

Basket of Berries Cake

Two 9-inch round cake layers

Frosting

12 Kit Kat candy bars (1.5 ounces *each*)

2 pounds fresh strawberries, halved

1 pint fresh raspberries

1 pint fresh blackberries or blueberries

2 tablespoons apricot preserves



Place your first baked and cooled cake down on the plate or cake board. If it is domed, slice off the dome part so it's flat (do this on both cakes). Spread frosting over the first layer. Place the second layer on top of the frosting and press down lightly. Spread frosting over the cake, making sure the sides and top are completely covered. You don't have to worry about it looking perfect because the candy bars and fruit will cover it up.

Unwrap the candy bars and use a knife to separate the bars from each other (instead of snapping them). Place the candy bars side by side around the cake. It will look more like a basket if you stick the side with the writing to the cake, but we didn't do that because we wanted the white side to show.

Arrange the fruit on top of the cake and pile it on. Warm the apricot preserves and brush it on top of the fruit to give it a shine. If desired, wrap a ribbon around the cake. Store in the fridge, but bring it up to room temperature before serving.

Idea from [Taste of Home](#)

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