

## How to Make a Simple Birthday Cake

Have you ever wanted to make a birthday cake for a loved one? Well, here is how to make a simple birthday cake. All you'll need is a little time, love, and a few items from the grocery store.

You will need a boxed cake mix (the favorite of the birthday person), shortening, eggs, oil, flour, and birthday candles (the number will depend on the age of the birthday person.) When you get home, you will need to gather a few items: a large mixing bowl, a large cake pan, an electric mixer or a large mixing spoon, a spatula, and measuring cups and spoons.

First, you will need to wash your hands and work area. Read through the directions on the cake box to be sure you have everything you need. Then, gather all of your equipment and food items in your work area, organize it according to the order you will use them in making your cake. Be sure to preheat your oven to the appropriate temperature before you begin.

Next, put the dry cake mix into your large mixing bowl. Then, put the prescribed amount of water, oil, and eggs into the mix. Then, with the electric mixer or mixing spoon mix the batter until it is smooth and free of clumps. Next, grease the large cake pan with the shortening. If you wish, you can wrap your fingers with wax paper to keep them from getting greasy. Then, flour the pan lightly. If you do this over the garbage can it will be easier to clean your work area later.

Next, pour the cake batter into the cake pan, using the rubber spatula to scrape all of the batter off of the sides of the bowl. Be sure the batter is level in the pan so it will rise evenly. Next, place the cake on the top rack of the oven and bake for the amount of time specified on the box, the time is usually around thirty minutes. While the cake is baking clean up you work area.

After the cake is done remove it from the oven. If you push a toothpick to the bottom and it comes out clean it is done. Turn off the oven and let the cake cool. After the cake has had ample time to cool, you are ready to spread the icing on the cake.

To prepare the icing, you need to measure both the cream and chocolate and put them in a bowl. Carefully melt the cream and chocolate over a pan of hot water. This has to be done at a low heat. Whisk the mixture until it becomes smooth and thick. Stir it then set aside for 1-2 hours to cool and thicken up. Using a round-blade knife add the icing on your cake however you desire. Afterward, move it to a serving plate and you are good to go.

By now, you will have become an expert in baking a chocolate block. It is also necessary to know how to bake the other varieties, including vanilla and apple cake. The process is, however, almost similar. The ingredients, ability to carefully monitor the various time elements, and of course, the desire is all one needs to prepare a sweet cake.