

Easter Egg Cakes

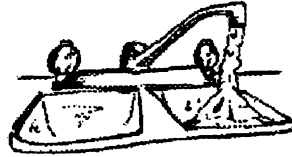
You Need:



1 yellow or
lemon cake mix



3 eggs



1 - 1/4 cup water



1/3 cup oil



Pam spray



flour



shortening



frosting



candy
decorations



1/4 cup dry
measuring cup



large bowl



1 cup liquid
measuring cup



2 cup liquid
measuring cup



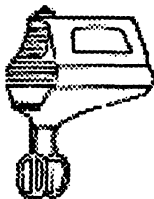
muffin tin



knife



cupcake liners



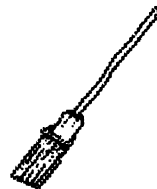
handmixer



cooling rack



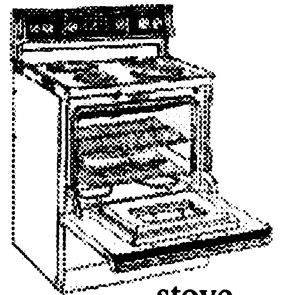
wooden
spoon



pastry
brush

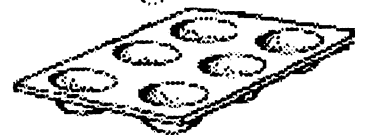
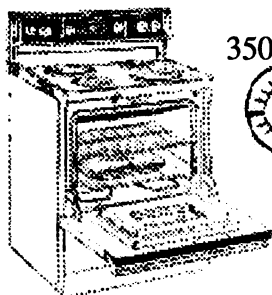


toothpicks



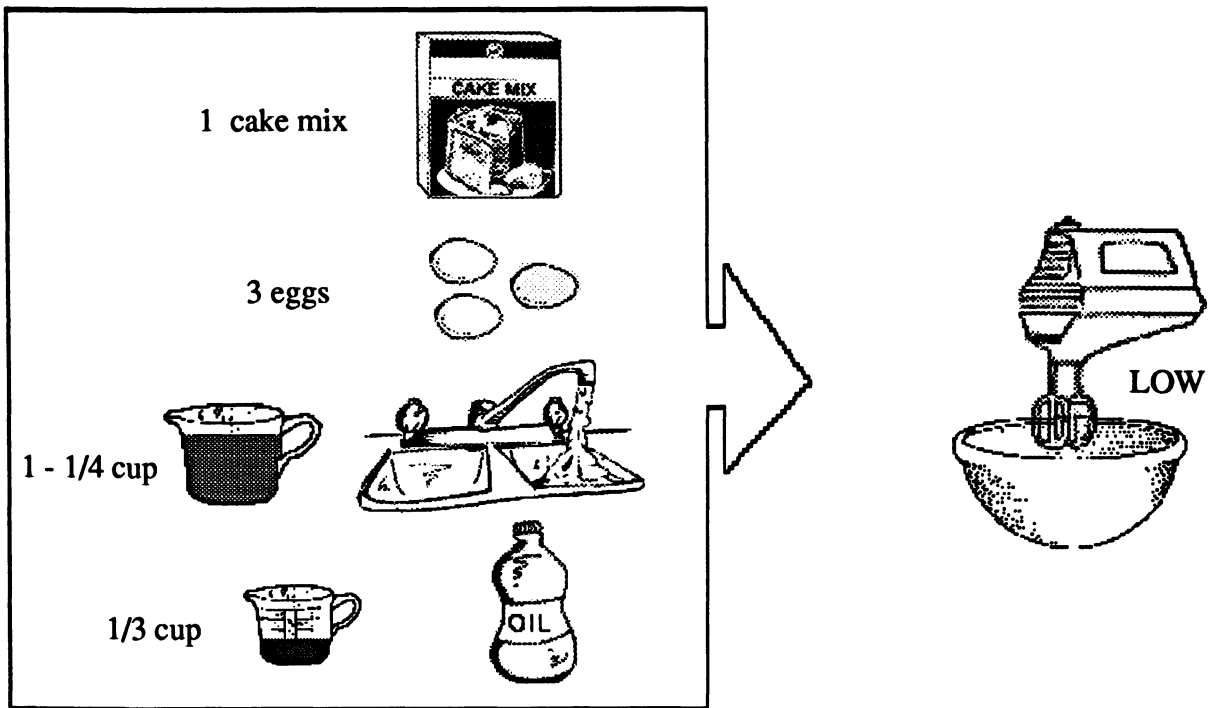
stove

1.



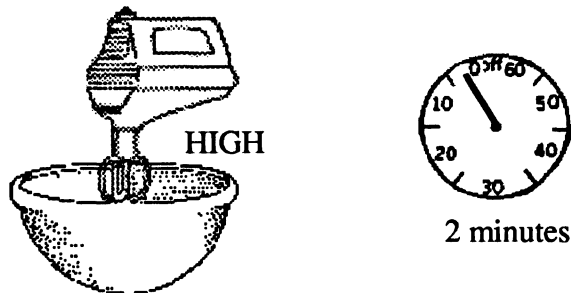
Preheat oven to 350°. Grease and flour baking pan then spray with Pam spray.

