

# Make It Sweet.

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## Colorful Cakes

I think cakes with designs inside are fascinating and fun! What a way to enhance a theme! We are using our cake mix and Americolor Colors. Our mix is a nice dense cake with a small crumb which is perfect for these kinds of designs. You can use scratch recipes but be sure to use something more like a sponge cake or up to the thickness of a pound cake batter. Many techniques call for a Madeira cake batter which is basically the same as a pound cake. What ever you choose, you want a firm texture and not too thick of a batter so that it spreads some when piped. I hope you have fun with these designs. Oh, the possibilities!

### Zebra



For the zebra design have white and chocolate batter in bags with a tip #7 for cupcakes or a #12 or even larger for cakes. For the cupcakes start by squeeze about a 2 Tbsp amount for each addition of color. Start with white into the bottom center of the cupcake liner followed by chocolate right in the center on top of the vanilla. It will push the vanilla towards the edge. Keep alternating white and chocolate until cupcake is 2/3 full.

### Leopard



For the leopard design use white, chocolate and orange batter. Place the batter into pastry bags fitted with round tips. For cupcakes use a tip #3 for the chocolate and the orange and a larger tip – #8 to #10 for the white bag. For a 6” cake use a #6 for the chocolate and orange and a #12 for the white. The design is made with concentric circles starting first with chocolate, then orange on top of the chocolate then chocolate on top of the orange. Cover with white batter and make another layer of chocolate, orange and chocolate concentric circles followed by a last layer of white cake. Two layers are good for cupcakes. More layers can work in a cake.

## Tie-Dye



For the tie-dye design just squirt and squiggle colors into cupcake liners or into a sheet pan. This one is crazy simple but is so fun!

## Rainbow



For the rainbow design have all of your colors made and in bags. #3 tips for cake ball pan or cupcakes, larger tips for cakes. Starting with red, pipe about 1/6<sup>th</sup> of the total volume that you will need right in the center. Top that with the same amount of orange right in the center followed then by yellow, green, blue and finally purple just in the center.

## Shapes



It doesn't have to be butterflies – it can be any shape. Cookie cutters are a great choice here for cutting out the shapes. Use a cookie cutter or a template to cut out the shapes from a thin sheet cake. For the cake, place a little bit of white batter into the bottom of the prepared pan. Place cut-outs right next to each other and fill the entire pan. Cover with more white batter. Squares, rectangles or loaf pans work best.

## Mouse



For the Mouse design start with a baked and cooled chocolate cake. Crumble cake into bowl and add enough cake batter to make a soft cake ball type of consistency. It has to be able to roll without crumbling but also retain its shape. For cupcakes roll a ball and top with a snake formed into a Cheerio round circle. Place a little white batter into the bottom of the cupcake liner, place the mouse in the batter and then cover with more white batter. For the loaf shape make a larger cylinder for the face and two smaller logs of the ears. A thin layer of white batter on the bottom, then the face, more white batter on the sides, then the ears with white batter on top.