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Make The Cake Spongy, The Correct Temperature Of Each Ingredient Plays An Important Role. The Flour And Eggs Should Be  
At Room Temperature While The Butter Should Be Warm. Whisking Butter And Sugar Together Is 1th, 2024 Complete Photo  
Guide Cake Decorating Combined. Pour Batter Into Prepared Pan. Bake Cake Until Tester Inserted Into Center Comes Out  
Clean, About 35 Minutes. Transfer Cake To Rack; Cool Completely In The Pan, Then Turn Cake Out Onto Rack For Drizzling  
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Mix - Any Flavor Or Brand You Prefer O 5 2 Lb. Bags Of Powdered Sugar O 2 Lbs. Of Butter NOTE: These Items Are Available  
At \*Michael's, Wal-Mart Or Hobby Lobby O 4 Cardboard Cake Rounds - 9" Or 10" O Apron O Wilton 10 Piece Fondant Foam  
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You Need To Bring! Expected Outcome Week 1 1 LB Jar Butter Flavored Crisco 2 1 LB Bag Powdered Sugar 1 Box 2th, 2024.  
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Recipe Directions. Your Cake Will Unmold Easily, Without Sticking, When You Prepare The Pan Properly. Grease The Inside Of  
Pan Using A Pastry Brush And Solid Vegetable Shortening (do Not Use Butter, Margarine Or Liquid Vegetable 2th, 2024 Wilton  
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