

Baseball

Baking cake batter in an oven proof bowl is a wonderful way to add dimension to your decorated cake. You can create baseballs and basketballs for the sports lover in your home, ladybugs and turtles for your little critter, and even a princess gown for your princess.

What you will need:

Cake: one 9-inch round and one 9-inch bowl Gold Cake (see BAKE)

Icing: one ½ recipe Kaye's Buttercream (see BAKE) or 1 ½ recipes of Kids' Buttercream (see BAKE)

Decoration: optional 2 tablespoons Fudge icing or tube of dark brown icing

Colors: Red, green, blue (optional – if not using fudge) liquid gel or liquid food coloring.

Miscellaneous: 9-inch round baking pan, 9-inch stainless steel or Pyrex bowl, 9-inch cardboard round, pastry cones, 11-inch (or larger) base



1. Grease and flour a 9-inch pan and a 9-inch (quart) stainless steel bowl or ovenproof glass (Pyrex) bowl. Make Gold Cake (see Bake recipes). Pour approximately 3 ½ cups batter into the 9-inch round pan and the remaining batter into the bowl. Bake as directed in the recipe. Cool the pans on a wire rack for 20 minutes before turning the cakes out of their pans. Prepare Kaye's Buttercream (see recipes) or Kids Buttercream (see recipes). Set aside 1 cup buttercream. Using a serrated knife, carefully trim the domes off of each cake to level them. Place round layer on a 9-inch cardboard round. Place the bowl on top. Using a serrated knife, trim the bowl flush with the round layer.



2. Set aside the bowl cake. Spread approximately ¾ cup buttercream on the round layer. Center the bowl on top. Crumb coat the cake. A crumb coat is a thin layer of icing applied over the entire cake that seals in any stray or excess crumbs. First, using an offset spatula, rubber spatula, or even a butter knife) spread a thin buttercream over the entire surface of the cake. To remove the excess icing and create smooth finish, hold a 2x10-inch strip of cellophane, acetate, or paper at both ends and drag the long edge of it over the cake starting at the bottom. Continue around the circumference of the cake until is smooth. The cellophane will curve to the shape of the cake, unlike a metal spatula. Chill for 30 minutes or until the buttercream has set.



3. Finish the cakes with buttercream in the same manner you crumb coated the cake. Adhere the cardboard round supporting the cake to your base. Prepare the colored buttercream: approximately 2 tablespoons red, 2 tablespoons dark brown or blue (or, if on hand, use fudge icing), and ½ cup green. Place the tinted buttercream in separate pastry cones. Cut a small/medium hole at the tip of each.



4. Pipe a dark blue or fudge arc on one side of the baseball. Pipe another arc opposite the first. Pipe red stitching on the arcs.



5. Pipe green grass around the base. To pipe the grass, lightly touch the pastry cone to the bottom border of the cake where you want to start piping. Squeeze and hold in place until a small ball begins to form, and then pull the cone up as you continue squeezing. When the blade of grass is the desired length gradually release pressure to form a point.