



First Communion Cakes

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First Communion Cake

- Dawn Exceptional® Baker's Request™ Yellow Cake Mix (00502551)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687)
- Cake Topper & fresh flowers

Mix cake according to manufacturer's instructions. Deposit 1 lb. of prepared batter into sprayed and papered 8" cake pans. Bake at 350° F until cake springs back lightly when touched. Let cool completely. Each cake will use 3 layers. Whip topping. Fill, crumb coat and then smooth ice using whipped topping. Place cake topper and flowers on top.



First Communion Cupcake Cake

- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Dawn White Buttercream Style Icing (02434356)
- Dawn Exceptional® Light Blue Buttercream Style Icing (02441096)
- Gold Cake Board

Line conventional size cupcake pan with paper liners. Mix cake according to manufacturer's instructions then use a #16 blue scoop to deposit 1.5 oz batter into each cavity. Bake at 350° F until cupcakes spring back lightly when touched. Let cool completely. Place cupcakes on a ½ sheet board in the shape of a cross; securing to the board with buttercream. Pipe a swirl of white buttercream on each cupcake. Fill in spaces down the center of the cross with light blue buttercream decorations.



First Communion Cupcakes

- Satin Ice® Pearl Shimmer Fondant Icing (02489658)
- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Dawn White Buttercreme Style Icing (02434356)
- Dawn Exceptional® Light Blue Buttercreme Style Icing (02441096)
- Kerry™ KingsBlingz Grande Pearl Sprinkles (02388628)

For crosses: make a powdered sugar sachet out of cheesecloth. Lightly dust silicone cross molds with powdered sugar and firmly press fondant into each. Remove any excess fondant from the back of each cross with a paring knife and remove from the molds. Place the crosses on a sheet tray and leave uncovered to dry overnight.

For cupcakes: Line conventional size cupcake pan with paper liners. Mix cake according to manufacturer's instructions then use a #16 blue scoop to deposit 1.5 oz batter into each cavity. Bake at 350°F until cupcakes spring back lightly when touched. Let cool completely. Pipe swirls of white or blue buttercreme on cupcakes, top with sprinkles, then with a prepared fondant cross.

First Communion Sheet Cakes

- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Gold Cake Board
- Dawn Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687)
- Chefmaster® Sky Blue Liqua-Gel Color (0233847) or Chefmaster® Princess Pink Liqua-Gel Color (02457621)
- Chefmaster® Leaf Green Liqua-Gel Color (0233813)

Mix cake according to manufacturer's instructions. Deposit 4 pounds 8 oz of prepared batter into sprayed and papered ½ sheet pans. Bake at 350° F until cake springs back lightly when touched. Let cool completely. Place on a cake board, belly side down.

Whip topping. Smooth ice the cake with whipped topping. Place additional whipped topping in two separate bowls. Color one blue, or pink and one green. Decorate the cake using a combination of star, leaf, and writing tips.



First Communion Blue Cake

- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687)
- Chefmaster® Sky Blue Liqua-Gel Color (02333847)
- Chefmaster® Princess Pink Liqua-Gel Color (02457621)
- Chefmaster® Burgundy Wine Liqua-Gel Color (02333897)
- Chefmaster® Leaf Green Liqua-Gel Color (02333813)
- Chefmaster® Buckeye Brown Liqua-Gel Color (02333855)
- Cake Topper

Mix cake according to manufacturer's instructions. Deposit 1 pound of prepared batter into sprayed and papered 8" cake pans. Bake at 350° F until cake springs back lightly when touched. Let cool completely. Each cake will use 3 layers.

Whip topping. Place whipped topping in a bowl and color with sky blue gel color. Fill, crumb coat and then smooth ice cake using the blue whipped topping. Place additional whipped topping in two bowls. Color one using princess pink and burgundy wine gel color and the other using leaf green and buckeye brown gel color. Decorate the cake using a combination of star, leaf, and rose tips.



First Communion Tiered Cake

- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687)
- Chefmaster® Pink Rose Liqua-Gel Color (02333889)
- Cake Topper & fresh flowers

Mix cake according to manufacturer's instructions. Deposit 1 pound of prepared batter into sprayed and papered 8" cake pans and 10 oz into 6" cake pans. Bake at 350° F until cake springs back lightly when touched. Let cool completely. Each cake will use 3 layers.

Whip topping and color with rose pink gel color. Fill, crumb coat and then smooth ice one, three-layer 8" cake and one, three-layer 6" cakes using prepared pink whipped topping. Insert internal supports into the center of the 8" cake. Stack the 6" cake on top. Decorate the 8 inch cake with swirls, and place fresh flowers, a cross decoration, and a cake topper on top.



First Communion White Cake

- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687)
- Chefmaster® Bakers Rose Liqua-Gel Color (02334423)
- Cake Topper

Mix cake according to manufacturer's instructions. Deposit 1 pound of prepared batter into sprayed and papered 8" cake pans. Bake at 350° F until cake springs back lightly when touched. Let cool completely. Each cake will use 3 layers.

Whip topping. Fill, crumb coat and then smooth ice cake using whipped topping. Place additional whipped topping in a bowl and color with baker's rose gel color. Decorate the cake using a combination of star and ruffle tips.



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