

April Birthday Cake Recipe



Chocolate-Topped Cotton Candy Cake with Marshmallow Buttercream Frosting

Ingredients

6 large eggs

1-1/2 cups milk

1 tsp. pure vanilla extract

1-1/2 tsp. cotton candy flavoring (available online and at select specialty stores)

3 Tbsp. vegetable oil

3-3/4 cups cake flour

2-1/4 cups sugar

1-1/2 tsp. salt

3-3/4 tsp. baking powder

2-1/4 sticks unsalted butter, softened at room temperature but still slightly firm

Directions

Preheat oven to 350° F. Grease and flour three 8-inch pans; set aside. Combine eggs, milk, vanilla extract, cotton candy flavoring and oil in a small bowl; set aside. Whisk together flour, sugar, salt, and baking powder in a large bowl of an electric mixer. Turn mixer on low and add a few pieces of butter at a time. Increase speed to medium. Beat until mixture is coarse, crumbly and has no evidence of dry flour.

Reduce speed to low and slowly add in half of the egg mixture. Gradually increase speed to medium. Beat for 1 minute 30 seconds, or until batter is thick and fluffy. Scrape down the sides of the bowl and add half of the leftover egg mixture. Beat for 20 seconds, scrape down the bowl and repeat with the remaining egg mixture.

Pour batter evenly into prepared pans. Bake 30 to 35 minutes, or until a toothpick inserted in the center of cakes comes out clean. Cool for 10 minutes in pans on wire racks, then remove cakes from pans to cool completely on wire racks.

Marshmallow Buttercream Frosting

Ingredients

4 cups powdered sugar

3 sticks unsalted butter, softened at room temperature

Pinch of salt

2 tsp. vanilla extract

1 to 2 Tbsp. heavy cream

Two 7-oz. containers marshmallow crème

Red and blue food color

Decorating Ingredients

6 to 8 premade unfrosted chocolate cupcakes

1 cup semi-sweet chocolate chips

3 Tbsp. solid coconut oil

Colored, coated chocolate pieces

Candles (optional)

Directions

Sift powdered sugar and set aside. Put butter in a large bowl of an electric mixer. Beat for 10 minutes or until soft and fluffy, scraping down the sides as you go. Add sifted sugar and mix until smooth. Measure in the vanilla and heavy cream, beating until smooth. Incorporate the marshmallow fluff and beat until smooth.

Divide frosting equally into three separate bowls. Add 1 drop of red food color to one bowl and 1 drop of blue food color to a second bowl; leave the remaining bowl of frosting white.

When cake has completely cooled, place one layer on a plate and spread blue frosting over just the top surface. Add another cake and repeat the process, using pink frosting. Place the final layer on top, then cover it and the sides of all three cakes with a thin layer of white frosting. Use

a pastry scraper or a long offset spatula to create a smooth surface around the top and sides. Put the cake in the refrigerator until the frosting has set.

To create the design pictured, fill three pastry bags, one with each color of frosting. Starting with the blue, pipe a couple of strips around the bottom of the cake. Use the same technique to pipe the white frosting just above the blue and finish by piping the pink frosting above the white as well as on the top. Holding your pastry scraper or offset spatula at a 45-degree angle, slowly move it around the cake until the frosting is smooth and the colors are blended. Once you have achieved the smoothness you desire, place the cake in the freezer for an hour.

While cake is chilling, transfer all three colors of remaining frosting into a single pastry bag fitted with a star tip and pipe onto cupcakes. Place cupcakes on a platter and refrigerate until ready to use. Ten minutes before the cake is ready to come out of the freezer, prepare the liquid chocolate. Place chocolate chips and coconut oil in a large glass measuring cup.

Microwave on high, stopping every 20 to 30 seconds to stir. Continue this process until all the chips have melted and chocolate is completely smooth. Let set until it's time to remove cake from the freezer.

When the time has elapsed, remove the cake from the freezer and place on counter.

Slowly pour the warm liquid chocolate over the top of the cake, starting first at the outer edge and then allowing the chocolate to run down the sides. Fill in the center. Remove the cupcakes from the fridge and set them onto the wet chocolate. The liquid will start to

solidify, so you will need to work quickly. Add a few colored candy pieces and insert candles, if desired. Your masterpiece is now ready to put on display!