



Valentine Baking Challenge

INSPIRED BY THE SHOW "NAILED IT" !

CONVERSATION HEART CAKE

Divide into teams in your family and see who makes the most delicious and decorative heart cake! You can use your favorite cake recipe, or even a mix from a box. Any flavor and color combinations are welcome, and creativity is encouraged. If you want to try a homemade recipe, there are links on the next page for some great options!

Yields: 1 cake

Each Competitor or Team will Need:

- Cake Mix (dry and wet ingredients)
- 2 cans of frosting, or double your homemade recipe
- Food coloring or gel (if desired)
- Sprinkles (if desired)
- 1 square cake pan (~8 inches)/competitor
- 1 round cake pan (~8 inches)/competitor
- Parchment paper or non-stick spray
- A bowl and mixer
- Measuring spoons
- Measuring cups
- Spatula
- Cooling rack if you have one!



Adapted from Kelly Dixon's
Recipe at
[smartschoolhouse.com:
https://www.smartschoolhouse.com/easy-recipe/heart-cake](https://www.smartschoolhouse.com/easy-recipe/heart-cake)

RECOMMENDED TIME FOR CHALLENGE: 1 HOUR

STEPS

1. Preheat the oven according to your cake recipe directions and prepare the square and circle cake pans with non-stick spray or parchment paper
2. Gather all of the ingredients according to your cake mix of choice (or make a homemade recipe!)
3. Follow the recipe and mix all of the ingredients until smooth
4. Pour 1/2 of the cake batter into the square pan and 1/2 into the circle pan. You want the amount of cake batter in each pan to be similar.
5. Bake the cakes according to the cake mix recipe, and let cool before removing the cakes from their pans
6. Cut the circle cake in half evenly
7. Place the cake on a large plate or cake board where you plan to serve it. If you don't have one, use wax paper or parchment paper and position the square cake so it looks like a diamond, then place each half of the circle cake on top to make the heart shape the cake.
8. Liberally apply the frosting and use it to fill in the imperfections and connect the 3 pieces
9. Use food coloring or gel to make a different colored frosting for adding a phrase to your cake. Use a piping bag, or a ziploc bag with the corner cut off to do the writing. Add sprinkles or other decorations and serve!



Valentine Baking Challenge

TIPS & TECHNIQUES

We have some ideas for how to make the most of this baking challenge for your family!

HOME MADE RECIPES

Basic Vanilla Cake:

<https://www.allrecipes.com/recipe/17481/simple-white-cake/>

One Bowl Chocolate Cake:

<https://www.allrecipes.com/recipe/17981/one-bowl-chocolate-cake-iii/>

Red Velvet Cake & Cream Cheese Frosting:

<https://cookiesandcups.com/red-velvet-cake/#tasty-recipes-25937>

Vanilla Buttercream Frosting:

<https://sallysbakingaddiction.com/vanilla-buttercream/#tasty-recipes-67400>

Chocolate Buttercream Frosting:

<https://sallysbakingaddiction.com/vanilla-buttercream/#tasty-recipes-67400>



♥ ELEVATE YOUR BOX CAKE ♥

- Swap oil for melted butter
- Swap milk (of any kind) for water
- Add one extra egg

COMMON CONVERSATION HEART PHRASES

- XOXO
- LOVE
- BE MINE
- SWEET
- CUTIE
- HUGS
- SWEET PEA
- BFF
- LOVE BUG
- CRAZY 4U
- FOR EVER
- LOL
- BEST FRIEND
- SUGAR PIE
- SMILE
- UR CUTE

COME UP WITH A PLAN

As a family, discuss if you will break up into teams or all work together on this baking challenge. Grown-ups vs. Kids is always a fun dynamic!

HOW WILL THE COMPETITION BE JUDGED?

Is there an impartial party who can see and taste the cakes made and issue a ruling? Could you use a 4-H style of judging, ranking the cakes off of a set of agreed-upon criteria?

DISCUSS THE WHAT IF'S

Go over any challenges you might face in this competition, and go over possible solutions. If one team is not done when the timer goes off, what happens? Is a tie possible? Agree on the adjustments and the rules ahead of time.

SHARE THE FUN!

Encourage your friends and family to join in the friendly competition, and share photos or videos with your local 4-H office or post to your 4-H social media page! We'd love to see what you come up with!



Skamania County

WASHINGTON STATE UNIVERSITY
EXTENSION

NEED A VISUAL ON THE STEPS? CHECK OUT THIS VIDEO:



<https://www.smartschoolhouse.com/easy-recipe/heart-cake#comments>