

# MAX'S MAGICAL MANGO CAKE

A recipe inspired by *The Blue Bowl* by Flo Leung

## About the Book

Max loves his family's Cantonese meals, like steamed rice and gai lan greens with oyster sauce, homemade dumplings, and scallion bread. But sometimes he can't help thinking about French fries, tacos, and ice cream with rainbow sprinkles.

For his birthday dinner, Max is really hoping for spaghetti and meatballs, but instead he and his family are headed to Maa Maa and Ye Ye's house for a celebration dinner—and Max is pretty sure that spaghetti won't be served in the familiar blue bowls that came all the way from Hong Kong with his grandparents. But Max is delighted to discover that his understanding family has found a way to bring two cultures together with delicious dishes that are a combination of all the foods he loves.



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Flo Leung

## Note from the Author

I grew up enjoying light and airy, not-too-sweet Mango sponge cakes from the Hong-Kong style bakeries found in North York, Toronto. For many years, I associated these fruit-filled cakes with family celebrations—birthdays and feasts and big family get togethers. As I grew up, so did my sweet tooth! I began wishing for birthday cakes that included rich, creamy ice cream, sweet frosting, and lots of rainbow sprinkles, just like I saw my Canadian friends enjoying on their birthdays. The story of *The Blue Bowl* was, in part, inspired by these memories.

In Max's Magical Mango Cake, we've found a way to celebrate Max by combining all of his favorite flavors—mango ice cream, fluffy confetti cake, creamy vanilla frosting, fresh sweet mangoes and plenty of rainbow sprinkles—into one very delicious birthday cake.

### READING LEVELS

**Grade:** 2+, **Fountas & Pinnell:** K, **Reading Recovery:** 20, **Common Core:** RL.2, W.2, SL.2, L.2

### CURRICULUM LINKS

**Language Arts:** Reading, **Social Studies:** Holidays, **Culinary Arts:** Nutrition; Cooking/Baking



## Max's Magical Mango Cake

This might be named after Max, but you can make it yours at home too!  
Ask a grown-up to help you.

### Tools

#### For the cake:

- Measuring cups
- A mixing bowl
- A whisk and spatula
- An 8-inch (20cm) round cake pan x 2 (We are baking two cake layers; you can use 1 pan and bake each layer, one at a time. If you have 2 pans, you can bake both layers at the same time!)
- Parchment paper and a pencil

#### For the ice cream filling:

- A mixing bowl
- A wooden spoon and spatula

#### For the topping:

- A spatula
- A knife and cutting board for the fruit (have a grown-up help you)

### Ingredients

- 1 box cake mix with sprinkles
- 3 eggs
- 1/3 cup (78mL) vegetable oil
- 1 cup (236mL) water or milk
- 1 L (32oz) mango ice cream or sorbet
- 1 cup (236mL) store bought vanilla frosting
- 1-2 fresh mangos, sliced and/or other fruit of your choice, for garnish
- Rainbow sprinkles



## How to Make A Magical Mango Cake

1. Using the 8-inch cake pan as a guide, trace and cut out 2 circles of parchment paper. Use the parchment circles to line the bottoms of the pans.
2. Prepare and bake the cake mix according to package instructions and pour it into the two cake pans. Remove the cake from pan with parchment paper still attached and let it cool completely.
3. Clean and dry one cake pan. You will use this as a container to assemble the final cake.
4. Cut parchment into 2 long strips, about 3 in x 18 in (7 cm x 45 cm). Place the strips in the pan, in an X shape, with the ends hanging over the edges (they will act as “handles” to help remove the final cake from the pan).
5. Place one round cake, parchment-side down, into the pan.
6. Cut one wide strip of parchment, about 3 in x 25 in (7 cm x 63 cm) (you can use two or more strips to make up the length if needed). This will help keep the ice cream layer tidy while it sets. Insert the strip around the edges of the cake, all around the pan.
7. Prepare the ice cream or sorbet filling: add the ice cream or sorbet to a mixing bowl and let it soften for about 5 minutes. Use a wooden spoon to press the ice cream into a thick, spreadable consistency. (If the ice cream is too hard and chunky, it will break the bottom cake layer.)

8. Use a spatula to spread the ice cream on top of the cake.
9. Place the second cake round, parchment side-up, on top of the ice cream layer.
10. Place the assembled cake in the freezer for at least 2 hours.
11. When you're ready to serve it, remove the cake from the freezer and, using the paper handles, carefully place the cake on your serving plate. Remove and discard the remaining parchment paper.
12. Spread frosting on the top layer of cake and arrange fruit slices on top. Add some rainbow sprinkles, too! Your Magical Mango Cake is ready to enjoy!



**TIP:** The assembled, frozen cake can be kept, wrapped in plastic, in the freezer for a day or two before serving. When ready to enjoy, take the cake out about 10 minutes before frosting and garnishing with fruit and sprinkles.

