

Melting Ice Cream Smash Cake

Poetry & Pies

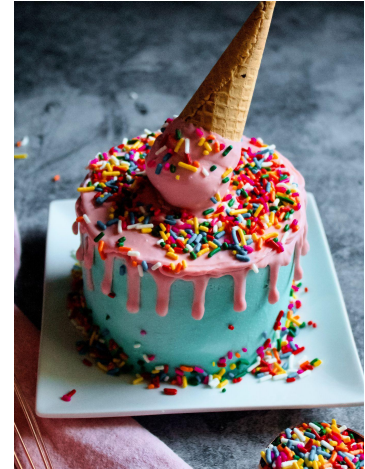
prep time: 55-60 minutes

bake time: 15-20 minutes

chill time: 30 minutes

total time: 1 hour, 50 minutes (plus cooling time)

servings: one 4" smash cake (*see note below for making enough for guests)



Ingredients

for the confetti cupcakes and cake ball

- $\frac{2}{3}$ cup plus 2 teaspoons (81g) cake flour, spooned then leveled
- $\frac{3}{4}$ teaspoon (3g) baking powder
- $\frac{1}{4}$ teaspoon (3g) sea salt
- $\frac{1}{4}$ cup (57g) unsalted butter, room temperature**
- $\frac{1}{2}$ cup plus 1 tablespoon (112g) granulated sugar
- 1 large egg, room temperature
- 1 tablespoon (15g) avocado or vegetable oil
- 1 teaspoon (4g) [vanilla extract](#)
- $\frac{1}{3}$ cup (80g) whole milk, room temperature
- 3-4 tablespoons (about 50g) sprinkles (like [rainbow jimmies](#))

to assemble

- half a batch [vanilla buttercream](#) (set $\frac{1}{3}$ cup aside for the cake ball)
- [Sky Blue gel food coloring](#)
- 6 ounces (170g) candy melts (any color—I used [pink](#) lightened with [white](#))
- 1 trimmed [waffle cone](#)
- more sprinkles to decorate

Instructions

make the blue frosting in advance

1. If possible, make the buttercream ahead of time so the color can deepen in the fridge. Follow directions for the vanilla buttercream. After the taste is to your liking and before the “whipping stage” (where you mix it on high for a few

minutes), remove about $\frac{1}{4}$ to $\frac{1}{3}$ cup to be used in making the cake ball. To the remainder, add a pea-sized amount of blue gel food coloring and mix on high until blended. Continue adding small amounts of coloring until you are happy with the color.

2. Once you are happy with the color, beat on high for 2-3 minutes, scraping the bowl halfway through.
3. Once it is light and fluffy, stir for 1-2 minutes (or run your mixer on low for about 5 minutes, scraping bowl occasionally). If possible, place in an airtight container and refrigerate overnight or up to 2 weeks (or freeze up to 2 months).
4. When ready to use, bring to room temperature on the counter. This takes about 2-3 hours. If you only refrigerated it overnight, you can fluff it up by stirring by hand. If it was refrigerated longer or frozen for any length of time, use a stand or hand mixer to beat it on medium for about a minute to fluff it back up.

make the confetti cake

5. Preheat oven to 325F/165C (350F/175C if at high elevation). Lightly grease and flour three 4" cake pans and line with parchment. Alternatively, you can make an 8x8 or 9x9 cake and use 4" round cake cutters to create your layers.
6. In a medium mixing bowl, use a [large fine mesh sieve](#) to sift then whisk together cake flour, baking powder, and salt. Set aside.
7. In the bowl of a stand mixer fitted with a paddle attachment (or a large mixing bowl with a hand mixer), beat the butter on high until fluffy, about 1 minute. Add the sugar and beat until light and fluffy, about 3 minutes. Scrape the bowl as necessary, at least once.
8. Add the egg then mix on medium until light and fluffy (about 30 seconds). Scrape the bowl. Add the vanilla and oil and mix on medium until well blended.
9. Add half of the flour and mix on low until just barely blended. Add the milk and mix on low until just barely blended. Add the remaining flour and mix on low until just barely blended with some flour streaks still visible.

10. Using a rubber spatula, gently fold in sprinkles until evenly mixed in. This will also help mix in the remaining streaks of flour.
11. Divide evenly between your cake pans. Bake for 15-20 minutes, or until a toothpick inserted in the middle comes out clean. Check early, as climate, elevation, and individual ovens can cause the bake time to vary.
12. Let cakes cool in the pans 5-10 minutes, then remove to a wire rack to cool completely.

assemble

13. While the cakes cool, use a serrated knife to trim about half of the ice cream cone off. You want the opening small enough to hold a small ball that will fit on the cake without overwhelming it.
14. When the cakes are cool, take one layer and crumble with your fingers (or a hand mixer) until a sandy texture. Stir in the reserved white frosting until it comes together. Form into a ball. Check it against the ice cream cone you trimmed. If the cake ball is too large, remove a few pinches and reshape. If the cone is too large, trim a little more. Refrigerate the cake ball.
15. Take the remaining cake layers and trim any domed tops with your serrated knife. Fill the cake then cover in a crumb coat. Chill for a few minutes then frost to desired thickness, getting the edges as straight and the corners as sharp as you can. One trick is to frost in thin layers, chilling in between.
16. Once the cake ball and cake are both chilled, melt candy coating in the microwave according to directions (or use a double boiler). Be very careful not to overheat it, as it will be ruined. You can keep it warm while you dip the cake pops by placing the bowl over a saucepan with 1" simmering water over lowest heat setting.
17. First, dip the very edges of the trimmed ice cream cone into the candy. Immediately place it on the cake ball and set that in the fridge or freezer. Once that's hardened, cover the cake ball in candy coating, using a spatula to help get it fully coated. Immediately place on a parchment lined pan or place then decorate with sprinkles. Place this in the freezer to quickly set it.

18. While the cake pop sets, pour the remaining candy coating in a [drip bottle](#) or [uncut piping bag](#). Let it cool enough so that you can easily handle it. If using a piping bag, trim off just a small bit, enough to create the drips.
19. Take the chilled cake out of the fridge and decorate with the candy coating, first doing the drips down the sides then spreading it across the top of the cake. Immediately place the hardened cake pop on top of the still-wet candy coating. If it's dried too much, use some extra candy to glue it to the cake. Immediately decorate with more sprinkles.
20. Let cool until completely set.

Enjoy!

Cake will last 3-5 days at room temperature.

**If you want a full cake, triple the recipe and use two to three 8" or 9" pans, pouring a little batter into a single, greased cupcake well or a 4" cake pan (for the cake ball). [This recipe](#) has the exact amounts.*

If you want to make a smash cake plus cake pops for guests, also triple the recipe. Pour batter into two 4" pans (filling a little less than halfway) and the rest into a 9x13 pan for the cake pops. Then follow [this recipe](#) for the cake pops.

***I highly recommend European style butter! It has less water and makes a richer dessert. If your butter has become shiny or oily, put it back in the fridge for 5-10 minutes until it firms up a bit (not hard) and is matte in appearance.*