

Calling all

Quaker Bakers

Friends of all ages are invited gather on

Saturday, April 3rd, at 11:15 am EDT

to bake an

Easter Egg Cake!

Use your own recipe and design,

or follow the attached recipe (in part or completely).

We chat with the other adventurous Quakers in their kitchens as we bake our creations, and when we're done, we share them!

Look for the SEYM Zoom link in your email....

Easter Egg Cake [see this recipe at Preppy Kitchen](#)

A classic robin's egg cake perfect for easter featuring the most moist vanilla cake covered in a perfectly sweet vanilla buttercream.

Prep Time = 20 minutes Cook Time = 30 minutes Total Time = 50 minutes

Ingredients

For the Cake:

- 1 2/3 cup all-purpose flour 213g
- 1 cup sugar 228g
- 1/4 tsp baking soda 2g
- 1 1/2 tsp baking powder 6g
- 1/4 tsp salt
- 3/4 cup unsalted butter 176g, room temperature
- 3 egg whites
- 1 tbsp vanilla extract
- 1/2 cup sour cream 133g
- 1/2 cup whole milk 113g

For the Vanilla Buttercream:

- 2 lbs confectioners sugar 907g
- 1 lb butter 456g, unsalted, room temperature
- 3 tsp vanilla
- 1 tbsp milk
- 1/4 tsp kosher salt
- Blue food coloring

For the Assembly:

- 1/2 cup coconut 40g, toasted, sweetened
- 2 tsp cocoa powder nice quality
- 4 tsp vanilla extract
- 6 chocolate eggs mini

Instructions

For the Cake:

1. Preheat oven to 325 degrees F.
2. Spread coconut flakes out on a baking sheet. Cook for about 5-10 minutes mixing once in between, they will toast quickly. Set aside to cool.
3. Increase temp to 340 degrees F. Butter and flour three 6-inch pans. I use cake strips on my pans for more even baking as well.
4. Sift the dry ingredients (including sugar) together in a large bowl.
5. Beat the wet ingredients together in a medium bowl.
6. Add the wet to the dry and mix until just combined.
7. Divide the mixture evenly into the cake pans.
8. Bake at for about 25-30 minutes or until the centers are springy to the touch.

For the Vanilla Buttercream:

1. Beat the butter until light and fluffy. Add the confectioners' sugar, 1 tsp vanilla, 1/4 tsp salt, and milk. Mix.
2. Add blue food coloring until you get robins egg blue.
3. Transfer to a piping bag. Snip off the tip.

For the Assembly:

1. Pipe buttercream between each cake layer.
2. Pipe an outer layer and smooth out with a bench scraper.
3. Mix cocoa powder and vanilla or alcohol. Using a paint brush, splatter the cake and chocolate eggs to create a speckled look.
4. Chill for about 10-15 minutes.
5. Pipe a ring of buttercream on the cake. Press toasted coconut flakes onto ring. Create a nest shape.
6. Add eggs to the inside of the nest.

Notes

- If you're not using 6-inch pans, double the recipe for 8-inch pans or triple the recipe for 9-inch pans.
- If you see little clumps of butter after you mix the wet ingredients don't panic, it all works out by the time you mix in the dry ingredients. You can even use melted butter and warm the milk and sour cream up a bit if you like.
- You can substitute whole milk yogurt for the sour cream if desired, I do it all the time and can't really tell the difference.

*I've amended the recipe slightly since making the YouTube video so please regard the blog post as most current. Both versions are delicious though!

Nutrition

Serving: 1 slice | Calories: 290kcal | Carbohydrates: 24g | Protein: 4g | Fat: 12g | Saturated Fat: 6g | Cholesterol: 28mg | Sodium: 188mg | Potassium: 23mg | Fiber: 2g | Sugar: 19g | Calcium : 20mg | Iron: 0.5mg