



Red White & Blue Cake

INGREDIENTS:	COMMENTS FOR PARENTS & KIDS:
1) 1 1/3 Cup All Purpose Flour	
2) 1 1/4 t Baking Powder	
3) ¼ Cup Vegetable Oil	Do not use Olive Oil
4) 1 Cup Granular Sugar	
5) 2 Eggs	
6) 2t Vanilla Essence	
7) ½ Cup Full Fat Milk	Full Fat works best, but you can use low fat milk
8) Red and Blue Food Coloring	You can also use Gel Food Dye
9) Spray Oil	Butter or Vegetable (not olive oil)
10) Buttercream Frosting (optional)	We will be baking the cake during class, you can add
	buttercream frosting afterwards if you would like. Cake
	tastes great with or without frosting/sprinkles.
11) Sprinkles (optional)	
EQUIPMENT:	
1) 2 Large Bowls	
2) 1 Small Bowl	For cracking eggs
3) Spoon	Can be a plastic spoon
4) Set of Measuring Spoons & Measuring Cups	
5) Whisk	
6) Toothpicks	
7) Medium Cake/Muffin Pan	6-10 inch pan any shape works great
8) Toaster/Regular Oven	Kids should know how to turn on, adjust temperature &
	timer on your oven ahead of class.
9) A Kitchen Work Surface (kitchen counter)	
10) Access to Water & Soap	
11) Trash Can	
12) Paper Towel/Kitchen Towel	
13) Apron (optional)	



INSTRUCTIONS:

- 1) Heat oven to 350°F.
- 2) In a large bowl, whisk together the dry ingredients-flour, baking powder, and sugar. Whisk well.
- 3) Crack the eggs one by one into the small bowl. Take out any shells.
- 4) Add the wet ingredients to the other large bowl- Beat in the eggs one at a time, vanilla, milk, and oil.
- 5) Slowly add the dry ingredients to the wet ingredients, whisking well and adding a little at a time.
- 6) Mix everything well and measure out 1/3 of the batter into your sprayed cake pan.
- 7) Of the remaining batter, pour half of it into the other large bowl.
- 8) Use red and blue food coloring to color your batter. Want it darker? Add a few more drops of food color.
- 9) Bake at 350F for 40 minutes or until a wooden toothpick inserted into the center comes out clean.
- 10) Remove from the oven and allow to cool for 5 minutes, then serve and enjoy!