🍰 ■■ Easy Harry Potter Cake Recipe

A beginner-friendly, magical cake inspired by the Wizarding World. Perfect for birthdays, parties, and Harry Potter anniversaries.

🧁 Ingredients for an Easy Harry Potter Cake
🍰 Cake Base

Ingredient	Quantity	Notes / Substitutions
All-purpose flour	2 cups	Or use a **box cake mix** for convenience
Granulated sugar	1½ cups	Can reduce slightly if using sweet frosting
Baking powder	2 tsp	Helps the cake rise
Eggs	3 large	Room temperature works best
Milk	1 cup	Dairy or plant-based milk
Vegetable oil	½ cup	Keeps the cake moist
Vanilla extract	1 tsp	Optional but recommended
Salt	¼ tsp	Balances sweetness

👉 **Shortcut:** You can replace all the above with **1 box vanilla or chocolate cake mix**.

Cake Baking Timeline

20 mins	30–35 mins	~1 hour	Beginner	8–10 slices
Prep Time	Bake Time	Total Time	Skill Level	Servings

Step 1: Prepare Your Cake Tin

Preheat your oven to **180°C (350°F)**. Grease your cake tin with butter or oil and lightly dust it with flour. This helps the cake come out cleanly after baking.

Step 2: Mix the Dry Ingredients

In a large mixing bowl, add:
- Flour
- Sugar
- Baking powder
- Salt

Mix everything together gently using a spoon or whisk.

☞ **Using a box cake mix?** Follow the instructions on the box and skip this step.

Step 3: Add the Wet Ingredients

To the dry ingredients, add:
- Eggs
- Milk
- Vegetable oil
- Vanilla extract

Mix until the batter is smooth and lump-free. Be careful not to overmix — stop as soon as everything is combined.

Baking a Delicious Treat

Allow the treats to cool before decorating or serving.
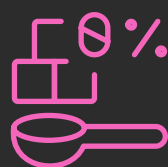
Bake until the treats are golden brown.

Pour the batter into the prepared pans.

Combine dry and wet ingredients gently.

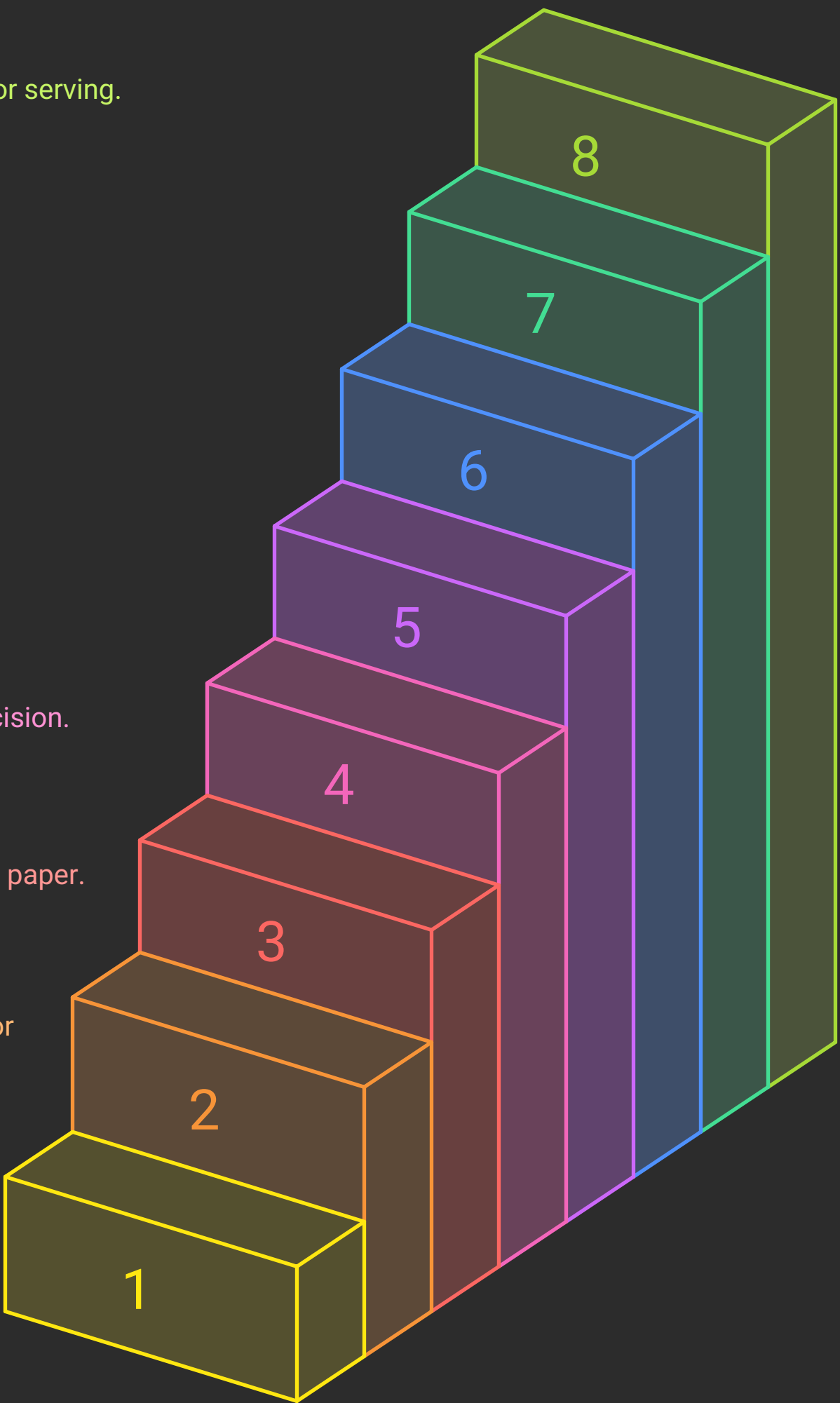Accurately measure all ingredients for precision.

Grease or line baking pans with parchment paper.

Set the oven to the required temperature for baking.

Collect all necessary ingredients and tools for baking.

8
7
6
5
4
3
2
1

Made with ⟩ Napkin

Step 4: Bake the Cake

Pour the batter into the prepared cake tin and smooth the top.
Bake in the oven for **30–35 minutes**, or until a toothpick inserted into the center comes out clean.
Once baked, remove the cake from the oven and let it cool in the tin for 10 minutes, then transfer it to a wire rack to cool completely.

Step 5: Make the Buttercream Frosting

In a bowl, beat the softened butter until creamy.
Gradually add powdered sugar, one cup at a time. Add milk slowly until the frosting becomes smooth and spreadable.
If using food coloring, mix it in now until you get the desired color.

Step 6: Frost the Cake

Make sure the cake is **completely cool** before frosting.
Spread the buttercream evenly over the top (and sides if you like) using a spatula or spoon.
Don't worry if it's not perfect — Harry Potter cakes are meant to look fun and homemade.

Step 7: Decorate Your Harry Potter Cake
Choose a simple design:
- Write *"Happee Birthdae Harry"* with green icing
- Add sprinkles for a Hogwarts house theme
- Use a printed topper for a quick magical touch

Let the cake sit for 10–15 minutes so the frosting can set slightly before serving.

🪄 Extra Tips for Best Results
- Always let the cake cool before decorating
- Keep designs simple and playful
- Store the cake in an airtight container
- Enjoy the process — messy cakes are part of the magic

◻ Magical Tips
This cake doesn't need to be perfect. Simple, slightly messy designs make it feel even more magical. Box mixes and store-bought frosting are totally fine!