



Chocolate Mousse Bunny Cake

READY IN



195 min.

SERVINGS



10

CALORIES



614 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

- ☐ 1 tablespoon cocoa powder unsweetened or as needed
- ☐ 0.3 cup vegetable oil
- ☐ 0.3 cup water cold
- ☐ 10 servings toothpicks
- ☐ 10 servings toothpicks

Equipment

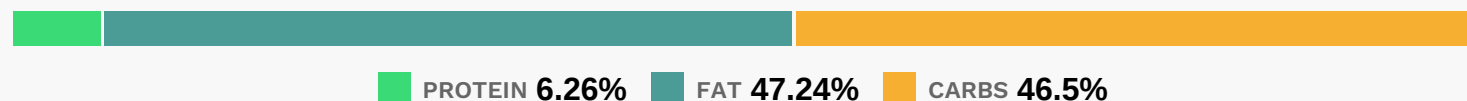
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form
- ☐ microwave

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:14.153043575909%

Flavonoids

Catechin: 3.97mg, Catechin: 3.97mg, Catechin: 3.97mg, Catechin: 3.97mg Epicatechin: 9.02mg, Epicatechin: 9.02mg, Epicatechin: 9.02mg, Epicatechin: 9.02mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg,

Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 613.79kcal (30.69%), Fat: 33.71g (51.86%), Saturated Fat: 13.87g (86.71%), Carbohydrates: 74.67g (24.89%), Net Carbohydrates: 71.42g (25.97%), Sugar: 50.96g (56.63%), Cholesterol: 89.71mg (29.9%), Sodium: 668.9mg (29.08%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 15.55mg (5.18%), Protein: 10.04g (20.09%), Phosphorus: 328.28mg (32.83%), Copper: 0.54mg (27.2%), Selenium: 18.44µg (26.34%), Manganese: 0.51mg (25.35%), Iron: 4.4mg (24.44%), Calcium: 224.88mg (22.49%), Vitamin B2: 0.37mg (21.94%), Magnesium: 73.86mg (18.46%), Vitamin K: 17.41µg (16.58%), Potassium: 470.91mg (13.45%), Fiber: 3.25g (12.99%), Zinc: 1.81mg (12.08%), Folate: 46.54µg (11.63%), Vitamin E: 1.65mg (10.97%), Vitamin A: 530.46IU (10.61%), Vitamin B1: 0.15mg (10.01%), Vitamin B5: 0.66mg (6.63%), Vitamin B3: 1.15mg (5.74%), Vitamin B12: 0.34µg (5.7%), Vitamin D: 0.72µg (4.83%), Vitamin B6: 0.08mg (3.83%), Vitamin C: 1.17mg (1.42%)