



Basket Handle

Create a handle using a piece of balsa wood that is 36 inches long by 1 inch wide by $\frac{1}{16}$ inch thick.

1. Cut the wood into 1 (18-inch-long) piece and 1 ($8\frac{1}{2}$ -inch-long) piece.
2. Soak the center-third of the 18-inch piece in water for about 10 minutes or until the wood is flexible and pliable.
3. Gently bend the wood into an arch, and hot-glue the ends of the arch to the ends of the $8\frac{1}{2}$ -inch piece. Your handle should resemble an upside-down U shape with the ends connected. Once glue is dry, place the handle on the top of the cake, and cover with enough buttercream to secure it to the cake. Decorate per recipe.

Basket Weave How-To



1. Fit a piping bag with tip #47, and fill with buttercream. With the flat side of the tip facing out, lightly touch the surface of the cake while piping a vertical line from the top of the cake to the bottom.

2. With the grooved side of the piping tip facing out and using the width of the tip as your spacing guide, pipe short, equally spaced horizontal lines over the vertical line, from the top of the cake to the bottom.

3. Again using the width of the tip as your spacing guide, pipe a second vertical line, from cake top to bottom, that is equally spaced apart from the first vertical line. This second vertical line should just slightly overlap the ends of the horizontal lines.

4. Position the tip below the first horizontal line and between the first and second vertical lines; pipe a short horizontal line over the second vertical line. This will fill in the space between the lines. Repeat this procedure between the horizontal and vertical lines from the top of the cake to the bottom.

5. Repeat steps to continue the pattern of vertical and horizontal lines and of filling in between lines. Using the piping tip as your spacing guide ensures that each new set of lines fits between the previous set.