

# Cotton Candy Mini Cakes

## INGREDIENTS:

- Blue Cake Mix
- 1-2 tsps Cotton Candy Flavor
- 2 Eggs
- 1 cup Water
- Buttercream
- Cotton Candy Crunch
- Sprinkle Mix
- Jewel Dust

## TOOLS FROM CKSA:

- Spatula
- 14" Round Cake Pan
- Pastry Brush
- Cake Boards
- Round Cutter
- Piping Bag
- Tip #22
- Measuring Spoons
- Parchment
- Dust Pump



## DIRECTIONS: continued on next page

1. Apply pan grease to the inside of your cake pan using a pastry brush.
2. In the bowl of a stand mixer, place the cake mix, eggs, 1 cup water & 1-2 teaspoons of cotton candy flavoring.
3. Mix on medium speed for 2 minutes.
4. Scrape the bowl using a spatula to ensure all ingredients were incorporated.
5. Pour all of the batter into your prepared pan & bake at 350F until completely done.
6. Cool cake completely & cut out small rounds using a cookie cutter.
7. Transfer these cake rounds onto parchment paper & place into the freezer for 30 minutes.
8. Place white buttercream into a pastry bag fitted with tip #22.
9. Once your cake is cold, adhere your first layer of cake to the board using a small amount of buttercream. If you have any cake layers that

are broken, use those for the very bottom layer.

10. Pipe dollops of buttercream all around the outer edge of your cake layer. Fill in the middle of your cake layer with more buttercream.
11. Immediately sprinkle with cotton candy crunch.
12. Repeat these steps until you have used 4 cake rounds.
13. Decorate the top using any piping technique. Top off with a fun sprinkle mix & jewel dust in a dust pump.



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