



Life & Sprinkles
BY TARYN CAMP

MINI LEMON SPRINKLE BUNDT CAKES

Individual lemon bundt cakes filled with sprinkles and topped with swirls of buttercream. They have extra sprinkles on the base and spring royal icing on top!

INGREDIENTS

- 1 box of lemon cake mix + 1 extra egg and 1 extra tbsp of oil
- 1 box lemon pudding mix
- 1/2-3/4 c pastel sprinkles
- 2 sticks of butter, softened
- 4 c powdered sugar
- 2-3 tbsp heavy cream
- 1 tsp vanilla
- pink and teal food coloring
- Springtime Sprinkle Blend (I used Sprinkle Pop)
- Royal Icing characters
- Optional mini cake boards
- Tips- 1M and star tip
- Mini bundt pans

DIRECTIONS

1. Preheat oven to 350 degrees and spray the mini bundt pans with baking spray (the kind with flour)
2. In a bowl, combine the cake mix, extra egg, extra oil, and lemon pudding mix. Stir in the pastel sprinkles. Fill each mini bundt pan 1/2 way with batter.
3. Bake according to the package for cupcakes. Let cool completely.
4. In a mixing bowl, beat the butter until smooth. Add in half of the powdered sugar and mix. Add in the rest of the sugar, cream, and vanilla and mix until smooth.
5. Divide the frosting into two bowls. Tint 3/4 with pink food coloring and 1/4 with teal.
6. Fill a piping bag with a 1M tip or star tip with pink frosting. Pipe a border along the edge of each cake.
7. Fill another piping bag with a 1M tip and the teal frosting. Pipe a swirl on the center of each cake. There's a hole in the center but if a little falls into it, it's totally fine, more frosting for the cake!
8. Add sprinkles on the border and a royal icing character on top.