PENTECOST · MAY 16, 2027

Pentecost birthday cake

Prep 35 min **Cook** 32 min **Cool** 1 hr **Total** 2 hr 7 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. If you add birthday candles, a grown-up lights them and stays close until they are blown out.

ALLERGY INFORMATION

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

INGREDIENTS

Lemon 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
- Finely grated zest of 2 lemons
- 4 eggs, at room temperature
- 1 tsp vanilla extract
- 1 cup (240 ml) milk, at room temperature

Frosting and flames

- 1 cup (225 g) butter, softened
- 4 cups (480 g) powdered sugar
- 2 tbsp lemon juice
- 1 to 2 tbsp milk
- Red and yellow gel food coloring

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, sugar, and lemon zest 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 golden and a toothpick in the center comes out clean. Cool completely in the pan.
6. Beat the butter until creamy, then beat in the powdered sugar, lemon juice, and enough milk to make a fluffy frosting. Spread about two-thirds of it over the cake.
7. Divide the rest into three bowls and tint them red, orange (red plus yellow), and yellow. Spoon or pipe seven tall flames across the cake, swirling the colors, one for each gift of the Holy Spirit.

LITTLE HELPERS CAN (WITH A GROWN-UP)

- Zest the lemons (with a grown-up)
- Mix the frosting colors
- Swirl the seven flames
- Name a gift of the Holy Spirit for each flame

GOOD TO KNOW

- For 24 cupcakes, bake in lined muffin tins for 18 to 22 minutes and give each one a little flame.
- Gel food coloring makes brighter flames than liquid coloring and does not thin the frosting.

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. Come, Holy Spirit, fill the hearts of your faithful and kindle in them the fire of your love.