CAKE POP

INGREDIENTS

* 15 ounce box white cake mix , cook according to package directions in a 9x13" pan
* 10 ounce package dark chocolate melting wafers
* 10 ounce package white chocolate melting wafers ,I prefer Ghiradelli

BUTTERCREAM FROSTING

* 1 stick salted butter , softened
* 2-2 1/2 cups powdered sugar
* 1 teaspoon vanilla extract
* 1 Tablespoon heavy cream or milk

OPTIONAL: SPRINKLES, JIMMIES OR OTHER DESIRED DECORATIONS

INSTRUCTIONS

MAKE BUTTERCREAM FROSTING

* In a medium bowl, whip the butter. Add in 1 cup of powdered sugar. Mix until combined. Add the vanilla and additional powdered sugar, a little at a time. Add 1 Tablespoon of heavy cream or milk to make the frosting thick and creamy. It should hold a point.

MAKE CAKE POPS

* In a large bowl, crumble the prepared cake into fine crumbs. Add 2 spoonfuls of buttercream frosting to the cake. Combine with your hands or a spoon. Gradually add more frosting until the cake holds together if squeezed. You don't want it too crumbly or it won't hold together.
* Using a small cookie scoop, scoop out 1 scoop of cake mixture. Roll into a ball and place onto a plate. Repeat until all the cake mixture has been formed into balls.

DIP IN CHOCOLATE

* In two small microwave safe dishes, melt a few of the dark and white chocolate wafers. Begin by heating for 30 seconds and then stirring. Repeat until all the wafers are melted.
* Dip the end of the cake pop stick into the melted chocolate and push the stick into the cake pop. Repeat until all cake pops have a stick. Place the plate of cake pops in the freezer for about 20 minutes.
* Right before they are ready to be taken out of the freezer, melt the dark chocolate and the white chocolate in two separate bowls. A deep, 2 cup measuring cup will allow you to dip the cake pop in the chocolate, or in a shallow dish, you can spoon the melted chocolate over the cake pop.
* Once coated in chocolate, gently tap the stick on the side of the melting dish to let the excess drip off. You can also spin or twirl the cake pop to remove the excess.
* Before the chocolate starts to harden, add sprinkles, jimmies or other decorations. If decorating with more chocolate, let the chocolate covering harden on the cake pop. Then, using a spoon or fork, drizzle with the additional melted chocolate.
* Push the cake pop stick into a styrofoam block or use a glass filled with rice to hold them upright. The chocolate will be set in about an hour. Store for 3-4 days in an airtight container in a cool place.

Donut

Ingredients

Yield: About 18 doughnuts

2 packages (1/4 ounce each) active dry yeast

1 cup warm water (110° to 115° F)

1-1/4 cups warm milk (110° to 115° F)

1/2 cup canola oil

1 cup sugar

1/2 teaspoon salt

3 eggs

6 cups all-purpose flour

Neutral oil, like canola or peanut, for deep-fat frying

Confectioners’ sugar or additional sugar, optional

Step 1: Prime the yeast

Unless you’re using the instant kind, you’ll want to proof the yeast for 5 to 10 minutes. In a large bowl, dissolve yeast in warm water (110° to 115° F). Set aside until the mixture is bubbly.

Pro Tip: If your yeast hasn’t bubbled much after 10 minutes, it may be expired. Toss the mixture and start again with a new yeast packet.

Step 2: Bring the dough together and let it rest

Once the yeast is bubbly and fragrant, add the warm milk, oil, sugar, salt and eggs and stir to mix. Stir in flour until the dough comes together to a very sticky mixture. Cover the bowl with a clean kitchen towel and let it rise in a warm place until it has doubled in size, about 45 minutes.

When your timer goes off, stir the dough to release the air. Replace the kitchen towel and let the mixture rise for another 45 minutes.

Step 3: Cut the doughnuts and let them rise

Gently stir down the dough and roll it out onto a well-floured surface. Roughly shape the dough into a large, 1/2-inch thick rectangle. Cut out your doughnut shapes with a floured 2-1/2-inch doughnut cutter and place the doughnuts on a greased baking sheet. Cover the baking sheets with a towel and let the doughnuts rise for 45 minutes.

Step 4: Fry ’em up

In an electric deep fryer or Dutch oven, heat about a quart of neutral oil (like canola or peanut) to 375° F. Add the doughnuts three or four at a time, taking care not to add so many that the oil will drop more than 10° F. Fry the doughnuts for 2 to 4 minutes, flipping once, until they are golden brown on both sides.

