
Cute enough for kids but cool enough for adults, these sweet little desserts are so easy that even beginner bakers can pull them off.

Basket Cake



FOOD STYLIST: TARA BENCH; PROP STYLIST: PAM MORRIS.

Easter Basket Cakes

Work: 25 min **Total:** 1 hr 50 min

- 3 cups all-purpose flour
- 2 tsp salt
- 1 1/3 cups unsalted butter, softened
- 1 1/3 cups granulated sugar
- 6 large eggs
- 1 tsp vanilla extract
- Turquoise petal dust (available at countrykitchensa.com) or blue food coloring
- 4 cups (12 oz) shredded sweetened coconut
- Confectioners' sugar
- 1 16-oz container vanilla frosting
- Candy eggs
- Mini chocolate bunnies

- 1.** Heat oven to 350°F. Whisk together the flour and salt in a bowl and set aside. Grease a basket pan evenly and dust with extra flour, tapping out excess; set aside.
- 2.** Beat the butter and sugar on high speed until light and fluffy, 8 min. Reduce mixer speed to low and add the eggs one at a time, beating after each addition. Add vanilla and scrape down the sides of the bowl.
- 3.** Add the flour mixture in 3 stages, mixing until just incorporated. Divide half the batter among the 6 cups of the pan and bake until a cake tester inserted into the center comes out clean, 20 to 25 min. Let cool for 10 min, turn cakes out and cool completely on a wire rack. Repeat with remaining batter.
- 4.** Mix petal dust, a pinch at a time, with 2 cups coconut until you get desired shade (if using food coloring, use a couple of drops before adding more); spread on a baking sheet. Bake at 350°F until dry but not browned, about 8 min. Spread the remaining 2 cups coconut on another baking sheet and bake until golden, about 12 min. Dust cooled cakes with confectioners' sugar and fill each with 2 tbsp frosting. Top with coconut to make a nest and decorate with candy eggs and bunnies. **MAKES 12**

Hip Hops

We filled our cakes with unwrapped mini bunnies from Lindt—but check out these other delicious options.



▲ **Laughing Moon;** \$3; laughingmoonchocolates.com



▲ **Vosges;** \$12; vosgeschocolate.com



▲ **See's Candies;** \$1; sees.com



▲ **Lindt;** \$4 per package; lindtusa.com



▲ **Jacques Torres;** \$5 per package; mrchocolate.com

GET THE BASKET PAN!

Order Nordic Ware's nonstick basket pan at a special price for *LHJ* readers, \$26, from LHJcatalog.com or 800-678-5752. Use the code `paneaster-LHJ`.

