



## Strawberry Snowball Mini-Cakes

24 servings Prep time: 25 minutes (includes chill time) Cook time: 20 minutes

## Ingredients

Mini-cakes: 2 cups granulated sugar 3/4 cup lard 4 large eggs 1 teaspoon strawberry extract 1 teaspoon almond extract 2-1/2 cups all-purpose flour 1 teaspoon baking powder 1/2 teaspoon baking soda 1/2 teaspoon salt 1 cup buttermilk

Frosting, Filling, and Garnish:

1 cup lard 1 teaspoon coconut extract 1 teaspoon almond extract 1/4 teaspoon salt 6 to 7 cups powdered sugar 7 to 8 tablespoons whole milk 4 cups sweetened flaked coconut 1 cup from a can (21-oz. size) strawberry filling

## Directions

Recipe by: Lardlovers Winner, Brenda Watts

1.) Heat oven to 350 degrees F. Line two 12-cup regular size muffin cup pans, with paper or foil muffin cup liners; set aside.2.) Prepare cake batter. In a large bowl, add 2 cups granulated sugar and 3/4 cup lard, using an electric mixer, over medium speed, beat the lard and sugar together, until blended and creamy. Beat in eggs, one at a time, and add 1 teaspoon each strawberry extract and almond extract, continue beating over medium speed, until batter mixture is combined. Add flour, baking powder, baking soda and 1/2 teaspoon salt and continue beating on low speed and gradually increasing to medium speed for about 1 minute. Continue beating on medium speed and gradually add buttermilk, beating until combined and batter is smooth. Spoon or pour cake batter evenly into the 24 lined muffin cups to about 2/3 full.3.) Bake cakes for 18 to 20 minutes, or until lightly brown and cake center come out clean when inserted with a wooden toothpick. Place mini-cakes onto a wire rack and cool completely.4.) Prepare frosting. In a large bowl, add 1 cup lard, 1 teaspoon each coconut extract, almond extract and 1/4 teaspoon salt, using an electric mixer and clean beater attachments, beat over medium speed until blended and creamy. Add powdered sugar, one cup at a time, and the milk, one tablespoon at a time, beating on low speed and gradually increasing to medium speed, for about 2 minutes, or until smooth creamy frosting has formed.5.) Prepare strawberry snowballs. Carefully, remove the paper or foil liners from each mini-cake. Place each of the mini-cakes upside down onto a large platter or work-surface board. Remove small 1-inch deep circle from bottom up centers of each mini-cake. Spoon about 1 to 2 teaspoons strawberry filling into each cavity, and re-add cut cake piece to cover filling. Continue process, until all mini-cakes are filled. Spoon and spread creamy frosting over top bottom and sides of each mini-cake. Place coconut flakes onto a large plate, and add by rolling or adding coconut to cover over frosting of each mini-cake to form Strawberry Snowball Mini-Cakes. Keep any leftovers stored in an air-tight container.



