



WHATSheATE



Chocolate-Strawberry Basket Cake

READY IN



45 min.

SERVINGS



6

CALORIES



655 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 2 teaspoons baking soda
- ☐ 6 servings flowers and foliage fresh assorted
- ☐ 1 cup firmly brown sugar light packed
- ☐ 0.5 cup butter softened
- ☐ 6 servings chocolate-dipped strawberries
- ☐ 0.8 cup cocoa
- ☐ 2 large eggs
- ☐ 1.5 cups flour all-purpose

- ☐ 2 teaspoons coffee granules instant
- ☐ 6 servings garnish: marzipan bees
- ☐ 0.5 teaspoon salt
- ☐ 1 cup heavy whipping cream sour
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup water boiling
- ☐ 6 servings florist water picks
- ☐ 6 servings florist tape
- ☐ 6 servings florist wire
- ☐ 6 servings florist tape
- ☐ 6 servings florist wire

Equipment

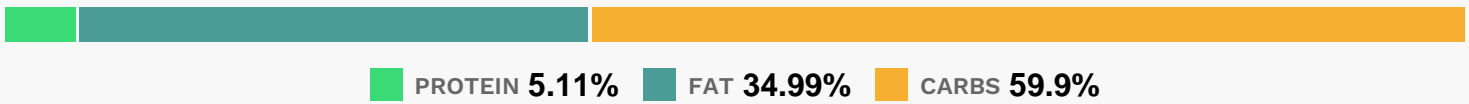
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat butter at medium speed with an electric mixer until fluffy; gradually add sugars, beating well.
- ☐ Add eggs, 1 at a time, beating until blended after each addition. Set mixture aside.
- ☐ Stir together instant coffee granules and 1 cup boiling water until granules dissolve.
- ☐ Stir together flour and next 4 ingredients.
- ☐ Add to butter mixture alternately with sour cream, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Gradually add coffee mixture and vanilla, beating at low speed just until blended.
- ☐ Pour batter into 2 greased and floured 8-inch square cakepans.
- ☐ Bake at 350 for 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans, and cool on wire racks.

- ☐ Spread a thin layer of Chocolate Buttercream Frosting between layers and on top and sides of cake, reserving remaining frosting.
- ☐ Fit a decorating bag with basket-weave tip, and fill with some of remaining frosting. Pipe basket-weave pattern around sides, refilling bag as needed. Change to star tip, and pipe ruffle around top and bottom of cake.
- ☐ Form handle from florist wire; attach foliage and flowers with florist tape.
- ☐ Insert 2 water picks into top of cake near 2 opposite edges, and insert wire ends of handle into water picks. Mound Chocolate-Dipped Strawberries onto top of cake.
- ☐ Garnish with Marzipan Bees, if desired.
- ☐ NOTE: For foliage, we used strawberry plants. Roses, pansies, and violas may also be used.

Nutrition Facts



Properties

Glycemic Index:46.62, Glycemic Load:40.93, Inflammation Score:-8, Nutrition Score:13.90304341394%

Flavonoids

Catechin: 6.97mg, Catechin: 6.97mg, Catechin: 6.97mg, Catechin: 6.97mg Epicatechin: 21.12mg, Epicatechin: 21.12mg, Epicatechin: 21.12mg, Epicatechin: 21.12mg Quercetin: 1.08mg, Quercetin: 1.08mg, Quercetin: 1.08mg, Quercetin: 1.08mg

Nutrients (% of daily need)

Calories: 655.47kcal (32.77%), Fat: 26.75g (41.15%), Saturated Fat: 8.69g (54.32%), Carbohydrates: 103.03g (34.34%), Net Carbohydrates: 98.07g (35.66%), Sugar: 71.47g (79.42%), Cholesterol: 84.62mg (28.21%), Sodium: 871.15mg (37.88%), Alcohol: 0.23g (100%), Alcohol %: 0.06% (100%), Caffeine: 35.85mg (11.95%), Protein: 8.79g (17.58%), Manganese: 0.69mg (34.35%), Selenium: 19.39µg (27.7%), Copper: 0.55mg (27.32%), Iron: 4.24mg (23.56%), Vitamin A: 1005.59IU (20.11%), Phosphorus: 200.87mg (20.09%), Vitamin B2: 0.34mg (20.06%), Fiber: 4.96g (19.86%), Magnesium: 77.35mg (19.34%), Vitamin B1: 0.27mg (18.09%), Folate: 71.95µg (17.99%), Calcium: 151.89mg (15.19%), Vitamin B3: 2.31mg (11.55%), Potassium: 349.23mg (9.98%), Zinc: 1.37mg (9.11%), Vitamin E: 1.06mg (7.06%), Vitamin B5: 0.62mg (6.17%), Vitamin B6: 0.09mg (4.42%), Vitamin B12: 0.25µg (4.13%), Vitamin D: 0.33µg (2.22%), Vitamin K: 1.06µg (1.01%)