

# Chokis® Birthday Cake

## Ingredients

### Chokis® Cake

- 7 oz sugar
- 7 oz all-purpose flour
- 5 oz Chokis®
- 4 eggs
- 1/2 tsp salt
- 1/2 tsp cream of tartar
- 1/3 tbsp clear vanilla extract
- 1/3 cup vegetable oil
- 1/2 cup water
- 2 tsp baking powder

### Frosting

- 3 cups powdered sugar
- 1/3 cup butter
- 2 ½ oz Chokis®
- 1/4 tsp salt
- 1 to 3 tbsp milk
- 1 tsp clear vanilla extract

## How to make it

1. Grease a cake pan and line with parchment circles.
2. Separate the egg whites and yolks.
3. Combine the egg yolks, half of the sugar, oil, vanilla, salt and water with a blender or an electric mixer and set aside.
4. Sift both the flour and baking powder and fold into the yolk mixture. Mix until fully incorporated.
5. In a separate bowl of an electric mixer, whip the egg whites to soft peaks on medium speed with the wire whip.



PREP  
TIME  
15 min



COOK  
TIME  
45 min



TOTAL  
TIME  
60 min



SERVINGS  
8-10

## Made with



Chokis®

6. Combine the sugar and cream of tartar and gradually add mixture to the egg whites, whipping on medium speed until medium peaks form.
7. Gently fold the whipped egg whites and the Chokis® crumbs into the batter.
8. Bake at 350°F until a toothpick inserted near the center of the cake comes out clean, about 45 minutes.
9. Cool the cake in the pan for a few minutes, then unmold and transfer to wire racks to cool completely.
10. Mix confectioner sugar and butter. Stir in vanilla, milk and salt; beat until frosting is smooth and spreading consistency, fold in crushed Chokis®.
11. Fill and frost the cake and decorate with cookies and rainbow sprinkles.