

## MINI HEART CAKES- 3 DESIGNS

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Life & Sprinkles  
BY TARYN CAMP

These cakes are the cutest and they're so fun to decorate.

They're made from a strawberry cake mix and topped with vanilla frosting.

## INGREDIENTS

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- 1 box strawberry cake mix
- 1 box vanilla pudding mix
- 1 cup milk
- 4 eggs
- 1/3 c melted butter
- 2 sticks butter, softened
- 4 cups powdered sugar
- 1 tsp vanilla
- 2-3 tbsp heavy cream
- Food Coloring- I use chef master
- Ghirardelli white melts
- Assorted piping tips
- Mini Heart pans

## DIRECTIONS

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1. In a bowl, stir the cake mix, pudding mix, milk, eggs, and melted butter until incorporated. Divide the batter among the mini heart pans, filling them half way.
2. Bake them according to the package directions for cupcakes.
3. To make the frosting, beat the butter until smooth. Add in half of the powdered sugar, cream, and vanilla. Mix and then add in the rest of the powdered sugar. Beat until smooth.
4. After the cakes have cooled completely, add the frosting. The easiest heart cake was the sprinkle version where you spread a thin layer and then dip it into sprinkles. For the others, color the frosting and add the decorations as desired.