

Cast Aluminum Cake Molds

Recipes & Instructions

12" Lamb Mold

1 ¼ cups sugar
½ cup butter
4 eggs
1/3 cup milk
2 cups flour
3 tsp baking powder
1 tsp almond extract

Follow preparation instructions, then bake 1 hour.

In lieu of the above recipe, you can use 3 cups of prepared boxed cake mix.

7 ½" Rabbit Mold

¾ cup sugar
¼ cup butter
2 eggs
¼ cup milk
1 ¼ cups flour
2 tsp baking powder
½ tsp almond extract

Follow preparation instructions, then bake 1 hour.

In lieu of the above recipe, you can use 1 ½ cups prepared boxed cake mix.

7" Lamb Mold

¾ cup sugar
¼ cup butter
2 eggs
¼ cup milk
1 ¼ cups flour
2 tsp baking powder
½ tsp almond extract

Follow preparation instructions, then bake 40-45 minutes.

In lieu of the above recipe, you can use 1 ½ cups prepared boxed cake mix.

Egg Mold

1 cup sugar
1/3 cup butter
3 eggs
¼ cup milk
1 ¾ cups flour
2 ½ tsp baking powder
¾ tsp almond extract

Follow preparation instructions, then bake 40-45 minutes.

In lieu of the above recipe, use 2 ½ cups prepared boxed cake mix.

10" Rabbit Mold

1 ¼ cups sugar
½ cup butter
4 eggs
1/3 cup milk
2 cups flour
3 tsp baking powder
1 tsp almond extract

Follow preparation instructions, then bake 1 hour.

In lieu of the above recipe, you can use 3 cups prepared boxed cake mix.

Chicken Mold

¾ cup sugar
1/3 cup butter
2 eggs
¼ cup milk
1 ½ cups flour
2 ½ tsp baking powder
½ tsp almond extract

Follow preparation instructions, then bake 40-45 minutes.

In lieu of the above recipe, use 1 ¾ cups prepared boxed cake mix.

Santa Mold

1 1/3 cups sugar
1/2 cup butter
4 eggs
1/2 cup milk
2 1/4 cups flour

3 tsp baking powder
1 tsp almond extract

Follow preparation instructions, then bake 1 hour.

In lieu of the above recipe, use 3 3/4 cups prepared boxed cake mix.

Preparation Instructions

Preheat oven to 350°F.

In a large bowl, cream butter, sugar, and eggs.
Add milk alternately with sifted flour and remaining ingredients.

Spray or grease insides of mold well, especially nose and other small areas.

Place nose or front part down on flat cookie or baking sheet.
It is important to be sure to place the *front* of the mold down, just in case the cake does not rise to completely fill the other (back) side of the mold.

Pour batter mixture into this half of the mold, to within 1/4" of the rim.
If desired, lay toothpick on top of batter in ear areas for further support.

Place well greased back half of mold securely on top.
Use a ribbon or string to connect top and bottom mold securely through holes on either side.

Bake at 350°F for the amount of time indicated with each individual recipe.
Allow cake to cool completely before removing from mold.
Decorate as desired

Cake Mold Cleaning Instructions: Wash by hand, with hot sudsy water

