

Mummy Cake

BY INTUITIVE

Whether for a family meal or a Halloween-themed dinner party, these individual-size mummy cakes make a delightfully devilish dessert.

Follow this step-by-step to create your own mummy cakes!

preheat oven to 350 degrees F. Grease and line a baking sheet (13" x 18")

Ingredients:

3½ cups cake flour

1½ cups whole milk (room temperature)

6 egg whites + 3 eggs (room temperature)

3 teaspoons vanilla extract

2½ cups sugar

2 tablespoons baking powder

1½ teaspoon salt

1 cup+ 2 tablespoons butter (cut into 1" pieces)

2 cups mini chocolate chips

3 tablespoons flour

2 oreos

¼ cup chocolate chips melted to dip Oreos into Icing eyes.



Mummy Cake

Preheat oven to 350 degrees.

Prepare 3 8" round pans with parchment and a baking spray.

Blend milk, eggs, and vanilla in a medium bowl.

In large bowl with mixer add flour, sugar, baking powder and salt.

Mix on low and add butter until blended.

Pour half the milk mixture into the flour mixture and beat on medium for 2

minutes. Add the remaining milk mixture and mix for one minute.

Separate batter evenly in the three cake pans. Stir in the chocolate chips into each cake pan, We prefer to hand mix them in.

If they are in the mixer they tend to start to break apart. You can hand mix them into the batter before separating it also.

Each cake has about 3 cups of batter.

Bake cakes for 25-35 minutes or until toothpick comes out nearly clean. Keep an eye on it testing each minute after 25

minutes. Allow cakes to cool, then turn them out onto cooling racks to completely cool. Wrap cakes in plastic wrap and place in freezer to chill. This makes it easier to decorate large cakes.

