



Chocolate Bunny Butt Cake

 Dairy Free

READY IN



220 min.

SERVINGS



15

CALORIES



356 kcal

DESSERT

Ingredients

- 1 box duncan hines devil's food cake dark
- 1 serving chocolate-covered peanuts with wrapping paper and plastic food wrap or foil
- 16 oz vanilla frosting
- 1 serving food coloring red
- 1 large marshmallows cut in half lengthwise
- 2 cups coconut or shredded
- 2 cups chocolate wafer crumbs crushed (40 cookies)
- 2 m&m candies (from 6-oz bag)

- 1 poached berries (from 5-oz box)
- 3 m&m candies sour separated
- 1 serving you will also need: parchment paper

Equipment

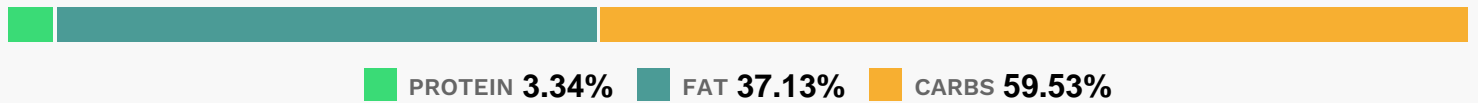
- bowl
- oven
- plastic wrap
- toothpicks
- muffin liners
- rolling pin
- muffin tray

Directions

- Heat oven to 325°F. 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 all but 2 tablespoons of the frosting into large bowl.
- Add red food color to the bowl 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, using reserved 2 tablespoons white frosting to frost the bunny tail.
- Sprinkle with coconut; press gently to adhere. Surround bunny with crushed chocolate cookies. 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:10.87, Glycemic Load:14.25, Inflammation Score:-2, Nutrition Score:5.7495652382141%

Flavonoids

Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Malvidin: 0.03mg, Malvidin: 0.03mg, Malvidin: 0.03mg, Malvidin: 0.03mg

Nutrients (% of daily need)

Calories: 355.73kcal (17.79%), Fat: 15.18g (23.35%), Saturated Fat: 5.69g (35.59%), Carbohydrates: 54.73g (18.24%), Net Carbohydrates: 52.56g (19.11%), Sugar: 36.89g (40.98%), Cholesterol: 0.36mg (0.12%), Sodium: 382.99mg (16.65%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.67mg (1.56%), Protein: 3.07g (6.15%), Manganese: 0.33mg (16.45%), Iron: 2.21mg (12.28%), Copper: 0.23mg (11.58%), Phosphorus: 115.16mg (11.52%), Vitamin B2: 0.18mg (10.57%), Fiber: 2.17g (8.69%), Selenium: 5.56µg (7.94%), Folate: 30.14µg (7.53%), Magnesium: 25.22mg (6.31%), Vitamin E: 0.92mg (6.11%), Vitamin B1: 0.09mg (5.98%), Vitamin K: 5.42µg (5.16%), Vitamin B3: 1.02mg (5.08%), Calcium: 50.72mg (5.07%), Potassium: 175.11mg (5%), Zinc: 0.53mg (3.55%), Vitamin B5: 0.14mg (1.45%), Vitamin B6: 0.02mg (1.24%)