



Easy Bunny Cake



Dairy Free



Popular

READY IN



85 min.

SERVINGS



12

CALORIES



503 kcal

DESSERT

Ingredients

- ☐ 3.8 cups coconut or flaked
- ☐ 30 small jellybeans
- ☐ 4 licorice red
- ☐ 16 ounce vanilla frosting
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow

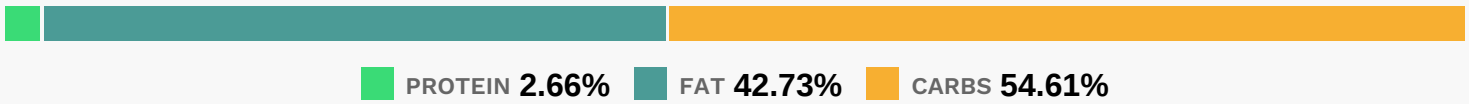
Equipment

- ☐ oven
- ☐ baking pan

Directions

- ☐ Heat oven and prepare two 9 inch round baking pans as directed on cake box. Prepare cake batter with as directed on package adding in 1/2 cup of coconut. Divide batter evenly between the prepared pans.
- ☐ Bake and cool cake as directed on package.
- ☐ When cooled, place one whole 9 inch cake layer on serving tray, forming the bunny's head.
- ☐ Cut 2 convex shaped ears from each side of the second layer, place on each side of head to form ears. Use concave shaped piece for the bowtie, place about 1/2 inch below head.
- ☐ Frost entire bunny covering top and sides of bunny. Pat remaining 3 1/4 cup coconut evenly over top and sides. Decorate the bunny face and bowtie with jellybeans and use the licorice to make whiskers.

Nutrition Facts



Properties

Glycemic Index:3.58, Glycemic Load:11.04, Inflammation Score:-2, Nutrition Score:8.6347825721554%

Nutrients (% of daily need)

Calories: 503.46kcal (25.17%), Fat: 24.46g (37.64%), Saturated Fat: 17.02g (106.37%), Carbohydrates: 70.34g (23.45%), Net Carbohydrates: 65.48g (23.81%), Sugar: 46.53g (51.7%), Cholesterol: 0mg (0%), Sodium: 394.8mg (17.17%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.43g (6.86%), Manganese: 0.81mg (40.62%), Phosphorus: 195.29mg (19.53%), Fiber: 4.85g (19.41%), Vitamin B2: 0.24mg (14.15%), Copper: 0.24mg (12.16%), Iron: 1.84mg (10.24%), Calcium: 99.1mg (9.91%), Selenium: 6.28µg (8.97%), Folate: 34.73µg (8.68%), Vitamin B1: 0.12mg (7.96%), Vitamin E: 1.09mg (7.28%), Magnesium: 28.65mg (7.16%), Vitamin B3: 1.24mg (6.21%), Vitamin K: 6.24µg (5.95%), Vitamin B6: 0.11mg (5.65%), Potassium: 178.37mg (5.1%), Zinc: 0.68mg (4.52%), Vitamin B5: 0.39mg (3.9%)