

PACKAGING MY MINI CAKES

I LOVE making and selling mini cakes. Its true that cake slices are likely my favorite...but when I'm feeling a bit tired and I don't want to layer, slice, etc...mini cakes are my GO TO! They also sell very well and can be used for events or as a small celebration cake, at the markets, pop-ups, etc. I sell them frequently in my pink bakery cart.

You an access my [Semi-Scratch White Cake](#) recipe for free. It is my best selling cake when combined with my raspberry filling and American buttercream (both available in my [membership or digital cookbook](#)).

As for the mini cake containers, I sometimes bake directly in them...filling 1/2 to 2/3 full with batter OR I bake in a sheet pan and then layer the cake layers in the mini tins. Hope that makes sense!

Cake Tins I Use



I then place my mini cakes in a bakery box because the tins themselves do not leave me enough room to attach a food label. Plus the presentation looks so much better.



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