

# cake instructions



2 pkgs cake mix



1 1/2 cups neutral oil,  
such as sunflower or canola



1 cup milk



6 large eggs



3 cake pans



Preheat oven to 300°F with a rack in center.

In a very large bowl, whisk cake mix. Add oil, milk, and eggs, and whisk until combined. (Alternatively, prepare the mix in two batches.)



Divide batter between cake pans and bake until cake springs back when gently pressed in the center, 50 to 55 mins. Cool completely, then carefully peel away cardboard before decorating.

\*Cakes can be made 1 day ahead, cooled, then wrapped in plastic wrap at room temp, or frozen for up to 1 month.

Visit [poppikit.com](https://poppikit.com)  
for substitutions, inspiration, and ideas.

# buttercream instructions



frosting mix



1 1/2 cups/3 sticks  
unsalted butter, softened



1/2 cup heavy cream,  
at room temperature



Set aside 1/4 cup frosting mix for rolling out fondant.

In a large bowl, use an electric mixer on low speed to beat remaining frosting mix and butter to combine. Increase speed to high and beat until smooth, about 2 mins.

Gradually add cream, and beat 2 mins, until frosting is soft and spreadable - if not, add 1 Tbsp more cream.

Cover and let it rest at room temp until ready to use.

## tips

Using room  
temp (not cold!)  
cream prevents  
grainy frosting.

Soften butter by  
leaving out at room temp  
for at least 1 hr, or in  
5 sec bursts in the  
microwave.

Flavor your  
buttercream by  
adding 1 to 2 tsp extract  
when you add the  
cream.

Save time:  
make fondant  
decorations and toppers  
while your cake bakes.

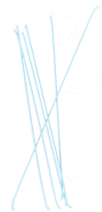
# fondant instructions



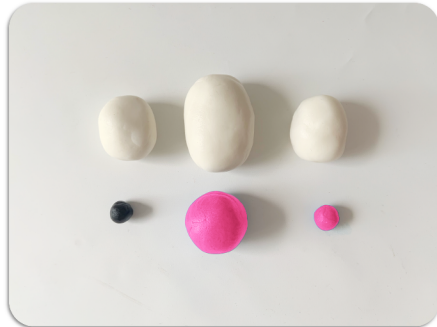
fondant



fondant cutters



floral wire



To make fondant colors, knead together:  
**Grey:** 1 small pinch black with 1/4 pkg white.  
**Medium pink:** 1/4 pkg pink and 1/2 pkg white.  
**Light pink:** 1 pinch pink fondant and 1/4 pkg white.

Dust with reserved frosting mix if fondant is sticky.  
 Keep fondant covered when not using to prevent drying and cracking.



Roll fondant 1/8"-thick. Peel fondant up occasionally while rolling to prevent sticking to the surface.

Use fondant cutters to cut out shapes. Frayed edges can be smoothed with a finger

Cut fondant shapes can be stored uncovered to dry.



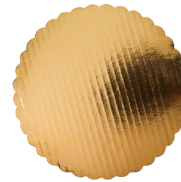
For toppers, gently push floral wire from sides into center of cutouts, making sure wire isn't poking out the back. Set aside to dry.

Keep frosting at room temp; it'll be easier to spread.

Save time: make fondant decorations and toppers while your cake bakes.

For a smooth cake, heat spatula under hot water, wipe dry, and smooth sides. Repeat heating as needed.

# final instructions



cake board



buttercream



fondant cutouts and toppers



Smear some frosting on cake board. Place 1 cake layer flat side-up on the board.

Evenly spread 3/4 cup buttercream on cake, leaving a 1/2" border. Repeat with 2nd cake layer, flat side-up.

Finish with 3rd cake layer, flat side-up, spreading buttercream all the way to the edges.



Spread frosting in a thin layer on sides and in any gaps between cake layers - you'll be able to see the cake through it; this will catch all the crumbs. Scrape any crumbly excess frosting into a separate bowl to keep it from mixing with remaining frosting.

Chill in fridge until frosting feels dry (about 20 mins).



Frost sides of cake again, using remaining buttercream. If you have a bench scraper (from the deluxe kit), use the flat edge to smooth sides of frosted cake, if desired.

Decorate with fondant cutouts, using a dab of water for glue, if necessary.

When ready to serve, stick toppers into cake.

\*Cake will keep at cool room temp or refrigerated for up to 2 days. If refrigerating, decorate with fondant after you remove from fridge. Serve at room temp.