

## Chocolate & White Confetti Easter Cake

For this Easter Cake I used 2 different box cake's 1 Chocolate & 1 White Confetti and a Homemade Vanilla Buttercream icing.

### Chocolate Cake Ingredients:

Chocolate cake mix  
1 ¼ Cups of Water  
½ Cup of Veg. Oil  
3 Eggs

### Directions:

- 1) Pre-Heat oven to 350 F and oil the bottom & sides of two 9" pans.
- 2) In a large mixing bowl add the chocolate cake mix, water, oil & eggs. With a hand mixer mix the ingredients on medium speed for 2minutes. Then pour evenly into the 2 pans.
- 3) Place the 2 pans in the oven and bake 25-30. Once the cakes are ready remove and let cool.

### White Confetti Cake Ingredients:

White Confetti cake mix  
1 ¼ Cups of Water  
½ Cup of Veg. Oil  
4 Egg Whites

### Directions:

- 1) Pre-Heat oven to 350 F and oil the bottom & sides of two 9" pans.
- 2) In a large mixing bowl add the chocolate cake mix, water, oil & eggs. With a hand mixer mix the ingredients on medium speed for 2minutes. Then pour evenly into the 2 pans.
- 3) Place the 2 pans in the oven and bake 29-33. Once the cakes are ready remove and let cool.



While waiting on the cake's I made a Homemade Vanilla Buttercream Icing.

### Ingredients:

3 cups confectioner's sugar  
1 cup unsalted butter (room temperature)  
1 teaspoon vanilla extract  
1 ½ tbsp. whipping cream

### Directions:

- 1) In a large bowl mix the sugar & butter with hand mixer on low for 3 minutes.
- 2) Add vanilla & cream and continue to mix on medium for 1 minute.

### **Putting it all together**

Place the chocolate cake on the cake dish and ice the top. Then stack the white confetti cake on top and ice the top of it, repeat in the same order with the next 2 layers. Now that the 4 layers are stacked ice the cake all the way around and the top. Chill in the refrigerator for an hour.



Now after it is chilled decorate using any color icing (I used store bought vanilla icing that was already colored). For the marbled look on this cake I used pink, blue & purple icing. With a cake spatula I put dots of each color icing all over the cake and spread it out with the spatula and the colors blended into to each other.



For the decorations I choose a theme and used things that represented it to me, but you can make the cake your own just use your imagination.

**HAPPY EASTER!**

