



Chocolate Easter Bunny Cake

 Popular

READY IN



200 min.

SERVINGS



12

CALORIES



554 kcal

DESSERT

Ingredients

- ☐ 1 duncan hines devil's food cake dark
- ☐ 0.5 cup butter
- ☐ 2 large chocolate
- ☐ 2 tablespoons cocoa powder
- ☐ 3 tablespoons plus light
- ☐ 1 cup chocolate dark chopped
- ☐ 3 eggs
- ☐ 10 eggs

- ☐ 0.3 cup cup heavy whipping cream
- ☐ 2 tablespoons milk
- ☐ 1 Bunch mint leaves fresh
- ☐ 0.3 teaspoon peppermint extract
- ☐ 3 cups powdered sugar
- ☐ 1 cup water

Equipment

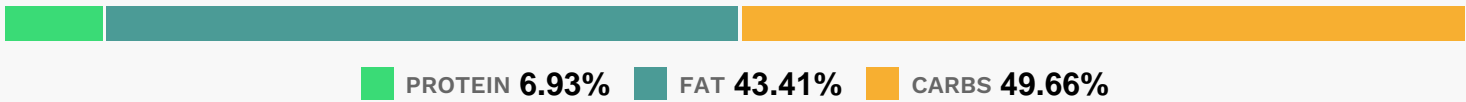
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ cake form

Directions

- ☐ Heat oven to 350F. (325F 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:14.38, Glycemic Load:3.12, Inflammation Score:-5, Nutrition Score:12.217391352291%

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: 553.92kcal (27.7%), Fat: 27.63g (42.51%), Saturated Fat: 13.29g (83.07%), Carbohydrates: 71.11g (23.7%), Net Carbohydrates: 68.06g (24.75%), Sugar: 53.73g (59.69%), Cholesterol: 204mg (68%), Sodium: 436.74mg (18.99%), Alcohol: 0.03g (100%), Alcohol %: 0.02% (100%), Caffeine: 20.62mg (6.87%), Protein: 9.93g (19.85%), Selenium: 20.85µg (29.78%), Phosphorus: 257.39mg (25.74%), Copper: 0.5mg (25.06%), Iron: 4.48mg (24.87%), Manganese: 0.44mg (21.91%), Vitamin B2: 0.32mg (18.98%), Magnesium: 66.69mg (16.67%), Fiber: 3.05g (12.18%), Vitamin A: 591.63IU (11.83%), Folate: 45.99µg (11.5%), Zinc: 1.58mg (10.51%), Calcium: 104.57mg (10.46%), Potassium: 328.46mg (9.38%), Vitamin B5: 0.88mg (8.8%), Vitamin E: 1.27mg (8.44%), Vitamin B12: 0.5µg (8.38%), Vitamin D: 1.06µg (7.07%), Vitamin B1: 0.09mg (6.21%), Vitamin B6: 0.11mg (5.38%), Vitamin B3: 0.83mg (4.15%), Vitamin K: 3.72µg (3.54%)