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
frosting 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

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1 yellow or lemon cake mix  wooden spoon
3 eggs  large bowl
1 - 1/4 cup water  toothpicks
1/3 cup oil  pastry brush
Pam spray  cupcake wrappers
flour  knife
cupcake decorations  cooling rack
candy decorations  stove
Springform pan  handmixer
easter egg baking pan  1/4 cup dry measuring cup
1 cup liquid 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.