

## INSTRUCTIONS (continued)

### TOOLS

Handstand Kitchen® Hello Kitty® Mini Cake Making Set (Silicone cake molds, Mini whisk), Measuring cups and spoons, Pastry brush, Baking sheet, 1 large mixing bowl, Cooling rack, Oven mitt

### INSTRUCTIONS

1. Preheat oven to 350°F. Using a pastry brush, thoroughly grease the cake molds with 2 tablespoons of canola oil and place them on a baking sheet; set aside.
2. In a large mixing bowl, whisk together cocoa powder and hot coffee.
3. Add chocolate chips and whisk until melted. Whisk in melted butter and vegetable oil.
4. Add eggs and vanilla and continue to whisk until smooth.
5. Whisk in sugar. Add flour and salt and whisk until combined.
6. Slowly pour batter into cake molds, filling about two-thirds full.
7. Place molds, on baking sheet, into oven. Bake for 25 to 30 minutes, or until a toothpick inserted into the centers comes out clean.
8. Using an oven mitt, carefully remove from oven and place on cooling rack. Allow to cool to room temperature in the molds before removing.
9. Once cooled, gently turn the brownies over to remove from molds.
10. Dust with confectioners' sugar.



**HELLO KITTY®**  
by Sanrio®

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Real Food Real Fun

# HELLO KITTY®

## MINI CAKE MAKING SET RECIPES



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### HELLO KITTY® MINI FRIENDSHIP CAKES

MAKES HELLO KITTY® FACE AND BOW MINI CAKES

#### INGREDIENTS

2 tbsps canola oil, to grease the molds	½ cup unsalted butter, softened
1½ cups all-purpose flour	1 cup granulated sugar
1¾ tps baking powder	2 large eggs
¼ tsp salt	2 tps vanilla extract
	½ cup whole milk

#### TOOLS

Handstand Kitchen® Hello Kitty® Mini Cake Making Set (Silicone cake molds, Mini spatula, Mini whisk), Measuring cups and spoons, Pastry brush, Baking sheet, 1 medium mixing bowl, 1 large mixing bowl, Electric stand or hand mixer, Cooling rack, Oven mitt

#### INSTRUCTIONS

1. Preheat oven to 350°F. Using a pastry brush, thoroughly grease the cake molds with canola oil and place them on a baking sheet; set aside.
2. In a medium mixing bowl, whisk together flour, baking powder and salt; set aside.
3. In a large mixing bowl, with an electric mixer on medium speed, beat together softened butter and sugar until light and fluffy.
4. Beat in the eggs, one at a time, and then add the vanilla extract.
5. With mixer on low speed, alternate between adding the dry ingredients and milk, beating after each addition.
6. Slowly pour batter into cake molds, filling about two-thirds full.
7. Place molds, on baking sheet, into oven. Bake for 30 to 40 minutes, or until a toothpick inserted in the centers comes out clean.
8. Using an oven mitt, carefully remove from oven and place on cooling rack. Allow to cool to room temperature in the molds before removing.
9. Once cooled, gently turn the cakes over to remove from molds. Decorate with Hello Kitty® Sweetest Royal Icing (see recipe, included).

### HELLO KITTY® SWEETEST ROYAL ICING

#### INGREDIENTS

3 tbsps meringue powder	1 tbsp clear vanilla extract
1 lb. box or bag confectioners' sugar	Natural food coloring
6 tbsps water	

#### TOOLS

Handstand Kitchen® Hello Kitty® Mini Cake Making Set (Mini spatula, Frosting bags, Frosting couplers with rings and tips), Small bowls, Electric stand or hand mixer, Mixing bowl, Measuring spoons

#### INSTRUCTIONS

1. Using electric mixer, beat first four ingredients in mixing bowl for 8 to 11 minutes on medium speed until icing is firm. To adjust consistency, add more water, ½ teaspoon at a time.
2. Divide icing into small bowls, one bowl for each color desired. Add one drop food coloring at a time to each bowl, mixing well. Add more food coloring if needed, stirring until desired colors are achieved.
3. Decorate mini cakes using spatula and frosting bags fitted with couplers, coupler rings and tips. Allow icing to harden for 24 hours.

#### Assembling frosting bag:

1. Place coupler inside the frosting bag. Cut the tip of frosting bag with scissors to fit coupler, allowing room to push a small part of the coupler through the frosting bag.
2. Place frosting tip over the coupler extending from the bag.
3. Put the coupler ring over the frosting tip and twist it on, locking the tip in place.
4. Spoon frosting into the frosting bag and twist the bag closed.
5. Close hand around the bag and squeeze frosting onto cakes, cupcakes or cookies.

**To decorate the Hello Kitty® face cake:** First, tint the icing different colors. In one bowl, place 1/3 cup of the icing and stir in a few drops of yellow. In a second bowl, place ¾ cup of the icing and tint it black. Place 1½ cups of the icing in another bowl and tint it the color of your choice for the bow. Leave the rest of the icing white, for Hello Kitty's face. Next, make thinner icings to fill in the areas piped with thicker icing. To half of the white icing, add water a teaspoon at a time until thinned. Repeat for half of the bow icing.

Instructions continued on next page.

#### INSTRUCTIONS (continued)

Fit frosting bags with couplers, coupler rings and tips and fill one bag with one color of stiff icing. Fill additional frosting bags with the thinned icing.

Use the stiff bow icing to pipe the bow outline either freehand or using a paper template and edible food marker. Fill the bow shape by squeezing the thinned bow icing within the outline. Pipe stiff white icing around the cake's edge to outline Hello Kitty's face. Fill in face and ears with thinned white icing. (Use a toothpick to spread icing to edges of borders defined by the stiff icing.) Let dry overnight, uncovered, in a cool dry area. Leftover icing can be stored at room temperature in an airtight container; stir before using.

Once cake is completely dry, use stiff black icing to pipe eyes and outline the side details of her face. Outline bow with either stiff bow-colored icing or stiff black icing. Use the yellow icing to pipe on the nose. Let dry.

**To decorate the Hello Kitty® bow cake:** First, tint icing to the desired colors for the bow. Using a spatula or frosting bags fitted with couplers, coupler rings and tips, fill in all areas of bow. Be creative and outline the bow with a stiffer icing in one color and then fill in the outline with thinner icing in a different color. Add a colored circle to the center of the bow in a contrasting color.



### HELLO KITTY® BROWNIES

adapted from  
*The Hello Kitty® Baking Book*

MAKES HELLO KITTY® FACE AND BOW BROWNIES

#### INGREDIENTS

2 tbsps canola oil, to grease the molds	½ cup plus 2 tbsps vegetable oil
1/3 cup cocoa powder	3 large eggs
½ cup hot coffee	2 tps vanilla extract
2 ounces bittersweet chocolate chips	2 ½ cups granulated sugar
¼ cup unsalted butter, melted	1 ¾ cups all-purpose flour
	½ teaspoon salt

Confectioners' sugar, for dusting  
Instructions continued on next page.

