

## Sir Cedric's Flowerpot Cake (as seen in the book, Albert's Birthday)

Patsy Pig, Albert's best friend, designed this very unusual cake but, in the book, it took the special skills of Sir Cedric to bring it to life. With **Albert's Birthday** propped up in the corner of the kitchen countertop, showing the illustration of Sir Cedric's creation, Leslie recreated the famous cake. Leslie couldn't have done it without the special technical advice (and recipe) from a real live California Chef, Wendy Brodie,

You'll need four round cake pans (springform preferred):

Two 8", one 9" and one 10"

Line each of the four pans with parchment paper.

Preheat oven to 325 degrees (300 convection)

### Ingredients:

8 oz. unsweetened chocolate, melted and cooled slightly	8 whole eggs, large or extra large
2 C butter or margarine, softened	2 C all-purpose flour
4 C granulated sugar	3 C chopped nuts
4 tsp. vanilla	3 C semi-sweet chocolate bits

**Cream** the butter and sugar together, add the eggs and vanilla, blend until smooth. Stir in the melted, slightly cooled chocolate. Carefully **stir in** the flour, being careful not to overmix. When the flour is nearly stirred through, **add** the nuts and chocolate chips and stir until just mixed. Divide among the four baking pans.

**Bake** for 40 to 50 minutes. Special baking notes: For a perfect brownie cake, you would make sure your cake is still moist in the center when you remove it from the oven, but not in this case. Let it cook all the way through, but not burn. Allow the 9" layer to cook a little longer so it will provide a good platform for the top and largest layer.

**Frosting:** Chef Wendy makes the cake with a butter frosting, "*quite firm so it act as glue.*" Leslie went to the local market and bought two ready-made butter frostings off the shelf (the product carries the name of a woman who has become a euphemism for a cook). Leslie also bought small tubes with little screw-on nibs to make the flowers around the bottom of the cake. Wendy would have made the frosting flowers, put them in the freezer until she was ready to decorate and then added them to the finished cake; Wendy is a real chef, Leslie is . . .not.

Please go to page two for the construction:



**Materials:**

One small tomato cage (and wire snippers to trim)

Artificial ivy and brightly colored flowers.

**Birthday Candles**

1. Using strong wire snippers, remove the top, widest, round of the tomato cage, leaving two rings. Trim the long wire "legs" off, leaving about 2," just enough to stick into the top layer of the cake.
2. Begin with the bottom of your cake with one of the 8" rounds, frost and then add the second 8" round. Frost the top of the second 8" round and add the 9" round. Frost the top of the 9" round.
3. Press one craft stick straight down the center, through all three cake layers. Trim the craft stick so that about 2" extends above the third layer. In the same manner, press the other four craft sticks through all three layers, 1" to 2" from the center craft stick. Add the 10" round, carefully pressing it into place, over the craft sticks allowing the sticks to come up through the top layer.
5. Frost the top of the 10" round.
6. Press the trimmed "legs of the tomato cage into the cake until the lower ring meets the top of the cake.
7. Beginning around the top, wrap a strand of artificial ivy around your tomato cage.
8. Now comes the fun part (not that it hasn't all been fun). Add as many brightly colored artificial flowers as you like. Don't forget the birthday candles around the bottom.