Drain the doughnuts on a baking sheet lined with a cooling rack and continue frying until all the doughnuts are cooked. Dust the cooked doughnuts with confectioners’ sugar, if desired.

Step 5: Glaze away

Plain doughnuts are awesome, but—come on—they’re truly irresistible when dunked in a sweet glaze. Check out some of our favorite glaze recipes below and stir up your favorite (or all of them!). For a translucent look, plunk the doughnut into glaze while it’s still warm. Want it more opaque? Let the doughnut cool a bit before dunking. Feel free to double dunk. And if you just can’t decide, don’t! Drizzle a second glaze over already-dipped doughnuts to get the best of both worlds.

Cupcake

Ingredients

110g softened butter

110g golden caster sugar

2 large eggs

½ tsp vanilla extract

110g self-raising flour

For the buttercream

150g softened butter

300g icing sugar

1 tsp vanilla extract

3 tbsp milk

food colouring paste of your choice (optional)

Method

STEP 1

Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.

STEP 2

Using an electric whisk beat 110g softened butter and 110g golden caster sugar together until pale and fluffy then whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each addition.

STEP 3

Add ½ tsp vanilla extract, 110g self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.

STEP 4

Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean. Leave to cool completely on a wire rack.

STEP 5

To make the buttercream, whisk 150g softened butter until super soft then add 300g icing sugar, 1 tsp vanilla extract and a pinch of salt.

STEP 6

Whisk together until smooth (start off slowly to avoid an icing sugar cloud) then beat in 3 tbsp milk.

STEP 7

If wanting to colour, stir in the food colouring now. Spoon or pipe onto the cooled cupcakes.

Macaron

Ingredients

For the Cookie

▢100 g egg whites room temperature 3 large eggs

▢140 g almond flour 1 1/2 cups

▢90 g granulated sugar just under 1/2 cup

▢130 g powdered sugar 1 cup

▢1 tsp vanilla 5mL

▢1/4 tsp cream of tartar 800mg

For the Buttercream

▢1 cup unsalted butter softened 226g

▢5 egg yolks

▢1/2 cup granulated sugar 100g

▢1 tsp vanilla

▢3 tbsp water 30mL

▢1 pinch salt

Instructions

For the Macarons:

Sift the confectioners sugar and almond flour into a bowl.

Add the room temperature egg whites into a very clean bowl.

Using an electric mixer, whisk egg whites. Once they begin to foam add the cream of tartar and then SLOWLY add the granulated sugar.

Add the food coloring (if desired) and vanilla then mix in. Continue to beat until stiff peaks form.

Begin folding in the 1/3 of the dry ingredients.

Be careful to add the remaining dry ingredients and fold gently.

The final mixture should look like flowing lava, and be able to fall into a figure eight without breaking. Spoon into a piping bag with a medium round piping tip and you’re ready to start piping.

Pipe one inch dollops onto a baking sheet lined with parchment paper (this should be glued down with dabs of batter). Tap on counter several times to release air bubbles. Allow to sit for about 40 minutes before placing in oven.

Bake at 300F for 12-15 minutes, rotate tray after 7 minutes. Allow to cool completely before removing from baking sheet.

For the French Buttercream Filling:

Combine sugar and water in medium saucepan. Heat over low heat while stirring until sugar dissolves. Increase heat to medium- high and bring to a boil

Put egg yolks in a stand-mixer fitted with a whisk attachment and beat until thick and foamy.

Cook the sugar and water syrup until it reaches 240 degrees F. Immediately remove from heat. With mixer running, SLOWLY drizzle hot syrup into bowl with yolks.

Continue mixing until the bottom of the bowl is cool to the touch and the yolk mixture has cooled to room temperature.

Add in butter one cube at a time allowing each piece to incorporate before adding the next. Add vanilla and salt. Continue mixing until buttercream is smooth and creamy. (About 5-6 minutes.) Add food coloring if desired.

