



BENTO CAKES

INSTRUCTIONS



Bento is a Japanese word that means convenient. Bento Boxes were used in Japan for carrying a single serving of food for lunch. Furthermore, the Bento cake was originated in the 12th century in Japan. Today, it is famous as the no share cakes or mini cakes and are the new go-to cakes.

-Bake cake layers the day before, cool, wrap in plastic wrap and freeze. This helps cake keep its shape while decorating.

-Each cake is two cake layers with a layer of buttercream in the middle. Frost, and chill in the fridge for at least 10 minutes.

-Transfer to food-safe paper and place in bento box and decorate!

-Finish with a cute ribbon, card and fork and make someone's day!

INGREDIENTS + SUPPLIES

Cake:

-Boxed cake mix or your favorite cake recipe (a box will make 6 mini cakes.

-American Buttercream
-Sprinkles + decorations

Bake in 4 inch silicone molds:
<https://a.co/d/dzjZAKj>
(about 325 for 18 minutes)

Box:

-6x6 inch bento box:
<https://a.co/d/28fKhCl>

Food Safe Checkered Paper:

<https://a.co/d/28fKhCl>
Ribbon, washi tape + cute fork.

