

# Bunny Butt Cake

 Dairy Free

READY IN



220 min.

SERVINGS



15

CALORIES



340 kcal

DESSERT

## Ingredients

- 2 cherries (from 6-oz bag)
- 15 servings chocolate-covered peanuts with wrapping paper and plastic food wrap or foil
- 3 cups coconut or shredded
- 1 fruit (from 5-oz box)
- 15 servings drop natural food coloring green
- 1 large marshmallows cut in half
- 15 servings food coloring red
- 15 servings you will also need: parchment paper

- 1 container vanilla frosting
- 1 box cake mix white yellow
- 3 frangelico sour separated

## Equipment

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

## Directions

- Heat oven to 325F. Grease 1 1/2-quart ovenproof bowl (8 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 17 to 21 minutes, bowl 47 to 53 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes.
- Remove cakes from muffin cups and bowl; place rounded sides up on cooling racks. Cool completely, about 1 hour. 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. Shake 1 cup coconut and 3 drops green food color in tightly covered jar until evenly tinted. 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.

## Nutrition Facts



### Properties

Glycemic Index:9.03, Glycemic Load:9.35, Inflammation Score:-2, Nutrition Score:5.5399999331845%

### Flavonoids

Cyanidin: 0.32mg, Cyanidin: 0.32mg, Cyanidin: 0.32mg, Cyanidin: 0.32mg Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

### Nutrients (% of daily need)

Calories: 339.67kcal (16.98%), Fat: 11.82g (18.18%), Saturated Fat: 6.45g (40.31%), Carbohydrates: 57.59g (19.2%), Net Carbohydrates: 55.22g (20.08%), Sugar: 39.34g (43.71%), Cholesterol: 0.12mg (0.04%), Sodium: 306.68mg (13.33%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.25g (4.5%), Manganese: 0.33mg (16.48%), Phosphorus: 145.88mg (14.59%), Vitamin B2: 0.18mg (10.82%), Fiber: 2.37g (9.48%), Calcium: 81.63mg (8.16%), Folate: 32.34µg (8.08%), Selenium: 4.93µg (7.04%), Iron: 1.26mg (6.99%), Vitamin B1: 0.1mg (6.56%), Copper: 0.13mg (6.32%), Vitamin K: 6.41µg (6.1%), Vitamin B3: 1.15mg (5.77%), Vitamin E: 0.81mg (5.42%), Potassium: 123.85mg (3.54%), Magnesium: 11.5mg (2.87%), Zinc: 0.4mg (2.69%), Vitamin A: 92.33IU (1.85%), Vitamin B5: 0.18mg

(1.84%), Vitamin C: 1.26mg (1.53%), Vitamin B6: 0.02mg (1.23%)