CHRISTMAS DAY · DECEMBER 25

Happy birthday, Jesus cake

Prep 25 min **Cook** 32 min **Cool** 45 min **Total** 1 hr 42 min

Makes One 9×13-inch (23×33 cm) cake, about 15 pieces **Level** Easy

ADULT SUPERVISION REQUIRED

Cooking is for children and grown-ups together. An adult should supervise at all times and handle the oven, stovetop, knives, and anything hot. A grown-up lights the birthday candle and stays close until it is blown out.

ALLERGY INFORMATION

Contains wheat (gluten), milk, and egg. Check sprinkles, candles, and decorations for allergens. Always read ingredient labels, since brands vary, and ask about food allergies before you cook or share.

INGREDIENTS

Cake

- 2½ cups (315 g) all-purpose flour
- 2½ tsp baking powder
- ½ tsp salt
- 1 cup (225 g) butter, softened
- 1½ cups (300 g) sugar
- 4 eggs, at room temperature
- 2 tsp vanilla extract
- 1 cup (240 ml) milk, at room temperature

Buttercream

- 1 cup (225 g) butter, softened
- 4 cups (480 g) powdered sugar
- 3 to 4 tbsp milk
- 2 tsp vanilla extract
- A pinch of salt

METHOD

1. Heat the oven to 350°F (175°C). Butter a 9×13-inch (23×33 cm) pan and line the bottom with parchment paper.
2. Whisk the flour, baking powder, and salt in a bowl.
3. Beat the butter and sugar for 3 minutes, until pale and fluffy. Beat in the eggs one at a time, then the vanilla.
4. Mix in a third of the flour, then half the milk. Repeat, ending with flour, and mix just until smooth.
5. Spread in the pan and bake 30 to 35 minutes, until a toothpick in the center comes out clean. Cool completely in the pan.
6. For the buttercream, beat the butter until creamy, then beat in the powdered sugar, vanilla, salt, and enough milk to make it fluffy and spreadable.
7. Frost the cake, decorate it, add a candle, and sing “Happy Birthday” to Jesus.

LITTLE HELPERS CAN (WITH A GROWN-UP)

- Crack the eggs into a cup first
- Take turns mixing
- Decorate with a star and sprinkles
- Choose a gift to give Jesus this year

GOOD TO KNOW

- Bake the cake on Christmas Eve, cover it once cool, and frost it on Christmas morning.
- For 24 cupcakes, bake in lined muffin tins for 18 to 22 minutes.

A BLESSING BEFORE WE EAT

Bless us, O Lord, and these thy gifts, which we are about to receive from thy bounty, through Christ our Lord. Amen. Happy birthday, Jesus. Thank you for coming to be with us.