

## Chapter 1 : Quick and Easy Party Cakes by Joanna Farrow

*Quick and Easy Party Cakes [Joanna Farrow, Sara Lewis] on blog.quintoapp.com \*FREE\* shipping on qualifying offers. Think store-bought is the only way to go for a party cake.*

Quick and easy sandwiches to fancy cakes that look anything from store bought. This post contains affiliate links to products we hope you will find helpful to make your own easy tea party food. Our Little Lady turned 5 recently. Over the weekend we had a Fairy Tea Party for her and three of her friends. Cute decor, fun goodies, and activities for the Little Ladies are all important. However, nothing is quite as important as the food. Here are some tips for easy tea party food. Quick and cute sandwiches. Easy, colorful platters of fruits and veggies. And fancy little cakes using store bought shortcuts. Easy Tea Party Food The key to throwing a tea party birthday is not to drive yourself crazy. The Birthday Girl and her friends will love anything you put together. I must have pinned a million ideas, and even created a Tea Party Birthday Pinterest board. However, as the day approached, I realized I had to scale back. Basically, decide how much you can handle and how many shortcuts you can take. The easier you can make it on yourself the better. I recommend some easy sandwiches, fruit and veggie trays because they are colorful and easy, and some adorable sweet treats. When you can, find a way to take some help. I have a great tip for this with the cakes! Quick and Cute Sandwiches Little tea sandwiches are a staple at any tea party. They are also perfect for kids parties because picky eaters will usually give one a try and the kids can try more than one. They went in a flash at our fairy tea party. The little ladies will love these flower peanut butter and jelly sandwiches! They will also love the tiny fairy sandwiches! With a flower cookie cutter, cut out the center of your slices of bread. Save the crusts for later. Spread jelly one one flower. On the other, use a small circle cutter or a cap off a bottle to cut out the center. Spread peanut butter on that piece of bread and press the sandwich together. The jelly showing through the center looks so cute! With those little holes from the center, and the other scraps of bread, cut out as many small holes as you can. These will be your fairy sandwiches! To keep it easy, use just a tiny bit of jelly OR peanut butter to make your tiny fairy sandwiches. Plus, if you have very picky eaters, they may like one without the other. The girls at our fairy tea party ate these fairy sandwiches the fastest. Colorful Platters of Fruits and Veggies This is the easiest one. I never throw a party without a fruit or veggie platter. Also, they are the easiest thing for people to snack on. No one can feel bad about munching on some fruit. Also, eating that pepper slice totally cancels out the bacon and brown sugar on a cracker. Our favorite platters for fruit and veggies come right from the Dollar Tree. We have two of these in white and use one for fruit and one for veggies. Try to get colorful with the variety and spread them out. For the veggie tray, the center is perfect for ranch or dill dip. On the fruit tray, we either fill the center with more fruit or colorful toothpicks. Making something store bought "and on clearance, even " look like you spent a lot of time and made it yourself. There were two to-go boxes of amazing desserts and she gave my husband one. Turns out her box was a dud without one piece of chocolate. So, I made her some. The key is to see what you can get help with and take the shortcut. Then, make it your own. You can also find marked down coffee cakes or cream cakes and snag them for just a couple bucks. I went twice during the week and came up with lemon, chocolate vanilla swirl, and rainbow vanilla creme cake. In the freezer they went until I was ready. Since the cake is already sliced, it is very easy to make them into adorable little cakes for a tea party. Cut off the edges and the top, and cut them into small squares. Decorate with some store bought frosting or sprinkles. You can use food coloring to color the frosting. Frost the center or the whole cake. Decorate with sprinkles and you have adorable little cakes in no time. They look like a lot of work, but they take less time than the sandwiches! Everything looks fancier when you take the time to think about how it is displayed. We love white serving dishes for a clean look and to showcase the food. Adding different heights is also one of the biggest tips for an impressive food display. In expensive candle sticks or vases work great. It gives you the white plates with the 3 tiers for added height. Once the food is in place, you can also add fairy lights, flowers, tulle, etc. We made these cute little fairy jars with small led lights , mason jars, and circle cut out of a paper napkin. The flower fairy lights also added a bit of whimsy to it all. Do you have a little one who would love a tea party? What types of food will you serve?

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*A light and fluffy cake is a really easy dessert to serve at a lunch, afternoon tea or to take along to an event. We have chosen our 22 easiest cake recipes for this collection, including simple Victoria sponge, frosted banana loaf, lemon drizzle cake and super light angel cake.*

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*The Best EASY Sheet Cakes Recipes - Simple and Quick Party Crowds Desserts for Holidays, Special Occasions and Family Celebrations "An incredibly delicious carrot cake that can serve a crowd!" Perfect for Spring and Easter Brunches or any time of year!*

## Chapter 8 : Quick and Easy Party Cakes | Eat Your Books

*"A party without a cake is just a meeting," Julia Child once said, and we couldn't agree more. With that in mind, here are our favorite birthday cake recipes that will delight your friends, kids and family members on their special days.*

## Chapter 9 : Cake Mix Cake Recipes - blog.quintoapp.com

*Quick and Easy Dessert Recipes Easy homemade pies, cookies, cake, and more. Treat yourself with no-bake and minute desserts, with tips to help you make them.*