



THE J.M. SMUCKER Co

St. Patty's Cake

Prep Time Cook Time Serves Difficulty

15 mins 15 mins 48 N/A

Ingredients

- **Cupcakes:**
- 1/2 cup All Vegetable Shortening
- 1 cup granulated sugar
- 2 eggs
- 1 tsp vanilla extract
- 2 cups Robin Hood® Original All Purpose Flour

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- 1 1/2 tsp baking powder
- 1/4 tsp salt
- 3/4 cup milk
- 2-3 drops green food colouring
- **Icing**
- 1/2 cup All Vegetable Shortening
- 6 cups icing sugar
- 1/2 cup milk
- 1 tsp vanilla extract
- 2-3 drops green food colouring

Directions

Step 2:

Preheat oven to 350°F (180°C). Line mini muffin pans with paper liners.

Step 3:

Beat shortening and sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Add vanilla.

Step 4:

Combine dry ingredients in a separate bowl. Add half of the dry mixture to the egg mixture and stir. Add milk and then stir in remaining dry mixture until combined. Divide batter in half.

Step 5:

Stir 2-3 drops of green food colouring into one half of the batter until mixture turns green.

Step 6:

Spoon approximately 2 tsp (10mL) of each batter into each paper liner.

Step 7:

Bake in preheated oven for 12-15 minutes or until a toothpick inserted in center of cupcake comes out clean. Cool on wire rack.

Step 9:

Beat shortening, 3 cups (750mL) icing sugar, milk and vanilla for 2-3 minutes until mixture thickens. Add remaining icing sugar 1 cup (250mL) at a time, beating well after each addition. If icing is too thick simply add more milk, 1 tbsp (15mL) at a time until you have the desired thickness.

Step 10:

Divide icing in half. Stir 2-3 drops green food colouring into half the icing mixture until icing turns green.

Step 11:

To ice cupcakes place a piece of plastic wrap on a clean flat surface. Place equal amounts of green icing and white icing side by side. Using the plastic wrap, wrap up the icing into a cone, leaving a small hole at the end of the plastic wrap so you can squeeze out the icing. Place in icing bag and decorate.

Images