



# Layered Cake

With Buttercream Frosting

## Ingredients

1 Cake box  
water, see box  
vegetable oil, see box  
3 eggs  
2 c. vegetable shortening  
  
2 lb. powdered sugar  
1/3 c. milk  
2 tsp. vanilla extract  
1/4 tsp. salt

## Cake Directions

1. Preheat the oven to 350 degrees for shiny metal or glass; or 325 degrees for nonstick or dark pans; or follow instructions on cake box.
2. Trace the bottom of the cake pans on parchment paper. Cut out. Lightly coat two round cake pans with nonstick spray. Line the bottoms with parchment paper rounds.
3. Following directions and amounts on cake mix box, combine cake mix, water, oil, and eggs in a stand mixer bowl on medium speed for 2 minutes. Pour into pans.
4. Bake according to the cake mix and the size of the pan. Check with a toothpick for doneness. Cool for 10 minutes.

*Continue to next page for more steps*

## *Buttercream Frosting Directions*

1. Cream the shortening until light and fluffy. Add vanilla extract and salt.
2. Gradually add the powdered sugar, one cup at a time. Start by mixing each cup on a low speed then transition to beating well on medium-high speed. Scrape down the sides and bottom of the bowl after each cup of sugar is added.
3. After adding 4 cups of sugar, alternate between adding sugar and two tablespoons of milk. Once all sugar is added, continue to cream until light and fluffy.
4. If storing for later, keep in an airtight container.

## *Cake Assembly Direction*

1. Run a silicone spatula along the edge of the cake. This helps loosen the cake from the pan. Place a wire cooling rack on top of the pan. Flip the cake over, and the pan should be easy to slide off.  
Remove cakes from pans.
2. Level your cake. Cut off the rounded top of each cake layer using a cake leveler.
3. Place a round piece of cake board on the counter first. Then place the original top of the cake on the bottom. This prevents the crumbs from getting everywhere.
4. Beat food coloring into the frosting.
5. Fill your piping bag with a coupler, then add the tip. Do not exceed the line on the bag.
6. Create a dam, which is a circle on the outermost part on the top of the cake. Fill in the rest with frosting, or your desired filling. Scrape your metal spatula on a metal bowl to prevent spreading crumbs, and for easier use.
7. Place the second cake on top of the frosting, placing the original top of the cake on the bottom side touching the frosting.
8. Add the rest of the frosting to the top and sides of the cake.
9. Add decorations of your choice.
10. Leftover frosting, store in an air-tight container.