



Chocolate Mousse Bunny Cake

READY IN



195 min.

SERVINGS



10

CALORIES



613 kcal

DESSERT

Ingredients

- ☐ 18.3 ounce devil's food cake mix
- ☐ 1.5 ounce bar chocolate grated
- ☐ 3 eggs
- ☐ 1 cup heavy whipping cream chilled
- ☐ 3.9 ounce chocolate pudding mix instant
- ☐ 3 small gourmet jelly beans
- ☐ 10 servings construction paper
- ☐ 14 ounce condensed milk sweetened canned
- ☐ 2 ounce baking chocolate unsweetened chopped

- ☐ 0.3 cup vegetable oil
- ☐ 0.3 cup water cold

Equipment

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

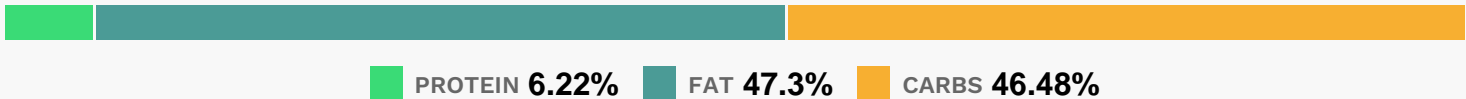
Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Grease a 10-inch round cake pan and dust with unsweetened cocoa powder.
- ☐ Stir cake mix, 1 1/4 cup water, vegetable oil, and eggs in a large bowl until moistened. Beat with an electric mixer on medium speed until batter is smooth, 2 minutes.
- ☐ Pour batter into the prepared cake pan.
- ☐ Bake in preheated oven until the cake top springs back when lightly pressed and a toothpick inserted into the middle of the cake comes out clean, 30 to 35 minutes.
- ☐ Place a stainless steel bowl and beaters in refrigerator until chilled, at least 20 minutes.
- ☐ Cool the cake in the pan on a wire rack for 15 minutes before removing to finish cooling completely.
- ☐ Place unsweetened baking chocolate into a microwave-safe bowl and heat in microwave on high power until chocolate is slightly warmed, about 1 minute. Continue to heat chocolate in 20-second intervals, stirring after each interval, until chocolate is melted and free of lumps.
- ☐ Stir melted chocolate with sweetened condensed milk in a large bowl until thoroughly combined; whisk in 1/4 cup water and instant chocolate pudding mix until thickened and

smooth, about 1 minute. Cover bowl and chill pudding mixture until cold, at least 30 minutes.

- ☐ Whip cream in the chilled stainless steel bowl with chilled beaters until the cream holds stiff peaks, about 2 minutes. If necessary, use a cloth to touch the steel bowl to avoid warming the bowl.
- ☐ Remove chocolate pudding mixture from refrigerator and stir until smooth; gently fold whipped cream into pudding mixture to make a fluffy chocolate frosting.
- ☐ To assemble the cake, cut the cake into 2 equal halves and place the halves together on a cake serving platter with the cut sides down, and rounded sides up. If needed, glue the two cake halves together with a smear of frosting.
- ☐ Cut a small wedge out of the edge of the cake halves about 1/3 of the way up to form a head.
- ☐ Attach the cut-out wedge with toothpicks to the bottom of the cake opposite the head to make a tail.
- ☐ Generously frost the cake with the chocolate cream frosting.
- ☐ Sprinkle the whole cake with grated chocolate for fur.
- ☐ Place jelly beans on front of head to make eyes and nose.
- ☐ Cut 2 large ear shapes from brown construction paper.
- ☐ Cut 2 smaller ear shapes from pink construction paper for the insides of the ears. Fold together to make the ears and insert into top of the head.
- ☐ Refrigerate the cake until ready to serve.

Nutrition Facts



Properties

Glycemic Index:8.4, Glycemic Load:13.51, Inflammation Score:-6, Nutrition Score:13.940869481667%

Flavonoids

Catechin: 3.65mg, Catechin: 3.65mg, Catechin: 3.65mg, Catechin: 3.65mg Epicatechin: 8.04mg, Epicatechin: 8.04mg, Epicatechin: 8.04mg, Epicatechin: 8.04mg

Nutrients (% of daily need)

Calories: 612.65kcal (30.63%), Fat: 33.64g (51.76%), Saturated Fat: 13.83g (86.45%), Carbohydrates: 74.38g (24.79%), Net Carbohydrates: 71.32g (25.93%), Sugar: 50.96g (56.62%), Cholesterol: 89.71mg (29.9%), Sodium:

668.8mg (29.08%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 14.4mg (4.8%), Protein: 9.95g (19.89%), Phosphorus: 324.61mg (32.46%), Copper: 0.53mg (26.25%), Selenium: 18.37µg (26.24%), Manganese: 0.49mg (24.39%), Iron: 4.33mg (24.05%), Calcium: 224.24mg (22.42%), Vitamin B2: 0.37mg (21.87%), Magnesium: 71.36mg (17.84%), Vitamin K: 17.4µg (16.57%), Potassium: 463.31mg (13.24%), Fiber: 3.06g (12.25%), Zinc: 1.78mg (11.85%), Folate: 46.38µg (11.59%), Vitamin E: 1.65mg (10.97%), Vitamin A: 530.46IU (10.61%), Vitamin B1: 0.15mg (9.99%), Vitamin B5: 0.66mg (6.61%), Vitamin B12: 0.34µg (5.7%), Vitamin B3: 1.14mg (5.69%), Vitamin D: 0.72µg (4.83%), Vitamin B6: 0.08mg (3.8%), Vitamin C: 1.17mg (1.42%)