

Inside Out CAKE BITES

PREP
5 Min
COOK
1 hour
MAKES
25

Just like the **MOVIE**, each colour in these little cakes represents a different **EMOTION**. We hereby give you permission to share and eat your **FEELINGS**.

INGREDIENTS

1 cup flour
¾ cup sugar
2 teaspoons baking powder
1 large egg
½ cup buttermilk
⅓ cup sour cream
¼ cup canola or vegetable oil
2 teaspoons vanilla essence
½ cup rainbow sprinkles
Red, yellow, green, blue and purple sugar pearls, sprinkles or lollies
2 cups vanilla icing



DIRECTIONS

- 1 Heat the oven to 180°C. Line a 20 cm square baking pan with baking paper, letting it hang over the edges slightly.
- 2 In a large bowl, whisk together the flour, sugar and baking powder. In a small bowl, whisk together the egg, buttermilk, sour cream, oil and vanilla. Combine the wet and dry ingredients and stir until blended. Do not overmix—a few lumps are okay.
- 3 Fold in the sprinkles. Be careful not to overmix or the colour will bleed into the batter. Pour the batter into the prepared pan and bake until golden around the edges and a toothpick poked into the centre comes out clean, about 30 minutes. Let cool completely in the pan on a wire rack, then use the baking paper to lift the cake from the pan. Slice into 25 squares.
- 4 Divide the cake bites into groups of five. Working with one cake square at a time, cover the top with icing, then press on pearls, sprinkles or lollies in a single colour. Use a new colour for every five cakes.

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