

## 10 Tips on Making the Moistest Cake Ever

If possible, cook the cake at least one day before the cake is going to be decorated!

1. Use your favorite cake mix. (I use either Duncan Hines, Pillsbury or make mine from scratch, if I have time)
2. Make or buy icing (I like to make buttercream icing, but that recipe is another blog post)
3. Prepare cake mix as directed, EXCEPT do not use oil! Replace oil with **ONE** small carton of plain or vanilla yogurt. I have even used flavored yogurt like strawberry. You can use full fat, low fat or fat free yogurt.
4. If using a white cake mix, I like to add almond extract into the mix.
5. Bake cake mix as directed. Watch carefully not to over bake!
6. Take out of the oven and let cool for about 10 minutes.
7. Place a piece of waxed paper/parchment paper over baked cake and then place a baking sheet over the cake pan.
8. Turn cake over to transfer it from cake pan to baking sheet, making sure the waxed paper/parchment paper is now between the bottom of the cake and the baking sheet
9. Do not cover cake and place in freezer, either kitchen freezer or if you have a deep freezer. Freeze overnight.
10. At least 4 hours before the cake will be served, take out of the freezer and begin decorating! The cake will stick to the waxed paper/parchment paper and will be easy to remove from the baking sheet and transfer to a cake board for shaping and decorating.