



Tips

- I used a white cake mix but you can use any of your favorite cake recipes. A moist, dense is best (like a pound cake.) Sponges that are too airy or crumbly won't cut well.
- Use a sharp cutter and push straight down to make the shapes
- Make sure the cutter is a pretty basic shape - a giraffe shape is probably not a good idea.
- Use a sharp, serrated bread knife held horizontally to split the cakes
- Line the pan with parchment paper and let it hang over the side. You'll be able to simply lift the cake out to make cutting the shapes easier.
- Keep the cakes flat on the kitchen counter to cut them into even slices. I like to place my palm on top of each piece and hold the knife parallel to the counter all the way through—like slicing a bagel. Be careful!
- Freezing the cake pieces makes cutting easier, helps the glaze set up quickly, and prevents them from sliding around as you cover them.
- For an ultra-smooth cream filling, sift the powdered sugar before mixing it in—especially if it's an older bag.

Variations

- Add sprinkles to the batter
- Use other flavorings in the cake batter - almond, for example
- If you place the filled homemade snack cakes on a rack and pour the melted chocolate over it the glaze will be smoother and cover better
- Use a thin layer of raspberry jelly underneath the marshmallow filling
- Melt some chocolate and drizzle it across the white glaze while it's still wet for the true zebra cake recipe and look
- Use 1 cup Marshmallow Fluff. Sometimes it's called Marshmallow Cream, depending on where you live.
- Add vanilla extract to the vanilla cake batter to amp up the flavor.
- Flavor the zebra cakes with other types of extracts. Lemon, almond, and orange taste yummy!
- You can also use different cake mixes for different flavors.
- Amp up the flavor by spreading a thin layer of jam between the cakes.
- Copycat zebra cakes have an identifying chocolate drizzle, but you can skip the dark chocolate stripes if you want. Use colorful sprinkles for holidays and birthdays, or tint white chocolate candy melts any color!
- The easiest way to make the white chocolate glaze is with melting wafers, but you can use white chocolate chips or vanilla almond bark.

Storage

This homemade zebra cakes recipe doesn't have all of the preservatives that store-bought Little Debbie cakes do, so their shelf-life isn't quite as long. Let these homemade snack cakes dry completely before storing

Store the snack cakes in an airtight container at room temperature for about three days. Keep 'em away from any heat or sunlight.

For longer storage, place the cakes into a freezer-safe container, separated by layers of wax paper or parchment paper. In the freezer, zebra cakes will keep for three months.

Simply thaw at room temperature for a few hours before enjoying.

FAQs

I don't want to use sprinkles—how do I make stripes?

Simply melt down some chocolate chips or bark in the microwave or a double boiler until smooth. Transfer the melted bark/chocolate to a small Ziplock or piping bag. Snip off the corner and drizzle the fudge stripes over each cake!

Can I make chocolate zebra cakes?

Sure thing. You can use chocolate cake batter, strawberry batter, or pretty much any flavor you want! However, you'll still need to bake the cakes in a 12x18x1-inch sheet pan, and you want to choose a cake that's tight and dense, rather than a super airy, delicate one.