



Chocolate Easter Bunny Cake

READY IN



200 min.

SERVINGS



12

CALORIES



486 kcal

DESSERT

Ingredients

- 2 tablespoons cocoa powder
- 1 box chocolate cake mix dark
- 3 eggs
- 0.5 cup butter
- 1 cup water
- 1 cup chocolate dark chopped
- 3 cups powdered sugar
- 3 tablespoons plus light
- 0.3 cup cup heavy whipping cream

- 0.3 teaspoon peppermint extract
- 2 tablespoons milk
- 1 Bunch mint leaves fresh
- 2 large chocolate bunnies
- 10 liquid malt extract

Equipment

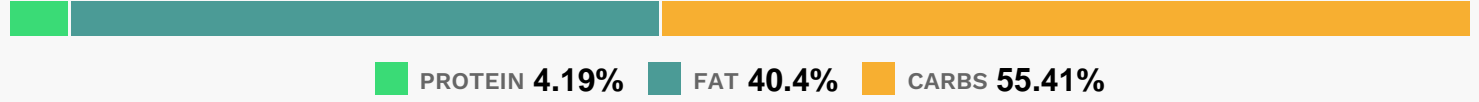
- bowl
- frying pan
- oven
- wire rack
- hand mixer
- cake form

Directions

- Heat oven to 350°F. (325°F for dark or nonstick pans). Generously spray 12-cup fluted tube cake pan with baking spray with flour.
- Sprinkle with cocoa to coat pans; tap to remove excess cocoa.
- In a large bowl, beat cake mix, eggs, butter and water with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Stir in chocolate.
- Spoon batter into pan.
- Bake 35 to 40 minutes or until top springs back when touched lightly in center. Cool in pan 10 minutes.
- Place cooling rack or heatproof serving plate upside down over pan; turn rack and pan over.
- Remove pan. Cool completely, about 2 hours.
- In medium bowl, beat powdered sugar, corn syrup, cream, and peppermint extract on low speed until blended. Beat on medium speed until smooth and creamy.
- Add just enough milk to the icing to make it thin enough to stick to a spoon, dripping off of the spoon slowly when tipped down toward bowl.
- Spread icing onto cooled cake.

- Place a bunch of mint sprigs in the center of cake.
- Add a chocolate bunny in center of the mint sprigs. Press malted eggs around the top and sides of the cake. Press a second chocolate bunny onto the side of the cake.
- Garnish with additional mint sprigs, as desired.

Nutrition Facts



Properties

Glycemic Index:10.83, Glycemic Load:2.02, Inflammation Score:-4, Nutrition Score:8.5921739158423%

Flavonoids

Catechin: 0.54mg, Catechin: 0.54mg, Catechin: 0.54mg, Catechin: 0.54mg Epicatechin: 1.64mg, Epicatechin: 1.64mg, Epicatechin: 1.64mg, Epicatechin: 1.64mg Eriodictyol: 0.1mg, Eriodictyol: 0.1mg, Eriodictyol: 0.1mg, Eriodictyol: 0.1mg Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 486.12kcal (24.31%), Fat: 22.63g (34.81%), Saturated Fat: 11.25g (70.29%), Carbohydrates: 69.83g (23.28%), Net Carbohydrates: 67.04g (24.38%), Sugar: 52.73g (58.59%), Cholesterol: 67.8mg (22.6%), Sodium: 387.81mg (16.86%), Alcohol: 0.03g (100%), Alcohol %: 0.03% (100%), Caffeine: 17.54mg (5.85%), Protein: 5.28g (10.56%), Copper: 0.45mg (22.48%), Iron: 3.71mg (20.62%), Manganese: 0.41mg (20.34%), Phosphorus: 180.92mg (18.09%), Magnesium: 57.79mg (14.45%), Selenium: 9.6µg (13.71%), Fiber: 2.79g (11.16%), Vitamin B2: 0.15mg (8.92%), Calcium: 85.4mg (8.54%), Vitamin A: 395.5IU (7.91%), Potassium: 270.64mg (7.73%), Folate: 29µg (7.25%), Zinc: 1.04mg (6.94%), Vitamin E: 0.87mg (5.81%), Vitamin B1: 0.08mg (5.45%), Vitamin B3: 0.82mg (4.08%), Vitamin K: 3.36µg (3.2%), Vitamin B5: 0.32mg (3.19%), Vitamin B12: 0.18µg (3.05%), Vitamin B6: 0.05mg (2.33%), Vitamin D: 0.33µg (2.18%)