



Bunny Cake Poppers

READY IN



135 min.

SERVINGS



15

CALORIES



399 kcal

DESSERT

Ingredients

- ☐ 3 cups candy melts
- ☐ 15 servings weight cream cheese white
- ☐ 15 servings purple gel food coloring blue
- ☐ 12 oz fluffy frosting
- ☐ 15 m&m candies
- ☐ 15 servings m&m candies blue
- ☐ 15 servings you will also need: parchment paper
- ☐ 1 box betty delights super strawberry cake mix

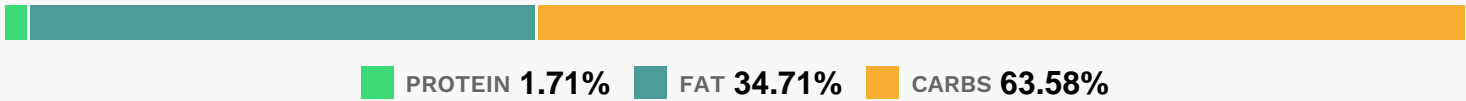
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ microwave
- ☐ rolling pin
- ☐ kitchen scissors
- ☐ lollipop sticks

Directions

- ☐ Make and bake cake mix as directed on box in 13x9-inch pan, using water, oil and eggs. Cool completely, about 1 hour.
- ☐ With fingers, crumble cake into fine crumbs into large bowl.
- ☐ Add 1/4 cup of the frosting; with fork, work frosting into cake crumbs. Continue to add frosting by tablespoonfuls as needed, adding just enough frosting to create a thick, clay-like mixture.
- ☐ Shape mixture into 1- to 1 1/2-inch balls; place on sheet of parchment paper.
- ☐ Place candy melts in small deep bowl. Microwave uncovered on High 60 to 90 seconds, stirring melted candy until smooth.
- ☐ Dip end of each lollipop stick into melted candy, then insert stick firmly into center of 1 cake ball; place on parchment paper.
- ☐ Let stand until candy is hard.
- ☐ Meanwhile, microwave chewy candies, one by one, on High 4 to 6 seconds.
- ☐ Roll each candy until flat with rolling pin. When cool, use kitchen scissors to cut candy into 2 small teardrop shapes; pinch ends to create ears.
- ☐ For each popper, gently dip 1 cake ball into melted candy; quickly lift and allow candy to drip back into bowl. Turn cake popper right side up, gently press 2 candy ears into top of popper. Carefully attach 2 blue candy sprinkles for eyes and 1 pink candy sprinkle for nose. Gently press cake popper into plastic foam to allow candy to harden.
- ☐ Use food-safe marker to draw whiskers and bunny mouths.

Nutrition Facts



Properties

Glycemic Index:2.87, Glycemic Load:6.62, Inflammation Score:1, Nutrition Score:1.768695631105%

Nutrients (% of daily need)

Calories: 399.08kcal (19.95%), Fat: 15.2g (23.39%), Saturated Fat: 8.97g (56.07%), Carbohydrates: 62.64g (20.88%), Net Carbohydrates: 62.19g (22.62%), Sugar: 50.64g (56.27%), Cholesterol: 2.61mg (0.87%), Sodium: 279.92mg (12.17%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.69g (3.38%), Calcium: 76.79mg (7.68%), Vitamin B2: 0.12mg (7.12%), Vitamin B1: 0.09mg (5.9%), Iron: 0.75mg (4.16%), Vitamin B3: 0.64mg (3.21%), Vitamin K: 2.95µg (2.81%), Vitamin E: 0.35mg (2.31%), Fiber: 0.45g (1.8%), Folate: 7.04µg (1.76%), Phosphorus: 10.12mg (1.01%)