THE J.M. SMUCKER Co

# White Chocolate Mini Cakes

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 20 mins | 30 mins | 35 | N/A |

## Ingredients

- **Cake:**
- 1 cup butter, softened
- 1 1/2 cups granulated sugar
- 4 eggs
- 2 tsp vanilla extract
- 1 cup classic white chocolate, melted and cooled
- 3 cups Robin Hood® Original All Purpose Flour

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- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 cup milk
- **Icing**
- 3 cups icing sugar
- 1 cup All Vegetable Shortening
- 1/2 cup classic white chocolate, melted and cooled
- 6 tbsp milk
- 1 tsp vanilla extract

## Directions

**Step 1:**

Preheat oven to 350°F (180°C). Line a 12” x 18” (30 cm  x 46 cm) baking sheet with 1” (2.5 cm) sides with parchment paper.

**Step 3:**

Cream butter and sugar in a large bowl, using an electric mixer on medium-high speed, for 3 to 5 minutes or until light and fluffy. Add eggs one at a time, beating well after each addition. Add vanilla and white chocolate. Beat until combined.

**Step 4:**

Combine dry ingredients in a separate large bowl. With mixer on low speed, alternately add dry ingredients and milk to the batter in 3 parts, beginning and ending with dry ingredients. Mix until just combined.

**Step 5:**

Pour batter onto prepared sheet and spread evenly.

**Step 6:**

Bake in preheated oven, 25 to 30 minutes or until a toothpick inserted in centre of cake comes out clean.

**Step 7:**

Cool on wire rack on sheet, 20 minutes.

**Step 8:**

Cut cake into 2” (5 cm) squares or use any cookie cutters to cut mini cakes into shapes.

**Step 10:**

Beat all ingredients for icing in a large bowl. Beat on low speed for 1 minute; continue beating on medium-high speed for 4 minutes. Icing will be very fluffy. Ice cakes and decorate.

## Images