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# Snowman Mini Cakes

## Recipe

- To bake cakes, preheat oven to 350°F. Prepare one package (9 ounces) yellow or white cake mix (for single layer cake) according to package directions. Grease and flour six Prep Bowls; evenly divide batter into bowls. Bake 20-25 minutes or until Cake Tester inserted in center comes out clean. Cool cakes 5 minutes in bowls. Carefully invert onto Stackable Cooling Rack; cool completely. If necessary, cut off tops of cakes using Serrated Bread Knife to level. If desired, one package (18.25 ounces) cake mix can be substituted for the 9 ounce package. Fill each Prep Bowl with  $\frac{1}{2}$  cup batter; reserve remaining batter for another use (such as a single cake layer prepared in the Nonstick Cake Pan or 12 cupcakes prepared in the Stoneware Muffin Pan).
- Frost each cake with white frosting using Small Spreader. Coat cakes completely with sweetened flaked coconut. On Simple Additions® Large Platter, arrange three cakes in a row to form snowman (6 cakes will make 2 snowmen).
- To form hat, microwave blue chewing gum 5-10 seconds or until softened; knead until smooth. Roll out and cut or shape as desired.
- For scarf, wrap neck with 2 sticks of chewing gum. Cut fringe into ends of 2 additional sticks of chewing gum using Kitchen Shears and attach at front, allowing scarf to hang down.
- Create eyes, nose, mouth and buttons using miniature chocolate morsels, miniature chocolate candies, jelly beans and candy corn. Add candy canes or pretzel sticks for arms.
- Decorate platter with light blue crystal sugar, if desired.
- Cakes can be stored at room temperature for up to 3 days, wrapped lightly with plastic wrap.

