

## Mount Sinai Cake instructions:

<https://drive.google.com/file/d/1uBPzkRceqNrJvi3bX9N-J220lThdPRdLu/view>

## Mount Sinai Text Sheet:

<https://docs.google.com/document/d/11AmRhXa-KWI5ST-PI3oJrAyNH-kEfQFGZ5d3dnTrctlc/edit?usp=sharing>



## Necessary supplies:

1. Baked Domed Cake\* or cupcake - 1 per person or 1 per family (be sure to make this earlier in the day so it is cool and ready to go at 6:15!!)
2. Green Icing (store bought white icing with green food coloring mixed in, or you can make icing\*\* - thank you Miriam Aronin for this recipe)
3. Jelly beans, M&Ms, or chocolate chips
4. Whipped cream
5. Red sprinkles
6. Hershey's Milk Chocolate bar (or 2 minis)

## \*To make a domed cake, use 1 box of cake mix, any flavor.

1. Prepare the cake mix according to package instructions. Place the batter in a greased 1-liter oven-safe bowl, such as a Pyrex bowl (note: if there is too much batter to leave room for the cake to rise in the bowl, leave out some of the batter.) Bake the cake.
2. Allow cake to cool in the bowl. Once it is cool, turn it out onto a serving platter so it looks like a mountain. This will be Mount Sinai.
3. Be sure to make this earlier in the day so it is cool and ready to go at 6:15!!

## \*\*frosting

- 2 Tablespoons butter
- 1 1/4 cups powdered sugar
- 1 Tablespoon milk (or cream)
- 1/4 teaspoon vanilla extract
- Melt butter in a small saucepan (or in the microwave using a microwave safe dish.) Stir in 1/4 cup powdered sugar.
- Transfer mixture to a medium size mixing bowl. With mixer on low speed, add in the rest of the powdered sugar, milk and vanilla.
- Once ingredients are incorporated, turn mixer to medium high speed and beat about 5 minutes, until frosting is smooth and creamy. Spread on top of cooled cake.

Adapted from <https://chocolatechocolateandmore.com/chocolate-depression-cake/>