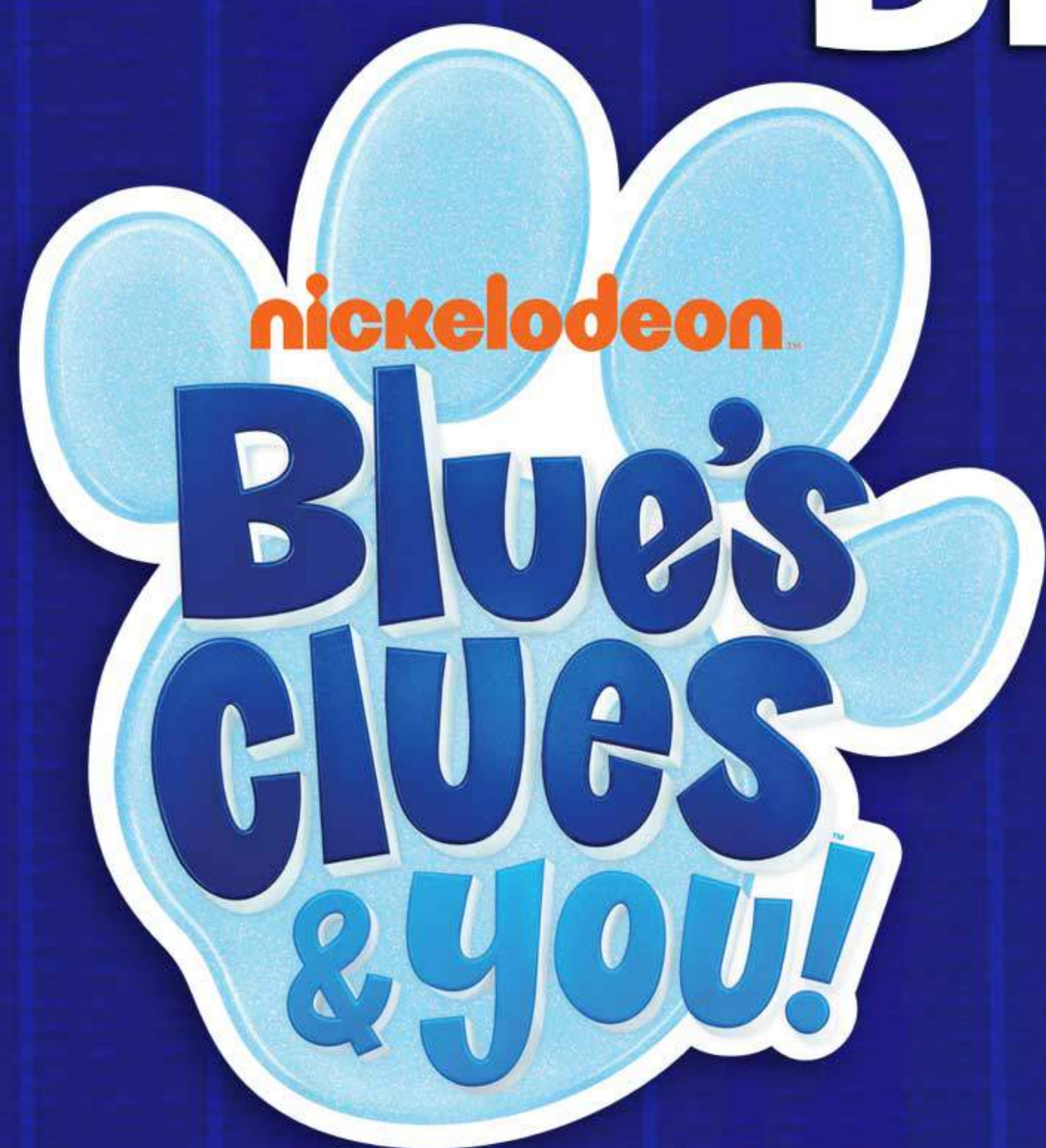


BLUE'S SING-ALONG (MINI) CAKE



Ingredients & Supplies

- 3 six-inch circular cakes • 3-5 tbsp. milk
- 4 sticks of salted butter, room temperature
- 2 lbs. powdered sugar (1 bag) • 2 tsp. vanilla extract
- Food coloring (blue, pink, black) • 3 icing bags
- Assorted blue sprinkles • Angled spatula
- Icing tips (medium star tip and small, round tip)
- Serrated knife • Printed cake topper
- One piece of black cardstock paper • Tape
- 2 candy sticks or popsicle sticks

Instructions

1. Print and cut out the cake topper. Tape the picture to a piece of black cardstock paper, then trim around the edges. Attach two candy sticks halfway down the back of the cardstock paper with tape.
2. Prepare and bake three 6-inch circular cakes, you choose the flavor!
3. Let the cakes cool, then use a serrated knife to level off the top of each cake, if needed.
4. For the buttercream icing, combine the butter, milk, and vanilla in a bowl and mix until smooth. Add the powdered sugar a few cups at a time until it is incorporated.
5. Color 3/4 of the icing blue. For the remaining icing, color half pink and half gray.
6. Place the first cake on top of a cake plate. Add a generous amount of blue icing to the top of it and use an angled spatula to smooth the icing across the top of the cake.
7. Place the second cake on top and cover the top with icing. Repeat for the third cake.
8. Add blue icing around the edge of cake, smooth it with an angled spatula.
9. Place the remaining blue icing in an icing bag with a star tip. Place the pink and gray icing in two separate icing bags, each with a small, round tip.
10. Around the side of the cake, add pink and gray music notes.
11. Insert the cake topper into the top of the cake.
12. Around the top and bottom of the cake, add a decorative edge with blue icing.
13. Add assorted blue sprinkles to the top and bottom of the cake.



Available
on Feb 2

