

ST PADDY'S MINI SPRINKLE CAKES



Life & Sprinkles
BY TARYN CAMP

Individually portioned green sprinkle cakes topped with rainbow buttercream, St. Patrick's Day sprinkles, and royal icing pots of gold!

INGREDIENTS

- 1 box of white cake mix + the ingredients listed on the box. Add 1 extra egg and 1 extra tbsp of oil
- 1 box vanilla pudding mix
- 1/2-3/4 c rainbow sprinkles
- 2 sticks of butter softened
- 4 cups powdered sugar
- 2-3 tbsp heavy cream
- 1 tsp vanilla
- green, pink, yellow, light blue, and purple food coloring
- Leprechaun Loot sprinkles
- Royal icing pots of gold

DIRECTIONS

1. Preheat oven to 350 degrees. If you don't have these pans, this recipe will also work for cupcakes. Either line a cupcake pan with liners or place the pans on a table. It will make 24 cupcakes or approximately 8 pans.
2. In a bowl, combine the cake mix, extra egg, extra oil, and vanilla pudding mix. Stir in the green food coloring. Fold in the sprinkles. Fill the pans half way or fill the cupcake liners.
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 four bowls. Tint each with food coloring pink, yellow, light blue, and purple.
*Only use a little bit b/c you want them to be pastel.
6. Spread half of each color in a straight line onto cling wrap. It'll look like 4 side-by-side stripes. Roll up the cling wrap like a jelly roll and place it into a piping bag with a 1M tip.
7. Pipe a rope "swirl" onto each cake or pipe onto cupcakes. Top with sprinkles and pots of gold.