



Bunny Surprise Cake

 Dairy Free

READY IN



90 min.

SERVINGS



12

CALORIES



387 kcal

DESSERT

Ingredients

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

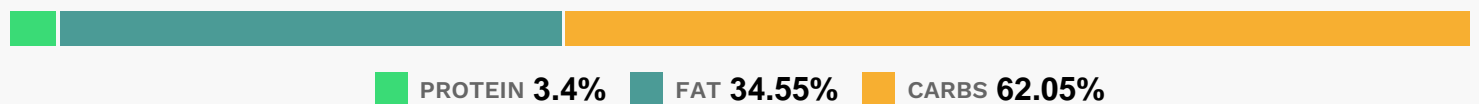
Equipment

- bowl
- frying pan
- oven

Directions

- Heat oven to 350F (325F 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. (See template in Tips below.)
- 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%)