

## Easter Basket Cake

Offer to bring the dessert when you head to Grandma's house for Easter. Your family will be amazed at your creation!

Prep Time: approx. 30 Minutes.

Bake Time: approx 28-38 Minutes.

Ready in approx: 2 Hours 20 Minutes. Makes 12 servings.



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1 pkg	Betty Crocker SuperMoist French Vanilla cake mix water, oil and eggs called for on cake mix package	1 pkg
1 tub	Betty Crocker Creamy Deluxe Milk Chocolate ready-to-spread frosting	1 tub
1 cup	shredded coconut	235 ml
3-4 drops	green food colour candy Easter eggs	3-4 drops

## Directions

- 1 Heat oven to 350°F (175°C) Grease bottoms only of 2 round pans, 8 or 9 x 1.5-inches
- 2 Make cake mix as directed on package. Pour into pans.
- 3 Bake 8-inch pans 33-38 minutes, 9-inch pans 28-33 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire rack. Cool completely, about 1 hour.
- 4 Fill layers and frost side of cake with frosting. Spread thin layer on top of cake. Make a basket weave pattern in frosting on side of cake by drawing short horizontal and vertical lines with tines of a fork.
- 5 Shake coconut and food colour in tightly covered jar until coconut is evenly tinted; sprinkle on top of cake. Place candy eggs on coconut.

*Recipe courtesy of Betty Crocker*