

Juliette Lalbaltry
Photography by Delphine Constantini

Cakes FOR KIDS

40 EASY RECIPES
THAT WILL WOW!



CAKES FOR KIDS

Do you want to create an awesome cake for your child's birthday, but your cake-making skills are a bit iffy? Here's the cookbook for you!

Who knew that you could work wonders with just a handful of sweets and a simple cake?

Rainbows, butterflies, goldfish with fruity scales, a chocolate pirate ship . . . make these fabulous cakes and more in a snap. Your kids will be blown away, and begging for more.

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QUICK AND EASY
READY,
SET, BAKE!
A PIECE OF CAKE!

The Busy BEES

FOR 6 TO 8 KIDS • PREPARATION: 40 MINUTES
BAKING TIME: 40 MINUTES

INGREDIENTS



- 1/2 cup plain yogurt
- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- 4 eggs
- 2 cups all-purpose flour
+ more for the pan
- 1 1/2 teaspoons baking powder
- 1/4 cup sunflower oil
- 1 tablespoon butter, for greasing the pan

TO DECORATE



- 1/2 cup apricot jam
- 6 apricots halves in syrup
- 1 black pastry decorating pen
or icing tube
- 1 white pastry decorating pen
or icing tube
- 12 almond slices
- 7 raspberry candies
(Like Haribo or Jelly Belly)

1. Prepare 1 yogurt cake following the instructions on p. 10, using the quantities listed above.
2. Cover the cake with apricot jam then place 6 apricot halves, cut side down, on top.
3. Using the black pastry decorating pen, draw stripes over each apricot to create the bees' bodies. Add a full black circle at one end of each apricot to create their heads.
4. Use the white pastry decorating pen to draw the bees' eyes.
5. Stick 2 almond slices in each apricot half to make the wings.
6. Add the raspberry candies on top of the cake to mimic flowers.





Psychedelic CATERPILLAR



FOR 10 KIDS • PREPARATION: 1 HOUR
BAKING TIME: 30 MINUTES

INGREDIENTS



- 1/2 cup plain yogurt
- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- 4 eggs
- 2 cups all-purpose flour + more for the pan
- 1 1/2 teaspoons baking powder
- 1/4 cup sunflower oil



TO DECORATE



- Yellow, red, and blue food coloring
- 2/3 cup heavy cream
- 1/2 cup powdered sugar
- 2 purple Skittles or M&M's
- 1 bag Haribo Dragibus or Dots
- 1 [1-inch] piece of red candy thread (thin licorice or Twizzlers Pull 'n' Peel)
- 1 black pastry decorating pen or icing tube

1. Prepare 1 yogurt cake batter following the first two instructions on p. 10, using the quantities listed above. After step 2, divide the batter between 5 bowls then stir in food coloring to give each bowl of batter a different color: purple, green, yellow, red, and blue.
2. Line 10 muffin tin cups with paper liners then divide each color of batter between two cups to create 2 cupcakes in each color. Bake for 30 minutes then let cool.
3. Whip the cream and sugar together until the cream is stiff. Transfer to a pastry bag fitted with a star tip. Pipe some whipped cream on one cupcake then place a second cupcake sideways over the first to create the caterpillar's head. Add more whipped cream over the two assembled cupcakes then add 2 purple Skittles for the eyes, one red Dragibus candy for the nose, and the red candy thread for the mouth. Add two black dots on the eyes using the pastry decorating pen.
4. Pipe some whipped cream on each remaining cupcake and stick them sideways to one another to create the caterpillar's body. Use toothpicks to stick two blue Dragibus candies into the head to make antennae, and place plenty of Dragibus candies in different colors on both sides of the caterpillar's body to create the legs.



TIP: To make a very stiff whipped cream, refrigerate the cream, bowl, and whisk or whisk attachment for 30 minutes before using.



The Cat IN A SUIT



FOR 6 TO 8 KIDS • PREPARATION: 50 MINUTES
BAKING TIME: 35 MINUTES RESTING TIME: 1 HOUR

INGREDIENTS



- 4 eggs
- 1 cup all-purpose flour
- 2/3 cup granulated sugar
- 1/3 cup unsalted butter + more for the pan
- 1 1/2 teaspoons baking powder
- Pinch of salt
- Juice from 3 lemons

TO DECORATE



- 1 egg white + 1 1/4 cups powdered sugar
- 5 drops lemon juice
- 2 red sour belts or Fruit Roll-Ups
- 1 white marshmallow + 6 Cadbury Fingers
- 1 bag small Haribo Dragibus or Sixlets
- 1 chocolate pastry decorating pen
- 1 bag large Haribo Dragibus or Dots
- 1 pink M&M's Mini
- 1 Lu Chocolate Barquette or other oval-shaped thumbprint cookie

