

Nailed It! At Home VALENTINE'S DAY

Decoration Kit for 2-person team (2 Mini Cakes) includes items to share:

NOTE: All food coloring should be used sparingly and gradually, extra is included.

- *Pink Food Coloring
- *Blue Food Coloring
- *Black Food Coloring
- *1 Piping Bag
- *1 Piping Tip (open star)
- *1/4 cup Chocolate Sprinkles
- *1 Bag Mini Marshmallows
- *1/2 cup Melting Wafers
- *2 3.5 inch circles + cardstock
- *7 pieces floral wire



Kawaii Hot Co Co Mug Cake

Send completed pictures to Jones@wrightlibrary.org!

FROM YOUR PANTRY

INGREDIENTS

*Cooking Spray

*1 Box Cake Mix (your choice of flavor) + any extra ingredients as required by the cake mix instructions

*1 Bag of Powdered Sugar (32 oz)

*3 Containers of pre-made frosting (24 oz total)

FROM YOUR PANTRY

SPECIAL TOOLS

(BESIDES BASIC EQUIPMENT)

*1 9x13 inch pan

*Parchment paper or wax paper to roll fondant on

*Knives

*1 Rolling Pin

*Food safe gloves (in case you don't want to get dye on your hands or be prepared to wash your hands in between colors)

*A pair of scissors + a pencil for tracing

*A large & small microwaveable bowl

Important: Complete Step 1 before the virtual event begins. Save Steps 2-10 for the online event. Set up your baking station and a device with a camera on the day of the event. Have your cake and supplies ready.

Step 1) **Prior to live event!**

^Prepare the cake mix according of the box directions **Let Cool!**

Wait until Christina says start!

Feb 11 at 7pm!

LIVE



Meeting ID
890 5812 2045

Pass
523705

Step 2)

^Take the printed circles and cut them out with scissors, set the circles on the cardstock, trace the circles and cut them out again (this is the most food safe and sturdy)



^Using the 3.5 inch stencils as a guide, cut out 6 identical circle mini cakes out of the full sheet cake.

Step 3)

^Take 4 cups of mini marshmallows and put them in a large microwave safe bowl

^Microwave on high for 1 minute, until the marshmallows are puffy and expanded.

^Stir the marshmallows with a rubber spatula until they are melted and smooth. If some unmelted marshmallow pieces remain, return to the microwave for 30 to 45 sec., until it's smooth and free of lumps.

Step 3) con.

^Add the 4 cups powdered sugar and begin to stir with the spatula. Stir until the sugar begins to incorporate and it becomes impossible to stir anymore.

^Scrape the marshmallow-sugar mixture out onto a prepared work surface (dusted with powdered sugar). It will be sticky and lumpy.

^Dust your hands with powdered sugar and begin to knead the fondant mixture like bread dough, working the sugar into the marshmallow with your hands. Continue to knead the fondant until it smooths out and loses its stickiness.

^Add more sugar if necessary but stop adding sugar once it is smooth—too much sugar will make it stiff and difficult to work with. Once the fondant is a smooth ball, it's ready



^Divide the fondant into 4 balls (guess what size you need for each component) and slowly add the food coloring by mixing/kneading:
-Blue to cover both cakes
+ make handles

-Pink for both sets of cheeks
-Black for both expressions
-Leave some white for the eyes.

Set aside the fondant

Step 4)

^Each person takes 3 mini cakes and then stacks them, adding icing between the layers. Carve the bottom of each stack inward to create a mug-like shape like the photo below. Then, crumb coat the entire outsides of both mini cakes.



Step 5)

^Reserve enough blue fondant for two handles. Then, roll out the rest of blue fondant until you have enough to cover both mini cakes. Then cut in half and each person takes their portion and drapes it over their mini cake, taking care to tuck the fondant in at the base and trim away any excess.

Step 6)

^Divide the reserved blue fondant and the flower wire for the handles among both participants. Each person gently folds their wire into a U-handle shape and then wraps...

Step 6) con.

...the blue fondant around it. Set aside.

Step 7)

^Mold the facial features into the desired shapes (Make: mouth, non-winking eye (with white spots), winking eye, and cheeks) and then apply them to each mini cake using extra icing as glue.

Step 8)

^Indent/draw with a knife a circle on the top of each mug leaving a bit of the blue fondant for the rims of the mugs. Then carve off that fondant layer and discard.



Step 9)

^Heat up your melting wafers: in a microwave bowl microwave at half power or defrost setting for 30 sec. Stir thoroughly. If not fully melted, continue to microwave at 15-sec intervals until smooth. Then, add the melted dark chocolate to the top of the mugs and smooth it out.

Step 10)

^Add the piping tip to your piping bag, trim the end, add icing, and then pipe a swirl on the top. Add Sprinkles. Insert the handles into the cakes.