

FRONT

RECIPE

Royal Icing

Handstand Kitchen
Real Food Real Fun

INGREDIENTS

- 3 tablespoons meringue powder
- 1 lb box confectioners' sugar
- 6 tablespoons water
- 1 tablespoon clear vanilla extract
- Food coloring (optional)

TOOLS

- Measuring cups and spoons
- Large mixing bowl
- Electric or hand mixer
- Spatula
- Squeeze bottle or piping bag

INSTRUCTIONS

1. Combine all ingredients in a large mixing bowl and beat for 8 to 11 minutes on medium speed, until icing is firm.
2. To adjust the consistency, add ½ teaspoon of water at a time.
3. Divide icing into as many colors as you prefer. Add one drop of food coloring at a time and mix until desired color is achieved.
4. Decorate cookies by using a spatula. For intricate designs, use a squeeze bottle or frosting bag. Wait for icing to set and harden before stacking (24 hours). Enjoy!

Tip: Try using a firmer icing to outline the shape and then fill the outline with a thinner icing. The results make you look like a professional baker!

Under the Sea
LARGE CAKE MAKING SET

RECIPES

RECIPE

Magical Mermaid Tail Cake

Mermaid Frosting

INGREDIENTS

- 1½ cups all-purpose flour
- 1¾ teaspoons baking powder
- ¼ teaspoon salt
- ½ cup milk
- 2 eggs
- ½ cup butter, softened
- 2 tablespoons melted butter to grease the mold
- 1 cup sugar
- 2 teaspoons vanilla extract

TOOLS

- Measuring cups and spoons
- 1 Medium mixing bowl
- 1 Large mixing bowl
- Electric or hand mixer
- Spatula
- Mixing spoon
- Pastry brush
- Cookie Sheet
- Cake Mold

INGREDIENTS

- 1 cup (8 ounces) cream cheese, softened
- 8 tablespoons (1/2 cup) butter, softened
- 2½ cups powdered sugar
- 2 teaspoons vanilla extract
- Food coloring

TOOLS

- Measuring cups and spoons
- Large mixing bowl
- 3 to 4 Small bowls
- Electric or hand mixer
- Spatula
- Frosting bag with tip

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Thoroughly grease the cake mold with butter using a pastry brush and place it on a cookie sheet.
3. In a medium bowl, stir together flour, baking powder and salt. Set aside.
4. In a large mixing bowl, use the mixer to beat together butter and sugar.
5. Beat in the eggs, then add the vanilla.
6. Once combined, alternate between adding the dry ingredients and milk. Slowly pour batter into cake mold, filling about two-thirds full.
7. Bake for 30 to 40 minutes, until cake springs back when lightly touched. Allow to cool to room temperature in the mold before removing.
8. Once cooled, carefully turn the cake over to remove from mold. Decorate with Mermaid Frosting!

Frosting Tip: Play with the frosting tips for different effects! You can use the flower tip to create waves or round tip to make scales! To make scales, gently squeeze the bottle to make a dollop, then press down and quickly sweep away. Repeat.

RECIPE