

Easter Basket

What's better than an Easter basket full of candy? An edible basket full of candy. Your children will love it! For more information on assembling, filling, icing, and decorating tiered cakes refer to our book, *The Whimsical Bakehouse Fun to Make Cakes That Taste as Good as They Look* or *Little Cakes from the Whimsical Bakehouse*.

What you will need:

Cake: 9-inch round cake (baked in two pans)

Icing: one ½ recipe Kaye's Buttercream (see BAKE) or 1 ½ recipes of Kids' Buttercream (see BAKE), approximately 8-ounces dark chocolate for making chocolate buttercream

Filling: Your choice of filling

Decoration: 1/8 cup dark wafer chocolate and 1 cup white wafer chocolate **and** assorted chocolate candies

Colors: green liquid gel color

Tips: # 8,9, or 10 round tip (can also substitute basket weave tip, or star tips)

Miscellaneous: 9-inch round baking pan, 8-inch cardboard round, basket handle templates, ½ sheet pan, parchment paper, pastry cones, pastry bag and coupler, 12-inch (or larger) base



1. Bake the cakes and let them cool completely. Prepare the icing and filling. Prepare the tinted and flavored buttercream: approximately 1 cup green buttercream and 4 cups chocolate buttercream. Cut each cake into 2 layers.



2. Stack the cake layers and place an 8-inch cardboard round, centered, on the top. Using a serrated knife, carve the cake: Using the cardboard and the bottom edge of the cake as a guide, trim the cake at an angle (the cake will look slightly flared). Invert the cake so that the cardboard is now underneath the cake.



3. Fill the cakes. Crumb coat the cake with chocolate buttercream. A crumb coat is a thin layer of icing applied over the entire cake that seals in any stray or excess crumbs. Chill the filled cakes for 30 minutes or until the buttercream has set.

4. Melt the dark wafer and white wafer chocolates together and pour into a pastry cone. Using the template provided (see Decorate page) make a basket handle. Set aside to harden. When set, overpipe a crosshatched, or scalloped border. When set, gently flip the handle and pipe the same pattern on the opposite side. For more information on the "Chocolate Method" see Step-By-Step on the Decorate page or refer to our book *Whimsical Bakehouse Fun to Make Cakes that Taste as Good as They Look*.





5. Glue the cardboard round supporting the bottom or largest tier to the center of your base. Place the chocolate buttercream into a pastry bag with a coupler, and with a round tip, pipe a basket weave pattern around the side of the cake. Hold the bag at a 45-degree angle to the cake surface. Pipe a vertical line where you want to begin the basket weave. Pipe equidistant horizontal lines, separated by the width of the tip, overlapping the vertical line by $\frac{1}{3}$ inch on each side. Approximately $\frac{1}{8}$ -inch to the right of the first vertical line, and slightly overlapping the horizontal lines, pipe another vertical line. Pipe another set of horizontal lines, starting in the empty spaces formed between the first set of horizontal lines, overlapping the second vertical line by $\frac{1}{2}$ inch. Continue this pattern. Mark where the handle will go by gently pressing it into the buttercream. Press the narrow end of a wooden spoon into these spots, and then carefully insert the chocolate handle into the top of the cake.



6. Arrange the candy on the top of the cake. Place the green buttercream into a pastry bag with a coupler, and with a round tip, pipe grass to fill in between the candies.