

# SWEET EATS



Look here for some  
**SWEET**  
**INSPIRATION**  
with baking molds.

## Silicone Baking Molds

{ CREATIVE INSPIRATIONS *free* FROM HOBBY LOBBY® }

## TAKES THE CAKE

Mini bundt cakes? Yes, please. With a mini bundt cake mold, these little cakes can be made in a snap. Melt candy wafers (we used vanilla) for the frosting, then embellish with sprinkles or rock candy (like ours).

## FROM SCRATCH

Now that you're a pro at mini bundt cakes, give them a Neapolitan twist. Use tiny molds to make cakes with chocolate, vanilla and strawberry batter.



**Tip:** Spoon the batter into the mold in sections by color.





## BROWNIE POINTS

Mini brownies + frosting + a cherry on top = teensy treats in no time. And it's easy with a square silicone mold, perfect for bite-size goodies.

## COMING UP ROSES

Did someone say chocolate flowers? Silicone molds make creating them easy, and candy wafers make them extra tasty. Just melt the candy wafers and fill the molds—try combining flavors and swirling together with a toothpick. Psst... These will go fast, so make extra!





## BABY CAKES

Here's a tiny twist on an elegant cake: Fill mini cake silicone molds with melted candy wafers, and when they harden, swap them out for no-bake crust. To finish, top your cakes with frosting and almonds.

## LOAF ABOUT

Loaves of bread are cuter (and tastier!) in miniature form, don't you think? Use a mini loaf silicone mold to whip up a few for your friends (or for yourself—we won't judge).



*Tip: Wrap the loaves in paper and tie them with twine for gifting.*





## TOP IT OFF

Store bought cake not your thing? Get to baking (and get it done fast) with a silicone cake mold. For this sandwich cake, slice the cake in half and fill it with strawberries and whipped cream. Ta-da! A miniature strawberry shortcake.

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## CAKE WALK

For a fancier take on the classic strawberry shortcake, use a piping tool to embellish with whipped cream or frosting. Then carefully cut the strawberries and delicately place them on top. *Tip: We used a donut mold for this cake!*





## IN BLOOM

This flower cake mold is key to feeding the hungry crowd at your next floral festivity. After the cake is made and cooled off, you can get to the fun part—decorating. Use frosting tips and colored frosting to create an ombre look like this.

## FLOWER POWER

You've made a big flower cake, so let's make some floral favors to go with it. Use a daisy silicone mold to get mini candies like these.

*Tip: Put sprinkles in the mold first, then pour in the chocolate.*

