

# Chokis® Birthday Cake

## Ingredients

### Chokis® Cake

- 7 oz Sugar
- 7 oz All-purpose flour
- 5 oz Chokis®
- 4 Eggs
- 1/2 teaspoon Salt
- 1/2 teaspoon Cream of tartar
- 1/3 Tablespoon Clear vanilla extract
- 1/3 cup Vegetable oil
- 1/2 cup Water
- 2 teaspoon Baking powder

### Frosting

- 3 cup Powdered sugar
- 1/3 cup Butter
- 2 ½ oz Chokis®
- 1/4 teaspoon Salt
- 1 to 3 tablespoon Milk
- 1 teaspoon 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, vainilla, 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

-



COOK  
TIME

-



TOTAL  
TIME

-



SERVING

-

## 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.