[White Strawberry Chocolate](https://shopee.co.th/White-Strawberry-Chocolate-%E0%B8%AA%E0%B8%95%E0%B8%A3%E0%B8%AD%E0%B9%80%E0%B8%9A%E0%B8%AD%E0%B8%A3%E0%B8%B5%E0%B9%80%E0%B8%84%E0%B8%A5%E0%B8%B7%E0%B8%AD%E0%B8%9A%E0%B9%84%E0%B8%A7%E0%B8%97%E0%B9%8C%E0%B8%8A%E0%B9%87%E0%B8%AD%E0%B8%81%E0%B9%82%E0%B8%81%E0%B9%81%E0%B8%A5%E0%B8%95-i.7816836.1142182885)

## Ingredients

**1**

bag (12 ounces) white baking chips (2 cups)

**1**

tablespoon shortening

**18**

large strawberries with leaves

**1/2**

cup semisweet chocolate chips

**1**

teaspoon shortening

## Steps

Prevent your screen from going dark while you cook.



* **1**

Cover cookie sheet with waxed paper. Heat white baking chips and 1 tablespoon shortening in 2-quart saucepan over low heat, stirring constantly, until chips are melted.

* **2**

For each strawberry, poke fork or toothpick into stem end, and dip three-fourths of the way into melted chips, leaving top of strawberry and leaves uncoated. Place on waxed paper-covered cookie sheet.

* **3**

Heat semisweet chocolate chips and 1 teaspoon shortening in 1-quart saucepan over low heat, stirring constantly, until chocolate chips are melted. (Or place chocolate chips and shortening in small microwavable bowl. Microwave uncovered on Medium (50%) 1 minute; stir. Microwave 2 to 3 minutes longer, until mixture can be stirred smooth.)

* **4**

Drizzle melted semisweet chocolate over dipped strawberries, using small spoon. Refrigerate uncovered about 30 minutes or until coating is set.

Chocolate Raspberry Cake

### Ingredients

#### Chocolate Cake:

* ▢2 cups granulated sugar
* ▢1 3/4 cups all-purpose flour
* ▢3/4 cup unsweetened cocoa powder
* ▢1 1/2 teaspoons baking soda
* ▢1 1/2 teaspoons baking powder
* ▢1 teaspoon salt
* ▢2 large eggs
* ▢1 cup [buttermilk](https://tastesbetterfromscratch.com/how-to-make-buttermilk/)
* ▢1/2 cup oil (vegetable or canola oil)
* ▢2 teaspoons vanilla extract
* ▢1 cup boiling water

#### Chocolate Frosting:

* ▢1/2 cup butter , melted
* ▢2/3 cup unsweetened cocoa powder
* ▢3 cups powdered sugar
* ▢1/3 cup milk
* ▢1 teaspoon vanilla extract

#### Raspberry Filling:

* ▢2 cups raspberries (fresh or frozen)
* ▢1/4 cup sugar
* ▢1 tablespoon + 1 teaspoon cornstarch
* ▢1 tablespoon water
* ▢1 tablespoon lemon juice
* ▢Fresh raspberries for topping on the cake , optional

[**US Customary**](https://tastesbetterfromscratch.com/chocolate-cake-with-raspberry-filling/) - [Metric](https://tastesbetterfromscratch.com/chocolate-cake-with-raspberry-filling/)

### Instructions

#### Chocolate Cake:

* Preheat oven to 350 degrees. Grease two 8 or 9 inch round baking pans (I also like to line them with parchment or wax paper).
* Stir dry ingredients together: sugar, flour, cocoa, baking powder, baking soda, and salt.
* Add eggs, vanilla, oil, buttermilk and beat for 2 minutes. Stir in boiling water, which will make the batter very thin. Pour batter into prepared cake pans.
* Bake for 30-35 minutes or until a toothpick inserted into the center of the cakes comes out clean. Cool for 10 minutes. Run a knife around the edges to loosen cake from sides of pan. Invert cakes onto cooling racks.
* Once cooled completely you can wrap them with plastic wrap and store them room temperature for one day, or you can wrap them with plastic wrap and store in a freezer bag to decorate them another day.

#### Raspberry Cake Filling:\*

* Add sugar, water, lemon juice and cornstarch to a medium saucepan over medium heat. Stir well to combine. Add raspberries and cook, stirring often, until raspberries have softened into the sauce and the sauce has thickened. Allow to cool completely before filling cake. (See notes for seedless raspberry filling.)

#### Chocolate Frosting:

* Combine butter and cocoa powder. Add powdered sugar, milk, and vanilla extract and beat until smooth and creamy!

#### Assemble your cake:

* Place one cake round on plate or cake stand. Add desired amount of raspberry filling and spread into a smooth layer. Top with second cake round. Frost the outside of the cake with chocolate frosting. Add fresh raspberries on top, if desired.