



Bunny Cake with Fluffy Coconut Frosting

 Dairy Free

READY IN



155 min.

SERVINGS



12

CALORIES



718 kcal

DESSERT

Ingredients

- ☐ 12 servings coconut flakes flaked
- ☐ 0.5 teaspoon coconut extract
- ☐ 0.1 teaspoon cream of tartar
- ☐ 3 egg whites
- ☐ 12 servings purple gel food coloring green
- ☐ 12 servings purple gel food coloring yellow
- ☐ 12 servings chocolate icing
- ☐ 12 servings chocolate icing black

- ☐ 1 pinch salt
- ☐ 2 sheets veggie broth
- ☐ 2 sheets veggie broth white
- ☐ 1.5 cups sugar
- ☐ 0.5 teaspoon vanilla
- ☐ 0.7 cup water
- ☐ 2 boxes cake mix yellow
- ☐ 1 sheet frangelico
- ☐ 2 frangelico
- ☐ 12 servings frangelico
- ☐ 1 sheet frangelico
- ☐ 2 frangelico
- ☐ 12 servings frangelico

Equipment

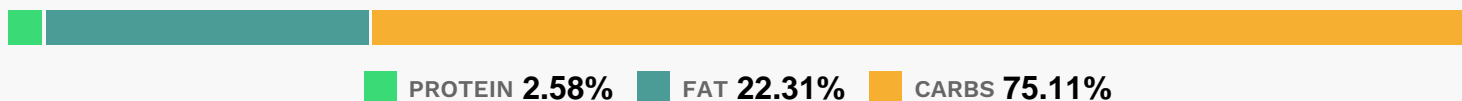
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ plastic wrap
- ☐ hand mixer
- ☐ cake form
- ☐ skewers
- ☐ candy thermometer

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pans). Spray four 9-inch round cake pans with baking spray with flour.
- ☐ Make cake mix as directed on boxes, using water, oil and eggs.

- ☐ Add gel food color for desired color (see photos). Divide batter evenly among pans.
- ☐ Bake as directed on boxes for 9-inch round pans. Cool 10 minutes.
- ☐ Remove cakes from pans; place rounded sides up on cooking racks. Cool completely, about 1 hour.
- ☐ Meanwhile, make a cardboard template by tracing the outside of your cake pan. Trace three more concentric circles.
- ☐ Cut out the template rings.
- ☐ Cut out each circle using a sharp knife and keeping it at a 90 degree angle. You should have 4 rings. Make a straight cut in three of the circles. Repeat with second cake. Gently separate the cake layers and alternate the two colors. You will end up with two cakes. You can freeze the second cake for another day.
- ☐ Wrap cake layers in plastic wrap; place in the freezer to firm.
- ☐ In medium bowl, beat egg whites and salt with electric mixer on high speed just until stiff peaks form.
- ☐ In medium saucepan over high heat, mix sugar, water and cream of tartar; bring to boiling. Boil, without stirring, to 245F on candy thermometer. Slowly pour hot syrup in thin stream into the egg whites beating constantly on medium speed. Beat on high speed about 10 minutes or until stiff peaks form.
- ☐ Add the coconut extract and vanilla.
- ☐ Immediately frost the cake with the coconut frosting.
- ☐ Add flaked coconut to the sides and make a border around the top of the cake.
- ☐ Fold the white card stock in half and trace bunny ears.
- ☐ Cut out. Do the same with the pink paper, making a smaller shape for the inside of ear. Tape the pink inner ear to the white paper. Tape the skewers to the back of the paper.
- ☐ Add eyes, mouth, and whiskers with the black decorator icing. Use pink decorator frosting for the nose.
- ☐ Add the ears to the cake.

Nutrition Facts



Properties

Glycemic Index:20.51, Glycemic Load:33.8, Inflammation Score:-2, Nutrition Score:9.5156520842372%

Nutrients (% of daily need)

Calories: 718.49kcal (35.92%), Fat: 18.01g (27.71%), Saturated Fat: 8.78g (54.88%), Carbohydrates: 136.42g (45.47%), Net Carbohydrates: 133.76g (48.64%), Sugar: 98.43g (109.36%), Cholesterol: 0mg (0%), Sodium: 752mg (32.7%), Alcohol: 0.13g (100%), Alcohol %: 0.08% (100%), Protein: 4.69g (9.39%), Phosphorus: 298.95mg (29.89%), Vitamin B2: 0.42mg (24.48%), Manganese: 0.44mg (22.09%), Calcium: 187.31mg (18.73%), Folate: 64.27µg (16.07%), Vitamin B1: 0.21mg (14.07%), Iron: 2.23mg (12.41%), Vitamin E: 1.69mg (11.29%), Vitamin B3: 2.19mg (10.94%), Fiber: 2.66g (10.66%), Vitamin K: 9.81µg (9.34%), Selenium: 6.14µg (8.77%), Copper: 0.15mg (7.38%), Vitamin B6: 0.1mg (4.84%), Magnesium: 19.18mg (4.79%), Vitamin B5: 0.44mg (4.39%), Potassium: 132.27mg (3.78%), Zinc: 0.48mg (3.2%), Vitamin B12: 0.09µg (1.55%)