

# Bunny Surprise Cake

 Dairy Free

READY IN



90 min.

SERVINGS



12

CALORIES



387 kcal

DESSERT

## Ingredients

- 12 servings sugar betty crocker®
- 3 cups coconut flakes flaked
- 12 servings twist and ends together to make a rough knob. cover red
- 2 containers fluffy frosting white betty crocker®
- 12 servings pink lady apples yellow
- 1 box vanilla cake donut holes betty crocker® supermoist®
- 12 servings gourmet jelly beans
- 12 servings frangelico for on cake mix box

## Equipment

- bowl
- frying pan
- oven

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Spray or grease bottoms only of two 9-inch round cake pans. Make cake batter as directed on box.
- Divide cake batter evenly among 3 separate bowls (about 1 cup for each bowl). Dye each bowl a different color with pink, purple or yellow food color.
- Pour half of the purple batter into each of the 9-inch round pans.
- Pour half of the yellow batter over top of the purple layer in each pan.
- Pour half of pink batter over yellow batter in each pan. Do not mix.
- Bake and cool cake as directed on box for two 9-inch rounds. Cool 10 minutes.
- Remove from pans to cooling racks. Cool completely, about 1 hour.
- Place one of the cooled cake rounds on serving tray.
- Cut other round cake as shown in Diagram A below and place ears and bow tie of the bunny in appropriate places on the tray.
- Carefully frost cake with frosting.
- Sprinkle coconut over cake. Use licorice to outline bow tie and make whiskers and mouth on bunny. Use jelly beans for eyes, nose, and to fill in bow tie. Use pink sprinkles to fill in pink of the ears. Store covered at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:12.09, Glycemic Load:10.71, Inflammation Score:-2, Nutrition Score:8.0134783387184%

## Flavonoids

Cyanidin: 0.98mg, Cyanidin: 0.98mg, Cyanidin: 0.98mg, Cyanidin: 0.98mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg Epicatechin: 4.71mg, Epicatechin: 4.71mg, Epicatechin: 4.71mg, Epicatechin: 4.71mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Epigallocatechin 3-gallate: 0.12mg, Epigallocatechin 3-gallate: 0.12mg, Epigallocatechin 3-gallate: 0.12mg, Epigallocatechin 3-gallate: 0.12mg Luteolin: 0.08mg, Luteolin: 0.08mg, Luteolin: 0.08mg, Luteolin: 0.08mg Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg Quercetin: 2.51mg, Quercetin: 2.51mg, Quercetin: 2.51mg, Quercetin: 2.51mg

## **Nutrients (% of daily need)**

Calories: 387.17kcal (19.36%), Fat: 15.47g (23.81%), Saturated Fat: 13.02g (81.39%), Carbohydrates: 62.55g (20.85%), Net Carbohydrates: 57.11g (20.77%), Sugar: 39.37g (43.75%), Cholesterol: 0mg (0%), Sodium: 308.48mg (13.41%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.42g (6.85%), Manganese: 0.69mg (34.72%), Fiber: 5.44g (21.76%), Phosphorus: 195.91mg (19.59%), Copper: 0.22mg (11.1%), Selenium: 7.72µg (11.03%), Calcium: 103.78mg (10.38%), Iron: 1.63mg (9.05%), Folate: 33.96µg (8.49%), Vitamin B2: 0.13mg (7.88%), Vitamin B1: 0.12mg (7.79%), Magnesium: 27.01mg (6.75%), Vitamin B3: 1.21mg (6.07%), Potassium: 209.64mg (5.99%), Vitamin B6: 0.1mg (5.07%), Zinc: 0.65mg (4.35%), Vitamin E: 0.58mg (3.89%), Vitamin C: 3.19mg (3.87%), Vitamin B5: 0.34mg (3.35%), Vitamin K: 2.62µg (2.5%)