

1 Back when I was an actual child, and it was actually appropriate to be interested in such things,
2 all my siblings and I were fanatical about Pokemon. Not the card game so much, although we
3 did collect and horde the cards just to look through them and trade and bicker. But we were
4 entirely bought and sold by the cartoon. I remember once when we were trapped at my Oma
5 and Opa's house in the next city with a Pokemon marathon a mere half an hour away (four back-
6 to-back episodes with TWO BRAND NEW EPISODES ZOMGONDFKLJSDLKFJ). We finally whined
7 and wheedled our way home, and during the entire car ride back, we were watching the clock
8 with tense breathing and accelerated heart beats, screaming out the theme song and the
9 Pokemap over and over again. Super charming, sorry bout that Dad!

10 This year, as an actual adult, I got an awesome half-sphere silicone mold for Christmas and
11 despite all my adult-ness, the first thing I thought of doing was creating some Pokeball mini-
12 cakes. To make it even cooler, I co-ordinated the inner layers to match the colours of the
13 pokeball. And with all that red-and-white, we were already halfway there, so I went whole-hog
14 and made them into wee tiny Valentine's cakes. This is how I did it and how you can, too!

15 16 **Step 1**

17 The first thing you're going to need is **one of these bad boys**. Silicone half-sphere molds can run
18 \$10-\$20 depending on where you get them from. If you're going to be baking up a lot of these
19 cakes, it's better to have 2-3+ molds so that your cake batter isn't sitting around for an hour
20 while you work through 10 baking cycles. (Batter left sitting around can kill your leaveners; it's
21 best if you get your batter into the oven as soon as it's ready to go. Even more so when you're
22 only using baking soda!)

23
24 There isn't one critical recipe for this project; any recipe that yields a firm cake with a dense
25 crumb is perfect. Butter cakes work well because they get harder in the fridge. If you're up to it,
26 make a vanilla and a red velvet batter like I did. If not, just make vanilla, separate half your
27 batter and tint it with a bit of red food colouring. (This goes for making other types of pokeballs
28 too, to get your green, blue, etc.)

29
30 **You CANNOT use cake-mix for this.** I think cake-mix is a great way for people to get reliable,
31 fool-proof light and fluffy cakes, but they are just *too* light and fluffy for this. The cakes are small
32 and get handled quite a bit during this process, and cake mixes just fall apart. I made this
33 mistake myself: I decided to test out a new brand of cake-mix for my red velvet. The first batch
34 fell to pieces when I tried to take them out of the mold. The second batch survived with
35 ludicrous amounts of greasing the mold, but were very very difficult to work with when covering
36 with fondant. So if you want to save yourself a ton of hassle, don't bother using it.

37
38 Follow the steps of the recipe that you choose, adjusting the bake time accordingly--much
39 much less. I found mine were baking in about 8-10 minutes. Let them cool fully.

40 41 **Step 2**

42 You'll need a filling that firms up very hard in the fridge. My weapon of choice was a strawberry

43 Swiss Meringue butter cream--it goes rock-solid when cold. You can see more how to make
44 buttercreams in my other tutorials, or check out the inimitable [Miss Bravetart](#).
45
46 Fill up a piping bag fitted with a large open or star tip. Apply a goodly amount to your bottom (in
47 this case, the vanilla) circle. Top off with a red velvet circle and smush down lightly. Using a knife
48 or a mini offset spatula, wipe the filling around the edge so you end up with a nice smooth
49 surface. It doesn't have to be perfect, but do your best. Once you've filled them all, wrap the
50 plate in plastic wrap and let set up in the fridge for 2-3 hours or overnight.

