

## Delicious recipe for your children's birthday cake



Are you having a party for your little one? See here how to prepare the cake yourself. A children's birthday cake can cost a lot!

We'll teach you how to prepare yours and save money on other items for the party!

### Ingredients

**For the cake:**

- 2 cups of wheat flour;
- 1 cup of sugar;
- 3/4 cup of milk;
- 1/2 cup of melted butter;
- 3 eggs;
- 1 teaspoon vanilla extract;
- 1 teaspoon baking powder;
- A pinch of salt.

### **For decoration:**

Decoration is something very particular. If the party isn't themed, you can follow the items in this recipe, otherwise you'll need to follow your creativity to put the theme on the cake decoration.

Topping of your choice (whipped cream, buttercream, ganache)

Gel food coloring (colors of your choice)

Colorful confectionery, sprinkles, candies and various ornaments

## **Preparing the cake**

### **Dough Preparation:**

Preheat the oven to 180°C and grease two round cake tins.

In a bowl, mix the wheat flour, sugar, baking powder and a pinch of salt.

### **Dough Preparation (Continued):**

In another bowl, whisk together the eggs, milk, melted butter and vanilla extract.

Add the liquid ingredients to the dry ingredients and mix until a homogeneous mass is formed.

### **Put it to bake**

Divide the batter evenly between the two prepared pans.

Bake in the preheated oven for about 25-30 minutes, or until a toothpick inserted in the center comes out clean.

Remove from the oven and let the cakes cool completely.

### **Assembly and Decoration:**



Place one of the cakes on a cake plate or base.

Spread a thin layer of your chosen frosting over the cake.

Place the second cake on top.

### **Coverage and Decoration**

Cover the entire cake with a thin layer of frosting to seal in the crumbs (known as a “crumb coat”).

Place the cake in the fridge for about 15-20 minutes for the frosting to set.

### **Ending**

Apply a more generous layer of frosting all over the cake.

Use food coloring to dye the icing the desired colors.

Use your creativity to decorate the cake with sprinkles, candies and various decorations.

Customize the cake according to the party theme and the child’s preference.

Remembering that the decoration can vary according to the imagination and preference, making the cake unique and special for the celebration of a children’s birthday. Have fun decorating and make the party even more special!

### **Recipe by video**

We separate a video for decorating children’s cake. So you can have ideas according to the techniques of professionals in the field.

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