

## **Snowflake Cake Recipe**

Chazz Jordan

### **Get those ingredients.**

#### **Cake Part**

- 2.5 cups all-purpose flour
- 2 cups granulated sugar
- 0.5 tsp baking soda
- 1.5 tsp baking powder
- 1 tsp salt
- 1.5 sticks of butter
- 0.5 cup of milk → I used oat milk (may need to add a little more for mixing)
- 2 tsp vanilla extract
- 6 egg whites

#### **Icing Part**

- 1 sleeve of oreos
- 0.5 cup of milk → I used oatmilk
- 2 tbsp of all-purpose flour
- Pinch of salt
- 0.5 cup of granulated sugar
- 1 stick of butter
- 2 tsp vanilla extract

### **Make the cake.**

1. Preheat the oven to 325 degrees and spray down an 8x8 pan with Baker's Joy. You can also spray it with Pam and flour it afterwards. Use a larger pan if you want a flatter cake, but know this will affect baking time.
2. Get 2 bowls and an electric mixer (a whisk is fine, but it takes more time to mix everything). In the first bowl, mix together the wet ingredients (milk, vanilla extract, and egg whites). In the second bowl, mix together the dry ingredients (flour, sugar, baking soda, baking powder, and salt).
3. Cut up your butter in chunks and add to the dry ingredient bowl and mix until you get a crumbly texture. Start to add in the wet ingredients bowl little by little. Mix for another minute or two so that all of the ingredients are well combined.
4. Pour the batter into the greased pan and bake for 45 minutes to an hour. Make sure to start checking the cake at like 40 minutes because baking time can be affected by oven type, pan size, etc.
5. Take out the fully cooked bake and let it cool completely before icing. I waited about an hour.

### **Make the icing.**

1. Separate the oreo cream and the oreo cookie. Set aside.
2. In a saucepan, mix milk, salt and flour until a paste forms. It will start to get bubbly and then a paste like texture will form soon after. Let this mixture cool down.

3. Mix the butter and sugar together with an electric mixer until it's smooth. Then, mix the flour paste, oreo cream, and vanilla extract until well incorporated.

**Put it all together now.**

1. Make a snowflake stencil. I made one using computer paper. Give yourself time to make a pretty stencil... I know it's hard cause we haven't made one since like 2nd grade : )
2. Crush oreo cookies really well.
3. Ice the cooled down cake, making sure to distribute the icing evenly across the sides and top. If you start to get crumbs, rinse off your knife and go back to icing the cake.
4. Place stencil on top of cake. Using a sifter or a fine mesh strainer, dust the top of the cake with oreo crumbs until the top of the cake is covered.
5. Slowly peel off the stencil.
6. Eat the cake.