THE J.M. SMUCKER Co

Party Cake Cutouts

Prep Time	Cook Time	Serves	Difficulty
20 mins	30 mins	30	N/A

Ingredients

- **Cake:**
- 1 cup butter, softened
- 1 3/4 cups granulated sugar
- 3 eggs
- 2 tsp vanilla extract
- 3 1/3 cups Robin Hood® Best for Cake & Pastry Flour

  Robin Hood® Best for Cake & Pastry Flour

- 1 tbsp baking powder
- 1/4 tsp salt
- 1 1/2 cups milk
- 1/2 cup multi coloured sprinkles or colour of your choice
- **Glaze:**
- 2 cups icing sugar, sifted
- 3-4 tbsp milk
- Food colouring if desired
- Additional sprinkles for decoration

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease and line a 12” x 18” (30 cm x 46 cm) baking sheet with 1” (2.5 cm) sides with parchment paper, overlapping the 2 longer sides for easy removal.

Step 2:

Cream butter and sugar in a large bowl until well combined.

Step 3:

Add eggs, one at a time, beating well after each addition. Add vanilla.

Step 4:

Sift flour, baking powder and salt in a medium bowl Alternate adding flour mixture and milk. Add one third of the flour mixture to the egg mixture. Beat until combined. Add half the milk and another third of the flour mixture, beating after each addition. Add remaining milk and end with the flour mixture. Stir in sprinkles.

Step 5:

Pour batter onto prepared baking sheet and spread evenly. Lightly tap pan on the counter to remove any air bubbles.

Step 6:

Bake in preheated oven 25 – 30 minutes or until a toothpick inserted in centre of cake comes out clean. Cool on wire rack.

Step 7:

Cut cake using 3” (7.5 cm) cookie cutters or simply cut into squares.

Step 9:

Place icing sugar in a medium bowl, add 3 tbsp (45 mL) milk. Whisk until smooth. If mixture is too thick to drizzle add milk 1 tbsp (15 mL) at a time. Add a few drops of desired food colouring.

Step 10:

Drizzle glaze over cut out cakes and top with additional sprinkles.

Images