



Bunny Bread Crudité Platter

 Dairy Free

READY IN



90 min.

SERVINGS



1

CALORIES



6146 kcal

Ingredients

- 2 pound bread crumbs frozen thawed
- 2 almonds sliced for the bunny teeth
- 2 cranberries for the bunny eyes
- 1 eggs beaten
- 1 serving romaine leaves for decoration
- 1 serving savory vegetable assorted sliced
- 2 cups gorgonzola dip your favorite

Equipment

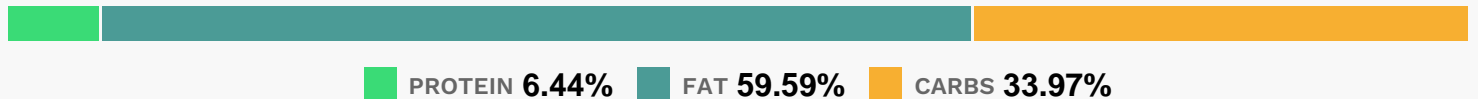
- bowl

- oven
- baking pan

Directions

- Heat oven to 350° F.
- Use one of the dough balls to form the body and the head of the bunny. Make one piece larger and slightly oval for the body and one round for the head.
- Place on a greased baking pan.
- Divide the other ball in half. Use one half to create balls to form the hands, the feet, the cheeks and the nose. Use the other half to make two ears.
- To make the ears simply divide the dough into two pieces and roll them slightly in your hands to form a tube. Shape them and press them into the head to give the appearance of floppy ears.
- Brush egg all over dough.
- Add the raisins as eyes and place the sliced almonds into the dough on the face to look like teeth.
- Let dough rise for about 20 minutes before baking.
- Bake 30 to 35 minutes, or until bread is golden brown.
- Remove from oven; cool.
- Place bread on a platter lined with lettuce.
- Cut a bowl in the belly of the bunny and add some dip. Decorate sides of bread with assorted sliced vegetables like carrots, celery, tomatoes and cucumbers.

Nutrition Facts



Properties

Glycemic Index:100, Glycemic Load:3.97, Inflammation Score:-10, Nutrition Score:44.032173870698%

Flavonoids

Cyanidin: 0.98mg, Cyanidin: 0.98mg, Cyanidin: 0.98mg, Cyanidin: 0.98mg Delphinidin: 0.15mg, Delphinidin: 0.15mg, Delphinidin: 0.15mg, Delphinidin: 0.15mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg

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Nutrients (% of daily need)

Calories: 6145.7kcal (307.29%), Fat: 404.77g (622.73%), Saturated Fat: 215.14g (1344.61%), Carbohydrates: 519.07g (173.02%), Net Carbohydrates: 483.12g (175.68%), Sugar: 312.46g (347.17%), Cholesterol: 163.68mg (54.56%), Sodium: 6159.03mg (267.78%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 98.49g (196.97%), Vitamin B3: 42.17mg (210.83%), Folate: 628.62µg (157.15%), Fiber: 35.95g (143.81%), Vitamin A: 6636.76IU (132.74%), Iron: 20.98mg (116.56%), Vitamin B1: 1.43mg (95.13%), Calcium: 692.46mg (69.25%), Vitamin B2: 1.14mg (67.18%), Potassium: 2285.05mg (65.29%), Phosphorus: 493.27mg (49.33%), Magnesium: 189.98mg (47.5%), Selenium: 14.1µg (20.14%), Zinc: 2.9mg (19.36%), Manganese: 0.36mg (17.96%), Vitamin C: 14.06mg (17.05%), Vitamin B6: 0.19mg (9.5%), Vitamin B5: 0.84mg (8.38%), Vitamin E: 1.07mg (7.15%), Copper: 0.14mg (6.9%), Vitamin B12: 0.39µg (6.53%), Vitamin D: 0.88µg (5.87%)