

# Mini Easter Egg Cakes

## **INGREDIENTS**

- 1 (16 oz) store-bought pound cake
- 2 (16 oz) tubs of store-bought vanilla icing (not whipped)
- Food coloring
- Sprinkles (optional)
- Edible Flowers (optional)
- Egg-shaped cookie cutter (2½" long)
- Cupcake liners

## **DIRECTIONS**

1. Divide 1 tub of icing into as many bowls as colors you desire.
2. Trim and slice pound cake into two layers.
3. Use egg-shaped cutter to cut 12 egg shapes.
4. Decorate the egg shapes with icing, sprinkles, edible flowers
5. Eggs can be placed on cupcake liners to serve and display!
6. Enjoy!