

See's CANDIES®

Valentine's Day Explosion Cake



Makes 1 cake (8–10 servings)

White Cake Ingredients

- 1 cup white sugar
- ½ cup butter, room temperature
- 2 eggs, room temperature
- 2 teaspoons vanilla extract
- 1 ½ cups all-purpose flour
- 1 ¾ teaspoons baking powder
- ½ cup milk
- 3 bags See's Sour Hearts
- 2 bags See's Hot Hearts

Vanilla Frosting Ingredients

- 1/2 cup butter, room temperature
- 1 cup vegetable shortening
- 6 cups powdered sugar
- 1 teaspoon vanilla extract
- 4 tablespoons heavy cream

White Cake Instructions

1. Preheat oven to 350°. Grease three 6 in. round cake pans. Line with parchment.
2. In medium bowl, cream together the sugar and butter until light and fluffy. Beat in the eggs, one at a time, then stir in the vanilla.
3. Combine flour and baking powder, add to the creamed mixture and mix well. Finally, stir in the milk until batter is smooth.
4. Spoon batter into the prepared pans.
5. Bake for 30 to 40 minutes in the preheated oven. Cake is done when it springs back to the touch.
6. Allow to cool in pans for 10 minutes. Remove onto cooling rack until room temperature is reached.

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Vanilla Frosting Instructions

1. Mix butter and shortening until smooth and creamy.
2. Slowly add in powdered sugar until all combined.
3. Add in vanilla extract and cream.
4. Beat until frosting is smooth and fluffy.

Assembly

1. With a small round biscuit cutter, cut out small rounds in the center of two of the cooled cakes.
2. Assemble cakes as bottom two layers. Frost in between the layers, and avoid filling the hole with frosting.
3. Carefully fill the hole with See's Hot Hearts. Frost the middle layer. Top with third layer (no hole), and frost the top.
4. Apply a thin "naked" frosting coat over entire assembled cake. Embellish the skirt and top of the cake with See's Sour Hearts.
5. Enjoy!