2.



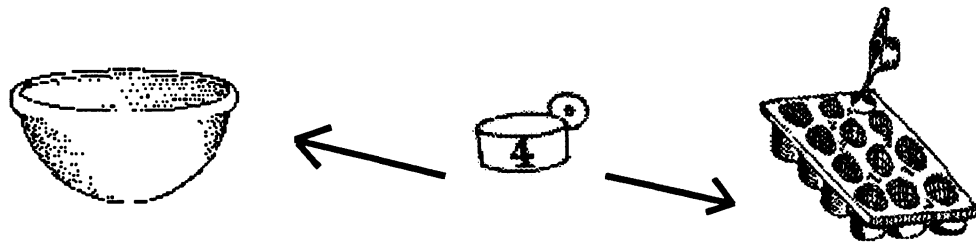
Measure and add 1 cake mix, 1 - 1/4 cups water, 3 eggs and 1/3 cup oil. Put in bowl. Blend together with handmixer on LOW until moistened.

3.



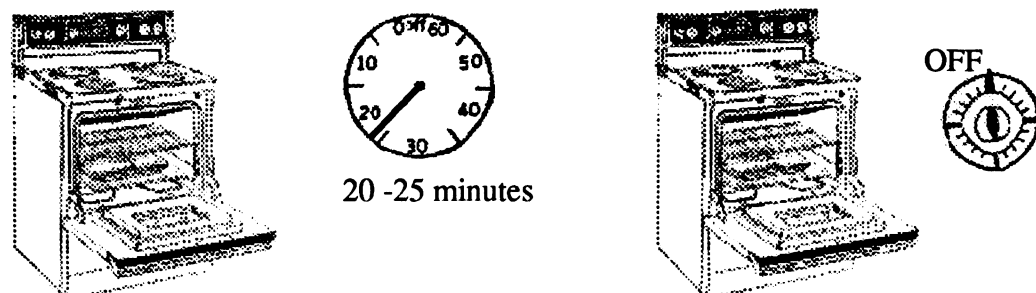
Beat with handmixer on HIGH for 2 minutes.

4.



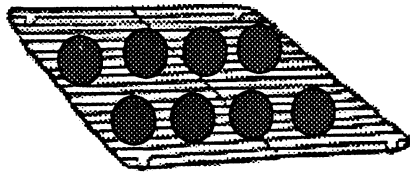
Using a 1/4 cup measuring cup, scoop batter into each muffin tin.

5.



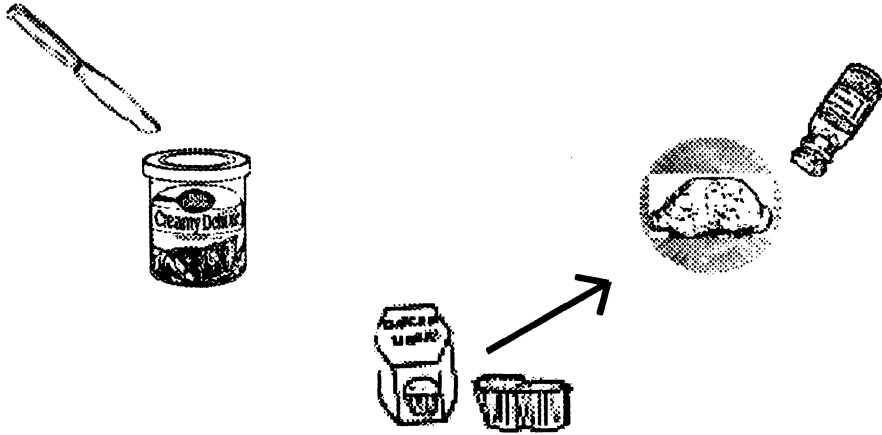
Bake 20 - 25 minutes or until done. Test with toothpick. Cake is done if toothpick inserted in center comes out clean. Turn oven OFF.

6.



Remove cakes from pan and put on cooling rack to cool.

7.



Frost the top of each egg and place in a flattened cupcake wrapper. Decorate with candies.

EASTER EGG CAKES

You Need:

1 yellow or lemon cake mix
3 eggs
1 - 1/4 cup water
1/3 cup oil
Pam spray
flour
shortening
frosting
candy decorations
easter egg baking pan
1 cup liquid measuring cup

wooden spoon
large bowl
toothpicks
pastry brush
cupcake wrappers
knife
cooling rack
stove
handmixer
1/4 cup dry measuring cup
2 cup liquid measuring cup

1. Preheat oven to 350°. Grease and flour baking pan then spray with Pam spray.
2. Measure and add 1 cake mix, 1 - 1/4 cups water, 3 eggs and 1/3 cup oil. Put in bowl. Blend together with handmixer on LOW until moistened.
3. Beat on HIGH for 2 minutes.
4. Scoop 1/4 cup of batter into each egg.
5. Bake 20 - 25 minutes or until done. Test with toothpick. Cake is done if toothpick inserted in center comes out clean. Turn oven OFF.
6. Remove cake from pan and put on cooling rack to cool.
7. Frost the top of each egg and place in a flattened cupcake wrapper. Decorate with candies.