

## LADYBUG CAKE . . . . .

Baking cake batter in an oven proof bowl is a wonderful way to add dimension to your decorated cake. You can create baseballs or basketballs for the sports lover in your home, ladybugs or 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 cake

**Icing:** one ½ recipe Kaye’s or House Buttercream (see BAKE) or 1 ½ recipes of Kids’ Buttercream (see BAKE), and 1 recipe Matt’s Fudge (see BAKE)

**Decoration:** 1 cup dark wafer chocolate and ½ cup white wafer chocolate **or** assorted chocolate candies

**Colors:** Red liquid gel color

**Miscellaneous:** 9-inch round baking pan, 9-inch stainless steel or Pyrex bowl, 9-inch cardboard round, ladybug templates, ½ sheet pan, parchment paper, pastry cones, 12-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 the cake of your choice (you will need approximately 7 to 9 cups of batter. Pour approximately 3 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 the buttercream and fudge. Set aside 2 cups buttercream and 1 cup fudge. 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 1 cup fudge on the round layer. Center the bowl on top. Crumb coat the cake with buttercream. A crumb coat is a thin layer of icing applied over the entire cake that seals in any 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. Melt the dark wafer and white wafer chocolates separately. Pour the chocolates into separate pastry cones. Using the templates provided (see Templates on the Decorate page), make 6 legs, 2 eyes, and antennae. 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*. Set aside to harden.



4. Prepare the red buttercream. With a toothpick or knife trace a line across  $\frac{1}{3}$  of the cake. Ice  $\frac{2}{3}$ 's of the cake (up to the line) with red buttercream in the same manner you crumb coated the cake.



5. Ice the remaining  $\frac{1}{3}$  of the cake with fudge.



6. If needed, place 2 tablespoons of red buttercream into a pastry cone, cut a medium hole at the tip, and overpipe a line where the two icings intersect. This will create a clean edge. Place 2 tablespoons of fudge in a pastry cone and pipe a line bisecting the ladybugs abdomen. Adhere the cardboard round supporting the cake to your base.



7. Adhere the chocolate dots to the back of the ladybug. Adhere the eyes to the fudge face. Carefully press the antennae into the top of the head.



8. Press the antennae into the top of the head and the legs into the side of the abdomen, three on each side.