










Soda Cake Kit:

Shopping List

**HAPPY
BIRTHDAY**

-  BOX OF CAKE MIX
-  CAN OF SODA
 - TO USE AS LIQUID INGREDIENT IN PLACE OF EGGS AND OIL
-  CAN OF FROSTING
-  PACK OF BIRTHDAY CANDLES
-  DISPOSABLE ALUMINUM CAKE PAN
-  SMALL CONTAINER OF SPRINKLES
-  FESTIVE PARTY NAPKINS OR PLATES
-  HANDWRITTEN BIRTHDAY CARD OR UPLIFTING NOTE
-  ALL PACKED IN A GALLON-SIZE ZIPLOCK OR REUSABLE GIFT BAG

Soda Cake Instructions:

Ingredients

- 1 BOX OF CAKE MIX
- 1 CAN (12 OZ) OF SODA

Instructions:

- PREHEAT THE OVEN: SET YOUR OVEN TO 350°F (180°C) TO PREHEAT WHILE YOU PREPARE THE CAKE BATTER.
- PREPARE THE CAKE PAN: USE A DISPOSABLE CAKE PAN PROVIDED IN THE KIT, LIGHTLY GREASE IF NEEDED.
- MIX CAKE BATTER:
- POUR THE DRY CAKE MIX INTO A LARGE MIXING BOWL.
- SLOWLY POUR IN THE CAN OF SODA.
- STIR UNTIL COMBINED AND SMOOTH, ENSURING NO LUMPS ARE PRESENT. THE BATTER WILL FOAM UP INITIALLY BUT WILL SETTLE AS YOU STIR.
- POUR INTO CAKE PAN: ONCE THE BATTER IS SMOOTH, POUR IT INTO THE PREPARED PAN, SPREADING IT EVENLY.
- PLACE THE PAN IN THE OVEN. BAKE FOR THE TIME SPECIFIED ON THE CAKE MIX BOX (TYPICALLY AROUND 25-35 MINUTES) OR UNTIL A TOOTHPICK INSERTED IN THE CENTER COMES OUT CLEAN.
- ONCE DONE, REMOVE THE CAKE FROM THE OVEN. LET IT COOL IN THE PAN FOR 10 MINUTES BEFORE REMOVING OR SERVING.
- ONCE THE CAKE HAS COOLED COMPLETELY, SPREAD THE PRE-MADE FROSTING ON TOP.

**HAPPY
BIRTHDAY**

FROM OUR HEARTS TO YOURS
THIS CAKE KIT WAS ASSEMBLED WITH LOVE BY A
NEIGHBOR WHO WANTS YOUR DAY TO BE AS
SPECIAL AS YOU ARE.
WE'RE SO GLAD YOU'RE CELEBRATING TODAY.



YOU MATTER.
YOU ARE LOVED
YOU DESERVE CAKE.