

Leveraging a White Cake Mix to Ramp Up the Taste and Seasonal Flare

(Continued from page 12)

- 1 teaspoon vanilla extract
- 4 egg whites beaten until stiff
- 1 cup unsweetened shredded coconut (can leave out if coconut is not a favourite) – 240 grams (reserve some for sprinkling on icing)

Directions

1. Preheat oven to 325°F
2. Grease and flour cake pans or cupcake tins
3. Stir together the white cake mix, flour, sugar and salt in a large bowl until well mixed. Pour in water, sour cream, vegetable oil, almond and vanilla extracts. Beat with an electric

mixer on low until all the ingredients are mixed and moistened but some lumps still remain (4 minutes).

4. Fold in coconut.
5. Beat egg whites until stiff and fold into batter.
6. Pour the batter into the prepared pans/tins and bake in the preheated oven until top is a light golden brown and a toothpick inserted into the centre of the cake comes out clean (check cake box for number of minutes depending on pan choice). Cool before frosting.

Cream Cheese Icing

Ingredients

- 1 package of cream cheese, softened (can use low fat) – 230 grams (8 oz)
- ½ cup unsalted butter, softened – 120 grams
- 4 cups confectioners' sugar (icing sugar) – 960 grams

(Continued on page 16)

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