

## VANILLA CUPCAKES



500g @Goldencloud Vanilla flavoured cupcake mix

Follow instruction as per package details

## CARAMEL BUTTERCEAM FROSTING

180g softened butter

2 ¼ cups sifted icing sugar

2 tbsps. caramel

2 tbsps. heavy whipping cream

1-2 drops edible food gel (optional)

## METHOD

In a large mixing bowl of your stand mixer add softened butter on medium to high speed and beat for 5 minutes until smooth, gradually add your icing sugar while your mixer is running on low speed and mix until combined. Add caramel and mix on medium speed until incorporated. Gradually add heavy whipping cream while your mixer is running on medium speed, scrape the sides of your bowl to ensure your buttercream is smooth, add edible gel and mix for another minute.

## EDIBLE NUMBERS

Roll a tennis ball size of fondant on a lightly @goldencloud floured surface using a rolling pin. Roll smooth to your desired thickness, cut out your numbers using stencil number cut outs or using a knife. Allow to dry until hard.

## ASSEMBLE

Pipe your desired design of your buttercream onto your cupcakes, sprinkle with colourful sprinkles and add your cut out edible numbers.

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## CHAMPAGNE NUMBERS CAKE



(Double digit single layer)

## INGREDIENTS

340g softened butter

3 cups white sugar

5 extra large eggs

3 ¼ cups @goldencloud cake flour

1 ½ tsp baking powder

1 ¼ cup champagne

1 tsp strawberry flavouring (optional)

## METHOD

Preheat your oven to 180 °C

Grease and line two 30x20cm baking trays

Place your butter and sugar in the large bowl of your stand mixer, using your paddle attachment, cream butter and sugar on medium to high speed until light and fluffy for about 5 minutes.

Scrape the sides of your bowl using a rubber spatula.

With your mixer still running on medium speed add your eggs on at a time, beating well after each addition.

Sift your @goldencloud cake flour and baking powder and whisk together.

Alternating with your champaign add your flour in three additions and your champaign in two, starting with your flour and ending with your flour, remember to scrape the sides of your bowl while mixing.

Divide your batter in half and split between your two baking pans.

Bake for 35 minutes or until done.

Allow it to cool completely before cutting It into your desired numbers.

NOTES: This cake can also be baked in a numbers pan, which you can rent at your nearest baking supply store. If using a numbers pan a double layer two digit number can be made using this recipe.

## STRAWBERRY CREAM CHEESE

500g full fat cream cheese

220g softened butter

2 ½ cups icing sugar (add more if required)

¼ tsp strawberry flavouring (optional)

1-2 drops of pink food gel (optional)

2 tbsp strawberry puree (optional)

## METHOD

Using an electric mixer, blend cream cheese for 1 minute, add softened butter and cream for 1 minute until fully combined, add the remainder of the ingredients and cream for 2 minutes. Use a rubber spatula and fold through to create a smooth cream cheese frosting, beat again if required.

Decorate your numbers cake with flowers, chocolates, sweets etc

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## LEMONADE NUMBER CAKE



Single digit, double layer cake

### INGREDIENTS

500g butter

2 cups boiling water

4 cups white sugar

4 ½ cups @goldencloud cake flour

2 tsp. bicarbonate of soda

1 cup of sour cream

4 extra large eggs

4 tbsp of lemonade concentrate

1 tbsp lemon zest

### METHOD

Preheat your oven to 180c

Grease and line two 50 x 35cm baking trays

In a medium saucepan, melt butter and boiling water on medium heat until butter is completely melted.

Transfer your hot butter mixture into the bowl of your stand mixer add your sugar. Using your whisk attachment mix on medium speed for ten minutes to until your mixture has cooled. Add your lemonade concentrate and mix for 30 seconds.

Add your sifted flour to your mixture while your mixer is running on low speed, use a rubber spatula to clean the sides of your bowl, continue mixing until your flour is fully incorporated.

Whisk your sour cream and eggs and drizzle into your batter.

Pour your batter into your baking trays and bake for 35-45 minutes or until doneness.

Allow it to cool completely before cutting It into your desired numbers.

NOTES: This cake can also be baked in a numbers pan, which you can rent at your nearest baking supply store. When a numbers baking pan is being used the recipe can be halved or a double layer, two-digit numbers cake can be made.

#### LEMON CREAM CHEESE FROSTING

750g full fat cream cheese

300g softened butter

3 ¾ cup icing sugar

1tsp vanilla essence

1 ½ -2tbsps. freshly squeezed lemon juice

#### METHOD

Using an electric mixer, blend cream cheese for 1 minute, add softened butter and cream for 1 minute until fully combined, add the remainder of the ingredients and cream for 2 minutes. Use a rubber spatula and fold through to create a smooth cream cheese frosting, Beat again if required.

#### DECORATE

Decorate your numbers cake as desired and top with, macaroons, fruit or sweets