

# PPLD Young Adult Services Tutorial: Harry Potter's Birthday Cake

## Description:

Celebrate Harry Potter's birthday with us! In this tutorial, we'll be recreating Hagrid's unique birthday cake.

## Supplies:

Oven, scissors, knife, spoon, spatula, 3 mixing bowls, stand mixer/hand mixer, 2 cake pans, parchment or wax paper, measuring cups & spoons, oven mitts.

Optional: cooling racks, icing palette, whisk.

## **Cake Ingredients:**

1/2 cup cocoa powder  
2 tsp instant coffee/espresso  
1 c boiling water  
2 tsp vanilla extract  
12 tbsp. unsalted butter, softened  
1 1/4 c sugar  
2 eggs, room temperature  
1 1/4 c flour  
1/2 tsp baking soda  
1/2 tsp salt

**\*See next page for frosting ingredients and steps.**

## Source:

*The Best Recipe*, by the editors of *Cook's Illustrated* magazine, 1999. Recipe from p. 475-476.

## Link to Video Tutorial:

<https://youtu.be/TxSN5nSB85I>

## Cake Instructions from *The Best Recipe*:

1. Wash your hands and take out the butter and egg to get them to room temperature.
2. Preheat oven to 350 degrees F.
3. Mix cocoa and instant coffee in small bowl. Add boiling water and mix until smooth. Set aside until cooled to room temperature (you may put it in the fridge to speed this up).
4. Beat softened butter in mixer for 30 seconds. Gradually add sugar, beating for 3-5 minutes ("until fluffy and white"). Add eggs, beating 1 full minute after adding each egg.
5. Whisk flour, baking soda, and salt together in a separate bowl.
6. Now that cocoa mixture has cooled, add vanilla extract to it.
7. Add 1/3 of dry ingredients to butter mixture, then add 1/3 of cocoa mixture. Mix to combine. Add another 1/3 of the dry and cocoa mixtures. Mix to combine. Add final thirds and mix again. Scrape sides with spatula and mix one last time (~15 sec)
8. Divide batter between pans, then bake 23-30 minutes. Test with toothpick—it should come out clean or with 1-2 crumbs.
9. Take out cakes and cool for 10 minutes, then flip them out of the pans onto a surface lined with parchment paper. Let cool for 2 hours.
10. Go to p. 2 for frosting instructions!

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## Description:

Once your cakes have cooled, make the frosting and finish your design!

## Frosting Supplies:

12 oz cream cheese, softened

6 tbsp. butter, softened

4 tsp sour cream

1 tsp vanilla extract

1/4 tsp salt

1 3/4 c powdered sugar (also called confectioner's sugar)

red food dye

Optional: tube of green frosting OR green food dye and Ziploc bag

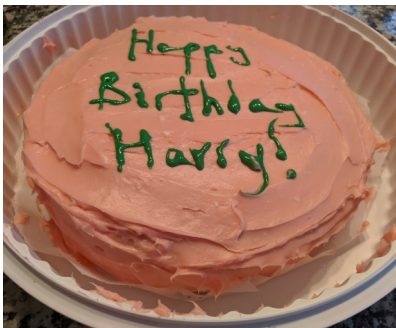
\*See first page for cake.

## Source:

*Cook's Illustrated Baking Book*, by the editors at America's Test Kitchen, 2013. Recipe from p. 313

## Link to Video Tutorial:

<https://youtu.be/TxSN5nSB85I>



## Frosting Instructions from *Baking Book*:

1. Take out the cream cheese and butter to soften them (you can put them on top of the oven to speed this up).
2. Put all the ingredients in a mixing bowl and mix them together until smooth.
3. Optional: add 3 drops food dye and mix. If you do not have a tube of green frosting, you can also set aside some of the frosting to be green.
4. Put bottom tier of cake on surface lined with parchment paper. You can hold it in place with a drop of frosting.
5. Put a large dollop of frosting in the center of the cake and spread to ice bottom later.
6. Gently place top layer of cake on top of bottom layer (carry it using the parchment paper you laid it on to cool it).
7. Put another large dollop of icing on the center of the top layer and spread to cover the top. Ice the sides as well, turning to make sure you have covered it all.
8. Write "Happy Birthday, Harry" or your own custom message on the top with the tube of green icing, OR put your green frosting into a Ziploc, cut the corner off with a pair of scissors, and write with that instead.
9. Enjoy!