

Little Twin Stars cake



Cake Ingredients:

- 2 cups flour
- 1 tsp. salt
- 1 tsp. baking powder
- 2 tsp. baking soda
- 3/4 cup unsweetened cocoa powder + extra for dusting pan
- 2 cups sugar
- 1 cup canola oil
- 1 cup hot coffee
- 1 cup milk
- 1/2 cup yogurt
- 1 tsp. vanilla extract
- 2 tbsp. butter for greasing pan

Frosting Ingredients:

- 4 cups powdered sugar
- 2 sticks butter
- 1 tsp. vanilla extract
- 4 tbsp. milk



Royal Icing Ingredients:

- 1 egg white, beaten
- 2-3 cups powdered sugar

Cake Supplies:

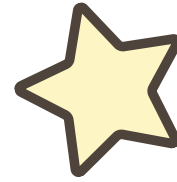
- Star cake pan
- One large mixing bowl
- Paper towel for greasing
- Whisk
- Handheld mixer
- Spoonula



- Glass cake stand
- Butter knife
- Plastic wrap

Frosting Supplies:

- Medium glass mixing bowl
- Handheld mixer
- Sifter
- Williams Sonoma blue gel food coloring
- Toothpicks



Decorating Supplies:

- Sugar cookies (one large star, three small, one moon, two medium circle)
 - Betty Crocker Sugar cookie mix
 - 1 tbsp. flour
 - 1 egg
 - ½ cup butter
 - Rolling pin
 - Large Silpat
 - Medium mixing bowl
 - Handheld mixer
 - Extra flour for sprinkling surface
 - Large holey baking sheet
 - Parchment paper
 - Metal flat spatula
 - Cooling rack
 - Star cookie cutter set
 - Moon cookie cutter
 - Medium circle cookie cutter
- Cookie icing in pink, blue, and yellow
- Black icing with small tip
- Two icing tips (size #12)
- One large pastry bag
- One medium pastry bag
- Offset spatula
- Small bowl of water



Prepare in Advance:

- Chocolate cake
- Cookies, iced and set

Cake Directions:

1. Preheat oven to 325 F.
2. Grease and dust pan with cocoa powder.
3. Whisk together flour, salt, baking powder, cocoa powder, and sugar in large bowl.



4. Pour in canola oil, hot coffee, milk, yogurt, and vanilla extract and mix with handheld mixer until combined (small lumps are okay).
5. Pour batter into pan and bake for 45 minutes. Let cool for 10 min, then remove from pan and place directly on cake stand. Cover with plastic wrap.

Frosting Directions:

1. Cream butter until smooth. Sift in powdered sugar and use handheld mixer to combine.
2. Mix in vanilla extract and enough milk to reach desired consistency.
3. Reserve 1 cup of frosting for clouds.
4. Color remaining frosting with blue gel food coloring.

Assembly:

1. Scoop ~1 cup frosting onto cooled cake. Spread into thin crumb coat with offset spatula. Place cake in fridge for 10-15 min. until crumb coat is set.
2. Cover cake with remaining blue frosting, smoothing edges. Make lines on top with offset spatula.
3. Pipe cloud border with reserved white frosting. Pipe large cloud in front end of cake, dip finger and water and pat down tips of clouds.
4. Arrange cookies on cake.