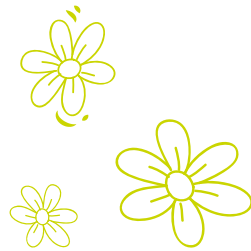


1. Prepare 1 lemon cake following the instructions on p. 12, using the quantities listed above.
2. Make the royal icing: whip the egg white, powdered sugar, and lemon juice together until smooth.
3. Pour the icing over the cake then smooth it with a spatula. Let set for 1 hour at room temperature.
4. Make a bow tie using sour belts: unroll a long strip and fold the ends of towards the center. Cut a narrow strip out of a second piece and wrap around the folded strip to hold the bow tie together. Place under the cat's head.
5. Cut one marshmallow into 2 rounds and place them on the cake to create the eyes. Top with two small blue Dragibus candies then draw the eyes and eyebrows using the pastry decorating pen.
6. Place two large pink Dragibus candies and one small pink Dragibus in an inverted triangle below the eyes to make the cat's nose then add 1 pink M&M's Mini in the center of the triangle. Draw the cat's mouth using the pastry decorating pen.
7. Place 3 Fingers on each side of the nose to make the whiskers.
8. Cut the Lu Barquette into two pieces and set them at the top of the cake to make the ears.



Snails

HAVING A PICNIC



FOR 6 SNAILS • PREPARATION: 35 MINUTES
BAKING TIME: 25 MINUTES • RESTING TIME: 30 MINUTES

INGREDIENTS



- 4 eggs
- 1 teaspoon vanilla extract
- $\frac{2}{3}$ cup granulated sugar
- 1 cup all-purpose flour



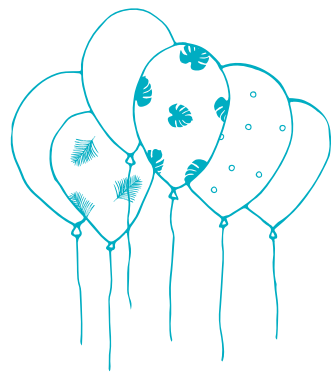
TO DECORATE



- $\frac{2}{3}$ cup chocolate-hazelnut spread
- 1 bag M&M's Minis
- 1 bag small Haribo Dragibus or Dots
- 30 toothpicks
- 1 black pastry decorating pen
- Marshmallow strawberries or red gumdrops
- Marshmallow bananas or banana-shaped Runt's candies

1. Prepare 1 rolled sponge cake following the instructions on p. 13, using the quantities listed above.
2. Place the sponge cake on a baking sheet and spread it generously with chocolate-hazelnut spread. Roll it up, leaving the final $\frac{1}{4}$ inch unrolled to make the snails' heads. Refrigerate the snails for 30 minutes.
3. Cut off the ends of the rolled sponge in order to have neat edges. Cut the rolled sponge into 6 slices, each about $\frac{1}{4}$ -inch-wide, to form the snails.
4. Decorate the snails' heads with 2 colors of M&M's Minis, changing colors from one snail to the next. Stick 2 small identical Dragibus candies on the ends of two wooden toothpicks to make the antennae and stick them on the head of a snail. Repeat for all the snails. If desired, add 2 black dots on each eye using a black pastry decorating pen.
5. Press 2 small Dragibus candies into the middle of the sponge rolls, on either side of the snails. Decorate the shell of 3 of the snails with marshmallow strawberries and the other 3 with marshmallow bananas, using toothpick pieces (or frosting, if using Runt's) to hold them in place.





Hungry WOLF

FOR 6 TO 8 KIDS • PREPARATION: 45 MINUTES
BAKING TIME: 35 MINUTES



INGREDIENTS



- 7 ounces dark chocolate
- 1/2 cup unsalted butter
+ more for the pan
- 4 eggs
- 2/3 cup granulated sugar
- 3/4 cup all-purpose flour
+ more for the pan
- 1 1/2 teaspoons baking powder
- Pinch of salt

TO DECORATE



- 1/3 cup chocolate-hazelnut spread
- 2 chocolate Lu Barquettes or other oval-shaped thumbprint cookies
- 4 large white marshmallows
- 2 small candy or plastic eyes
- 1 red sour belt or Fruit Roll-Ups
- 1 large black Haribo Dragibus or Dots
- 6 Mikado or Pocky cookies



1. Prepare 1 chocolate cake in a loaf pan following the instructions on p. 11, using the quantities listed above.
2. Spread the entire cake with chocolate-hazelnut spread then smooth the surface with a rubber spatula.
3. Place 2 chocolate Lu Barquettes on the back of the cake to form the two ears.
4. Lay two marshmallows sideways on the top of the cake to make the eyes then add 2 small plastic or candy eyes, sticking them in place with a dot of chocolate-hazelnut spread. (If using plastic eyes, remove before eating.)
5. Make a 3-inch-deep cut opposite the ears, starting from the front. Cut 2 marshmallows in little triangles to create the teeth then place them in the sliced opening.
6. Add a strip of sour belt for the tongue and place one large black Dragibus candy on top of the cake to make the nose.
7. Stick 6 Mikado cookies on either side of the wolf's snout for the whiskers.

