

Princess Poppy Pull Apart Cupcake Cake

Cake Recipe:

- 1 box White Cake Mix (do not use the directions on the box)
- 1 cup flour
- 1 cup sugar
- 1 cup sour cream
- 1 10 oz bottle Tampico fruit punch (1 $\frac{1}{3}$ cup)
- 2 Tablespoons oil
- 4 egg whites
- 1 whole egg
- Dark pink food coloring to make the cupcakes pink

Vanilla Buttercream Icing Recipe

- 3 sticks of unsalted butter softened
- 8 cups powdered sugar
- 2 teaspoons vanilla
- 3-4 Tablespoons half and half (or more if needed)

Non-food supplies:

- pink cupcake liners
- Food Coloring (I prefer gel) light and dark pink, blue, green, and black
- Small circle cutters for fondant
- Small flower cutter for fondant
- Plastic Piping bags
- Frosting tip #47 & 1A
- 6 inch baking pan
- Cardboard 9x13 cake board
- Store bought Fondant

Instructions:

Cake Instructions:

1. Preheat oven to 350*. Line the cupcake tins with liners and spray a 6 inch cake pan and set aside.
2. In a mixer add the cake mix, flour, sugar, sour cream, Tampico punch, eggs and oil. Mix for about 2 minutes until light and fluffy.
3. Add pink food coloring to get the desired color.
4. Fill the cupcake liners about $\frac{2}{3}$ of the way and bake the cupcakes for about 15 minutes and the cake for about 20 minutes. (This will make about 3 dozen cupcakes - you will have extra that is not used as part of the Princess Poppy Cake.)
5. Let cool completely before you apply the icing.

6. Flip the cake onto a sheet of wax paper and trim it. You can use a serrated knife to make the cake flat. (The wax paper will make it easier to move on the cake board.)

Icing Instruction:

1. In a stand up mixer add the sticks of butter. Mix for 2-3 minutes until it gets lighter in color and texture.
2. Add about 4 cups of sugar, 1 teaspoon vanilla, and 2 Tablespoons of half and half to the butter and mix until well combined. Then add the rest of the ingredients and mix until fluffy. You can add more half and half if it's too thick.
3. Scoop out about 1 ½ cups of the icing and tint it the light pink color. Use this to coat the 6 inch cake and 2 cupcakes. (If you need more light pink you can make it before you turn the rest of the icing a hot pink color.) Later you are going to use wax paper to make the icing on the face and side cupcakes to look smooth.
4. Tint the rest of the icing with the dark pink food coloring.
5. Set the round cake and the 2 cupcakes at the bottom of the cake board. Then set the rest of the unfrosted cupcakes on the board to look like her hair. (See picture below.)

Once you have them in place, you can lightly frost them and set them back in place. Once they are all frosted grab a plastic bag and fill with the icing and use the 1A tips and squirt the icing into the holes between the cupcakes. (This is so the icing on the tip doesn't sink.)

Then take the #47 tip and make it look like hair! Start at the base of the head and go as far up as you can. Do this until all the cupcakes look like hair.

By now the icing on the small cake and 2 side cupcakes should be set. Use a small piece of wax paper and place it on the icing and smooth it over the icing.

Make the fondant accessories.

1. You will want to color and cut out each piece and set it on wax paper until you are ready to decorate the cake.
2. Use the tint and make each accessory:
3. Color it green to make a headband. Measure the length to get an estimate the goes across the space between the round cake and cupcake hair.
4. Cut out 3 flowers
5. You will need to free hand the black eye parts. I used a toothpick to trace the circle and cut triangles for the eyelashes. The Fondant is very forgiving so you can make it more of a perfect circle as you set everything up. Create the other circles you need for the eyes.
6. Use the black to make the eyebrows.
7. Form the nose with a light pink fondant.
8. You can either use fondant to make the mouth but I used icing.

Once you have all the pieces set on the cake you can use the rest of the icing with the #47 tip to make her bangs.