THE J.M. SMUCKER Co

Chrismukkah Surprise Cake

Makes: 12 servings

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	N/A	N/A

Ingredients

- Cake:
- 3/4 cup egg whites
- 1 cup Carnation® Evaporated Milk, any type
- 2 tsp vanilla
- 1/2 tsp almond extract, optional
- 2 1/4 cups Robin Hood® Best for Cake and Pastry Flour
- 1 tbsp baking powder
- 1/2 tsp salt
- 1 3/4 cups sugar
- 3/4 cup butter, softened, cut into small pieces
- Icing:
- 1 cup butter, softened
- 3 1/2 cups icing sugar
- 1/2 cup cocoa
- 3 tbsp Carnation® Evaporated Milk, any type
- 2 tsp vanilla
- Filling:
- 1 cup gold or silver foil covered gold coins (“channukah gelt”)
- 2 cups assorted candy: silver balls, sprinkles, nonpareils, etc.

Directions

Preheat oven to 350° (175°C). Grease 3 8” round baking pans and line with parchment paper.

Step 2: Cake:

Combine egg whites, evaporated milk and extracts together in measuring cup. Mix with fork to combine. Place flour, baking powder, salt, and sugar in large bowl of electric mixer and mix to combine. With mixer running, carefully drop in butter, a few pieces a time. Continue with all of the butter and then mix on high until mixture resembles coarse, small crumbs. Add egg white mixture and beat to combine on low for 30 seconds, increase to high and beat 1 minute until fluffy and smooth. Scrape down sides and beat 30 seconds longer. Divide evenly between prepared pans. Bake in preheated oven 25-27 minutes or until golden. Cool in pans on wire rack 10 minutes. Remove and cool completely.

Step 3: Icing:

Beat all ingredients together in large bowl of electric mixer until colour lightens and icing is fluffy. Cover with damp towel until ready to use.

Step 4: Assembly:

Cut a 4 – 4 1/2" (10-20 cm) round out of the centre of two cake layers. Reserve centres to make a mini cake later. Leave 1 layer whole, this will be the top layer.

Place 1 cut out cake layer on a rimmed serving platter (this is to catch the candy as it falls out when cut). Ice the top and place the 2nd cutout cake layer over it, making sure the holes line up. Ice the top. Carefully pour all the candy into the hole, ensuring it does not stick to icing. Place 3rd layer (without the cut out) on top and then ice the entire cake. Decorate as desired. Refrigerate uncovered 2-3 hours and then cover with plastic wrap once icing is set.

Step 6: Tip:

Customize the cake for different holidays or celebrations by changing the type of candy inside – for Christmas use white

and silver balls, xmas tree candy etc.

Images

