

RISE, FLIP, REPEAT.

Crate 9 is here — and it's giving bakery-worthy bundts every single time.



Why Bundt Cakes Are the Move

There is something about a bundt cake that just commands a room. No frosting, no layering, no stacking — just a beautiful, sculptural cake that looks like it came from a specialty bakery, pulled straight from a pan you now own.

This month's featured recipe is our Chocolate Bundt Cake, built on a base of chocolate cake mix, instant chocolate pudding mix, and sour cream. That combination is not a shortcut — it's a formula. The pudding mix keeps it impossibly moist for days. The sour cream gives it a tender, tight crumb that holds its shape when you flip it. The cake mix brings consistency so you get the same beautiful result every single time.

And once you have the base down, you have a new cake every time you open a different box.

Lemon cake mix + lemon pudding. Spice cake + vanilla pudding. Strawberry cake + cheesecake pudding. The formula stays the same. The cake becomes whatever you want it to be.

This is genuinely one of the most versatile recipes we've ever put in a crate, and we cannot wait to see all the directions you take it.

This Month's VIP

Nordic Ware Anniversary Gold Bundt Pan

This is the pan. The one that sits on the counter and makes people ask where you got it before the cake is even sliced. The Anniversary Gold pan is made in the USA, built to last decades, and delivers a clean flip every single time when used correctly. Pair it with the white cap nonstick spray included in your crate — this duo will not disappoint. Every ridge, every detail of that beautiful pan will come out perfectly defined. The key: let the cake cool in the pan 15–20 minutes. Not 5. Not 30. Fifteen to Twenty. Then flip with confidence.

Top It Your Way

The canvas is the cake. What you put on top is entirely yours. Here's where it gets fun:

- Salted Caramel - Drizzle over the cool cake and let it run down the ridges. Add a pinch of flaky sea salt.
- Espresso Buttercream - Piped over chocolate cake is a combination that will change your life.

continued...

- Chocolate Chocolate - For the chocolate lovers. Double down and go full ganache or chocolate buttercream.
- Peanut Butter - Our bonus recipe this month — see the full buttercream recipe below.
- Hazelnut - Buttercream or a generous drizzle of your favorite hazelnut spread.
- Raspberry - Bright, tart, and stunning against the chocolate — a fresh raspberry glaze or buttercream.

Bonus Recipe

Peanut Butter Buttercream

8 oz butter, softened
 3 oz Crisco shortening
 3 oz peanut butter
 0.5 oz vanilla extract
 2 lb powdered sugar
 2–3 oz heavy cream
 Whip butter, Crisco, peanut butter, and vanilla together until light and airy. Gradually add the powdered sugar and mix until fully combined. Slowly stream in heavy cream until you reach your desired consistency — thicker for piping, looser for drizzling over the bundt.

Made with Love,

Birdy & Pretzels