



## Bunny Butt Cake

 Dairy Free

READY IN



265 min.

SERVINGS



15

CALORIES



315 kcal

DESSERT

### Ingredients

- 1 box cake mix white
- 1 serving chocolate-covered peanuts with wrapping paper and plastic food wrap or foil
- 16 oz vanilla frosting
- 1 serving purple gel food coloring red
- 1 large marshmallows cut in half
- 3 cups coconut or shredded
- 1 serving purple gel food coloring green
- 2 m&m candies (from 6-oz bag)

- 1 poached berries (from 5-oz box)
- 3 m&m candies sour separated
- 1 serving you will also need: parchment paper

## Equipment

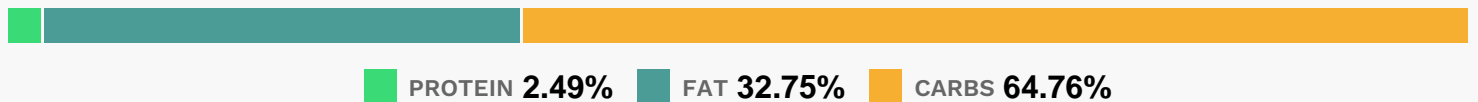
- bowl
- oven
- plastic wrap
- toothpicks
- ziploc bags
- muffin liners
- rolling pin
- muffin tray

## Directions

- Heat oven to 350°F. Grease 1 1/2-quart ovenproof bowl (7 1/2 inches across top) with shortening; coat with flour (do not use cooking spray). Lightly grease 3 muffin cups in regular-size muffin pan.
- Make cake batter as directed on box.
- Pour cake batter in 3 muffin cups, filling two-thirds full.
- Pour remaining batter into 1 1/2-quart bowl.
- Bake cupcakes 14 to 16 minutes, bowl 45 to 49 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes.
- Remove cupcakes from muffin cups and cake from bowl; place rounded sides up on cooling racks. Cool completely, about 2 hours. If necessary, cut off rounded tops of cakes.
- Spoon frosting into large bowl.
- Add red food color to make desired pink color.
- Place bowl cake on tray cut side down; spread 1/3 cup frosting over cake. Use frosting to adhere cupcakes to bowl cake for feet and bunny tail. Use toothpicks if necessary.
- Place marshmallow halves, cut sides down, on tops of 2 cupcakes to make heels of feet.

- Spread thin layer of frosting over side and top of cake to seal in crumbs. Freeze cake 30 to 45 minutes to set frosting.
- Spread remaining frosting over cake.
- Sprinkle with 2 cups of the coconut; press gently to adhere.
- Add 1 cup coconut to a 1-quart resealable food storage plastic bag.
- Add green food color; tint to desired color, shaking bag to blend. Surround bunny with tinted coconut. Use rolling pin to press strawberry candies into 2 large rectangles.
- Cut 2 large ovals and 6 small circles out of candy. Press onto bottoms of bunny feet, using frosting if needed.
- Roll up fruit snack to make carrot shapes.
- Cut green sour candies in half crosswise; press into large end of each carrot to make greens on carrot.
- Cut ears from construction paper; wrap ends that will be inserted into cake with plastic food wrap. Insert into cake.
- Remove ears, plastic wrap and toothpicks before serving. Store loosely covered at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:7.57, Glycemic Load:9.16, Inflammation Score:-1, Nutrition Score:4.849565193219%

## Flavonoids

Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Malvidin: 0.03mg, Malvidin: 0.03mg, Malvidin: 0.03mg, Malvidin: 0.03mg

## Nutrients (% of daily need)

Calories: 314.9kcal (15.75%), Fat: 11.62g (17.88%), Saturated Fat: 6.38g (39.87%), Carbohydrates: 51.7g (17.23%), Net Carbohydrates: 49.87g (18.13%), Sugar: 35.11g (39.01%), Cholesterol: 0.06mg (0.02%), Sodium: 298.7mg (12.99%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.99g (3.97%), Manganese: 0.31mg (15.57%), Phosphorus: 139.87mg (13.99%), Vitamin B2: 0.17mg (9.98%), Calcium: 79.12mg (7.91%), Folate: 30.78µg (7.69%), Fiber: 1.83g (7.33%), Selenium: 4.64µg (6.63%), Iron: 1.12mg (6.21%), Vitamin B1: 0.09mg (5.92%), Vitamin E: 0.8mg (5.34%),

Copper: 0.1mg (4.92%), Vitamin B3: 0.98mg (4.9%), Vitamin K: 4.91µg (4.67%), Potassium: 89.07mg (2.54%), Zinc: 0.36mg (2.38%), Magnesium: 9.27mg (2.32%), Vitamin B5: 0.17mg (1.66%)