Cotton Candy Mini Cakes

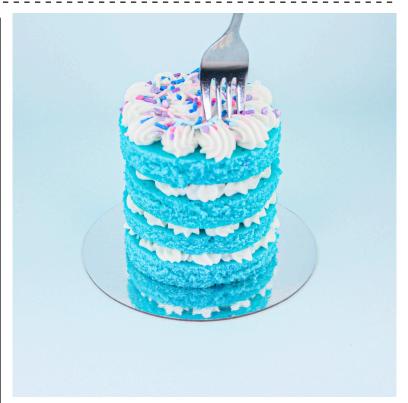
INGREDIENTS:

- 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 pa per & place into the freezer for 30 minutes.
- 8. Place white buttercream into a pastry bag fitted with tip #22.
- 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.

