



# Candyland Funfetti Birthday Cake by Ellenette Nusbaum

Makes 12 • Prep 15-minutes • Cook 40-minutes

## INGREDIENTS:

1 1/2 Cups Plain Flour  
2 teaspoon Baking Powder  
1/2 teaspoon Baking Soda  
2/3 Cup Sugar  
150 grams Butter  
2 Eggs  
2 teaspoons Pure Vanilla Extract  
1/4 cup milk  
1/2 Sour Cream  
1/2 Cup Rainbow Sprinkles

## METHOD:

Preheat the oven to 160°C. Line a 20-cm baking-tin with baking paper and grease the sides. Using a kitchen mixer, whip the butter until it turns a light colour and fluffy. Add the sugar and continue to whip until fully combined. Beat in each egg completely.

In a separate bowl combine dry ingredients and mix together well with a fork or whisk. Combine all the dry ingredients, with the vanilla, milk, and sour cream with your butter mixture and gently fold until just combined.

Pour into the baking tin and bake 30-40 minutes. Gently press the top of the cake and it should spring back, you can check with a skewer (it should come out clean) but don't over-cook, as the cake should be moist. When ready let it stand in the baking tin for 5-minutes. Remove and place on a cooling rack. Once cooled, cover with Buttercream icing (see Funfetti Cupcake recipe) and decorate.

## IDEAS:

Over folding and mixing your batter will make the baked cake more dense, not light and fluffy. Only use the long shaped or the flat round Sprinkles, not the round Hundreds and Thousands as they bleed colour throughout your cake.



## Buttercream Icing by Ellenette Nusbaum

### INGREDIENTS:

200-grams Butter (room temperature)  
5 Cups Icing Sugar  
1 teaspoon Vanilla Essence  
Gel Food Colouring

### METHOD:

Beat the butter until it is pale in colour and fluffy, about 3-4 minutes. Sifting the icing sugar, add the vanilla essence and three cups of sugar first then beat until combined then add the remaining two cups and beat again. Add small amount of gel food colouring at a time until you have your desired colour. Try starting with a few drops.

### DECORATIONS:

#### ICING:

200 grams White Chocolate  
100 ml Cream  
Gel Food Colouring

Heat the cream (microwave or simmer in a pot) until hot. Break chocolate into small pieces, in a heatproof bowl, and pour the hot cream over the chocolate pieces. Stir until fully melted. Set aside to cool. Once cooled add gel food colouring, adding a couple of drops at a time until you get the desired colour.

#### LOLLIES:

Sprinkles, Jelly Beans, All Sorts, Jubes, Chuppa Chups, large and small Whirly Lollypops, and Candy Floss, add your favourites.

#### IDEAS:

Gel food colouring is great, as it doesn't alter the consistency in comparison to liquid food colouring. Remember to add drops slowly to achieve the desired colour. Choose someone's favourites lollies and colours for decorating.



## Funfetti Cupcakes Cake by Ellenette Nusbaum

Serves 10-12 • Prep 15-minutes • Cook 15-minutes

### INGREDIENTS:

Use Candyland Funfetti Birthday Cake recipe.

### METHOD:

1. Preheat oven on bake at 190°C.
2. Using a ¼ cup measurement, fill each cupcake paper with batter.
3. Bake at 190°C for 15-minutes or until cakes spring back when gently pressed and golden.
4. Remove from oven and allow to cool, before icing.

### BUTTERCREAM ICING:

Use Candyland Funfetti Birthday Cake Buttercream Icing recipe.

## Empanada's - Dough by Ellenette Nusbaum

Makes 20 • Prep 25-minutes (+ 30-minutes chill time) • Cook 15-minutes

### INGREDIENTS:

2 1/2 Cups Plain Flour

1/2 teaspoon Salt

115-grams Chilled Butter (cut into small pieces)

1 Egg

1/3 Cup Cold Water

### METHOD:

Preheat oven on bake at 200°C. In a large bowl mix the chilled butter into the flour and salt until it looks flaky. Add the egg and about half the water to start out with. Mix through then tip out onto the bench and kneed. If you need to, add the rest of the water little by little until you have a nice soft dough which is not sticky. Make a ball and flatten into a disk, wrap in plastic wrap or an airtight container and chill in the fridge for half an hour.

When ready, take a portion of the dough and roll it out on a floured bench about 3-mm thick and use a small bowl as a cutter to cut as many circles out as possible. A good-sized bowl for appetiser sized empanadas is about 10- cm across. Fill each circle with enough filling that you leave a centimetre around the edge of the dough exposed. Brush that edge with a little water (you can use your finger). Fold the circle in half, so the edges meet up and press down around the edges to seal the empanada closed. Make sure you do not put any pressure on the filling or it will squeeze out! You can pinch and fold the edges or press with a fork to create a nice pattern and support the seal. Bake at 200°C for about 15 minutes or until golden.

### IDEAS:

Makes 12 large or 20 small empanadas. If you are doing multiple flavours be sure to indicate which is which. Brush the outside of the empanada with milk or a beaten egg. You can choose the size of the bowl as a cutter to get larger or smaller empanadas. If you have round cookie cutters its even easier. If you have hot hands run them under a cold tap before kneading the dough. Warm or hot hands will melt the butter.

## Empanada Fillings by Ellenette Nusbaum

### SWEET CORN & WHITE SAUCE

2 Tablespoons Butter  
2 Tablespoons Plain Flour  
1 Cup Milk  
Salt & Pepper (to taste)  
1 Tin Corn Kernels (or kernels cut from 2-corn cobs)

#### METHOD:

Over a low heat melt the butter. Add the flour and stir constantly until it forms a bubbly and fluffy consistency, about 4 to 5 minutes so it isn't grainy. Add the milk in ¼ cup increments, stirring constantly. After each increment is thick add the next amount. Do this until it is all mixed in to a smooth sauce. If you want the sauce thinner; add slightly more milk, if you want it thicker; add less milk. Add the salt and pepper to your taste. Add the corn and mix. Set aside to cool.

### SEASONED MINCE

500-grams Mince  
2 Garlic Cloves  
1 Onion  
1 Tin Tomatoes (crushed)  
1 teaspoon Brown  
(Pinch by pinch the seasons to your taste)  
Sugar  
Salt & Pepper  
Paprika  
Oregano  
Thyme  
Basil

#### METHOD:

Dice onion and garlic. Cook the onion, in a fry-pan, on low until slightly browned. Add and fry mince on a medium heat until brown. Throw in the garlic, tinned tomatoes, brown sugar and spices to your taste and simmer until the moisture has reduced to a thick mince mixture. \* Too much moisture in your mixture will make the empanadas soggy.

### HAM AND CHEESE:

200-grams Deli Ham of your choice  
Cheese

#### METHOD:

Dice the ham and grate enough cheese to fill the empanadas. You can use any type of cheese or a mixture of types, whatever you have on hand. This is the easiest and quickest of fillings that everyone loves. Change the ham to any other type of meat you like or even use your leftovers!

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