



Giant Cupcake Cake

Why have a small cupcake when you can have a giant one!

Ingredients

- 2 bags [Pamela's Vanilla Cake Mix](#)
- 6 eggs
- 1 c. oil
- 1 1/3 c. water
- 1/2 tsp almond extract

Directions

Preheat oven to 325°.



Beat eggs, add oil and water and mix. Add Pamela's Vanilla Cake and mix for 2 minutes. Spray giant cupcake pans well with spray oil. Fill to within about 1/2" of top. You want them full but not so full they overflow down the sides. You can use any extra batter for a couple of cupcakes. Bake 35 to 45 minutes or until a toothpick comes out clean and top springs back with a soft touch.

After cooling on a rack for 30 to 60 minutes, loosen cake around the edges, with your fingers work the swirling top piece in a gentle circular motion, shake the pan gently and flip out onto a piece of wax paper or parchment. Cool completely. Trim the tops of both layers straight across with a serrated knife.

Make your favorite frosting or glaze to finish. Be sure to use some between the layers to help hold them together.

Chef's notes:

It is important in making all three of these cakes that the pans be filled almost full, so that when you are ready to assemble, you can cut off the mounded tops straight across, and have the pieces fit well together.

You can also decorate the cake with edible flowers, such as nasturtiums, pinks, pansies or Johnny jump-ups, lavender, borage (great blue shooting stars!), English daisies, scented geraniums, or the tagete family of marigolds. You can also use any flower from culinary herbs you may have in your garden. Be sure the flowers you eat have not been sprayed with pesticides.

© Pamela's Products, Inc.