MY TALKING Angela 2

recipes

SunSHINE Cake

Cake ingredients:

- 2 cups all-purpose flour
- 2 cups white sugar
- 2 eggs (at room temperature)
- 1 tsp baking soda
- 1 tsp vanilla extract
- Pinch of salt
- 20 oz crushed pineapple

Frosting ingredients:

- 1/2 cup butter
- 8 oz cream cheese
- 1 tsp vanilla extract
- 1 1/2 cups powdered sugar

Instructions:

1. Put all the cake ingredients in a bowl and mix them together.
2. Pour the batter into a greased 13x9 inch baking pan and place it in the oven. Bake at 350°F for around 35 minutes.
3. To make the frosting, beat the butter, cream cheese, and vanilla together in a large bowl until they're creamy. Gradually add the powdered sugar and beat until the frosting is smooth.
4. Put the frosting on once the cake is cool.
5. Dig in and share a slice with your BFF!

Friends shine 2gether

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SUPERstar Cupcakes

Cupcake Ingredients:

- 1 egg (at room temperature)
- 1/2 cup vegetable oil
- 1/2 cup sour cream
- 1 tsp baking soda
- 1/2 cup hot water
- 1/2 cup cocoa powder
- 1 1/2 cups all-purpose flour
- 1 tsp vanilla extract
- 1 cup sugar
- 1 tsp salt

Frosting ingredients:

- 1 1/4 cups unsalted butter
- 12 oz chocolate chips, melted
- 3 tbsp cocoa powder
- 5 cups powdered sugar
- Pinch of salt
- 4 tbsp heavy whipping cream

Instructions:

1. Mix all the cupcake ingredients together in a bowl until smooth.
2. Prepare your cupcake pan with liners and fill them with batter half way.
3. Bake at 350°F for around 20 minutes.
4. To make the frosting, beat the butter in a large bowl until smooth. Add the rest of the frosting ingredients, except the cream, and mix until well combined. Then add in the heavy cream gradually until you get the perfect creamy consistency.
5. Pipe the frosting onto the cupcakes once they're cool.
6. Take a big bite and have the sweetest day!

BFF Macarons

Shell ingredients:

- 3 egg whites (at room temperature)
- ¼ cup white sugar
- 2 cups powdered sugar
- 1 cup almond flour
- Pinch of salt
- ¼ tsp cream of tartar

Filling ingredients:

- 1/4 cup salted butter
- 3/4 cup powdered sugar
- 1 cup fresh raspberries

Instructions:

1. Beat the egg whites in a big bowl until foamy. Add the salt, cream of tartar, and white sugar and beat for another 10 minutes, until you get a stiff peak that stands upright.
2. Gently fold the almond flour and powdered sugar into the egg white mixture, being careful not to deflate the egg whites. You might need around 65-75 gentle turns to incorporate it all.
3. Transfer the batter to a pastry bag. Pipe out 1-inch rounds on a baking tray lined with parchment paper. Tap the tray a few times to release air bubbles (this will prevent the tops of your macarons from cracking).
4. Let them sit out at room temperature for 30 minutes to an hour, until they feel tacky to the touch, but don't stick to your fingertips.
5. Bake for 20 mins at 300°F.
6. To prepare the filling, whip the butter and sugar together until smooth and fluffy. Set this buttercream mixture aside.
7. Place a sieve on top of a clean bowl. Press the raspberries through the sieve with a spatula, mashing them around until you extract their juice. You need 3 tablespoons of juice.
8. Add the raspberry juice to the buttercream and whip until combined.
9. Transfer the raspberry buttercream to a pastry bag.
10. Once baked and cooled, flip the macaron shells on their backs and pipe a small amount of filling on one of them. Top with the other shell, et voilà!
11. Dress up in a super chic outfit and pretend you're in Paris while you enjoy this sweet treat!