

Yellow Cake mix

- 1 ¼ c flour
- ¾ c sugar
- 1 ¼ tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- To make cake:
 - ½ c milk
 - ½ c oil
 - 2 large eggs, room temperature
 - 1 ½ tsp vanilla
 - Combine dry ingredients
 - Stir in wet ingredients
 - Pour into greased 9x13
 - Bake at 350° F, 175° C for 20-25 minutes or until toothpick comes out clean
 - Cool completely before frosting

Hershey cake

- 2 c sugar
- 1 ¾ c flour
- ¾ c cocoa powder
- 1 ½ tsp baking powder
- 1 ½ tsp baking soda
- 1 tsp salt
- 2 large eggs
- 1 c milk
- ½ c oil
- 2 tsp vanilla
- 1 c boiling water
- To make cake:
 - Heat oven to 350° F, 175° C
 - Grease and flour a 9x13 or 2 9-inch round pans
 - Stir dries together
 - Add in wets, (except boiling water) beat on medium speed for 2 minutes
 - Stir in boiling water
 - Pour into pans
 - Bake for 30-35 minutes
 - Cool completely before frosting

Classic Vanilla Buttercream

- 250 g or 2.25 sticks softened butter
- 500 g or 4 ½ c powdered sugar
- 1 tbsp vanilla
- ¼ tsp salt
- 6 tbsp heavy cream, room temperature
- Beat butter for about 5 minutes, until creamy and pale in color
- Add half the sugar, beat on low until sugar is fully moistened. Then turn speed to medium high and beat until well incorporated, about 3-5 minutes
- Repeat process with remaining sugar
- With the mixer off, add vanilla and salt.
- Turn mixer on low add 3 tbsp heavy cream. Turn mixer up and beat until cream is well incorporated, about 3-5 minutes. Be sure to scrape down the sides periodically
- If the buttercream is too thick, add heavy cream a ½ tbsp at a time
- It should be soft and spreadable, but still holds its shape
- Colors and other flavors can be added in with vanilla and salt. play it by eye and taste.

Butter Cream Flavors

- Nutella
 - 3 tbsp Nutella
- Mocha
 - 50 g melted chocolate
 - 1 tbsp instant coffee dissolved in hot water
- Raspberry
 - 1/3 c seedless raspberry jam
- Peanut butter
 - 2 tbsp smooth peanut butter
- Chocolate Orange
 - 50 g melted chocolate
 - 30 g cocoa
 - Splash of milk
 - Zest of 1 orange
- Lemon
 - 1 tbsp lemon juice
 - 2 tsp lemon zest

Hershey Chocolate Frosting

- 1 stick butter
- 2/3 c cocoa powder
- 3 c powdered sugar
- 1/3 c milk
- 1 tsp vanilla
- Make Frosting
 - Melt butter, stir in cocoa
 - Alternately add sugar and milk (add more milk if needed)
 - Stir in vanilla