FRONT

Donut Frosting

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

TOOLS
Measuring cups and spoons
Large mixing bowl
Small bowls
Electric or hand mixer
Spatula
Frosting bag with tip

INSTRUCTIONS
1. Combine the cream cheese and butter in a large mixing bowl using the mixer on medium speed for about one minute, until smooth.
2. Add the confectioners' sugar and vanilla extract. Continue to beat for one minute, until icing is fluffy.
3. Divide icing into as many colors as you prefer in small bowls. Add one drop of food coloring at a time and mix until desired color is achieved.
4. Transfer the frosting into the frosting bags and squeeze onto the cooled cake. Use the different frosting colors to decorate your sweet treat. Enjoy!

Handstand Kitchen
Real Food **Real** Fun

DONUT·SHOPPE
Large Cake
Making Set

RECIPES

BACK

Donut Cake

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
2 large mixing bowls
Electric or hand mixer
Spatula
Mixing spoon
Pastry brush
Cookie sheet
Cake mold or cupcake mold

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 the 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.
7. Slowly pour batter into cake mold, filling about two-thirds full.
8. Bake cake for 30 to 40 minutes, until cake springs back when lightly touched (for cupcakes, bake 20 to 25 minutes). Allow to cool to room temperature in the mold before removing.
9. Once cooled, carefully turn the cake over to remove from mold. Decorate with Donut Frosting and Royal Icing!

Royal Icing

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

TOOLS
Measuring cups and spoons
Large mixing bowl
Electric or hand mixer
Spatula
Squeeze bottle or frosting 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!

Food grade silicone is safe to use in the freezer, microwave and oven. Temperature range: -104° to 460° (-40° to 240°)