

mini cake instructions



2 pkgs cake mix



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



1 1/3 cup milk



6 large eggs



8 mini cake pans



Preheat oven to 325°F with a rack in the center.

In a large bowl, whisk cake mix. Whisk in oil, milk, and eggs until combined.



Divide batter between cake pans, about 3/4 full, and transfer to a baking sheet.

Bake until cake springs back gently when pressed, 50 to 55 mins. Cool completely before decorating.

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

tips

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

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

Frosting colors deepen as they sit; for lighter hues start with less powder.

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

buttercream instructions



frosting mix



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



1/2 cup heavy cream, at room temperature



food coloring



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

Gradually beat in cream. Frosting should be soft and spreadable - if not, add 1 tsbp more cream.



Pour food coloring into 3 separate medium bowls. Stir in 3/4 tsp water to each bowl, until dissolved.

Transfer 1/4 of the buttercream to a small bowl, then slide remaining frosting between bowls with food coloring, and stir to combine.

Frosting can be made up to 3 days ahead; keep in an airtight container in the fridge. Before using, bring to room temp either by leaving out for at least 1 hr, or in 10 sec bursts in microwave at 40% power. Stir well.

Visit poppikit.com for substitutions, inspiration, and ideas.

decoration instructions



cake boards



craft sticks



fondant



cookie cutters



Carefully peel away and discard cardboard from cakes.

Use a craft stick to smear some frosting on each cake board, then top with cake. Place on plates for easy cleanup, if desired.



Place one finger on the cake board tab as you frost the top.

On a clean surface, knead fondant to soften. See guide for how to mix primary colors to make purple, orange, and green.



To frost cakes: hold one hand on top of the cake, and use a craft stick to spread frosting on the sides.



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.

Stick shapes on cakes, and decorate with sprinkles. (If fondant doesn't stick, dab a little water on the back.)

Fondant Color Mixing Guide



tips

Keep unused fondant covered while not using, so it won't dry out.



For smooth fondant shapes, make sure to have clean hands and a clean surface.



To get clean edges on fondant cutouts, press firmly on cutters and side to side a little.

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