



## Easy Bunny Cake

 Dairy Free

READY IN



130 min.

SERVINGS



16

CALORIES



245 kcal

### Ingredients

- 1 box cake mix yellow
- 16 oz vanilla frosting
- 1 serving purple gel food coloring
- 1 serving you will also need: parchment paper (inedible)
- 2 small marshmallows cut in half, flattened
- 2 small gourmet jelly beans cut in half
- 2 strips rainbow-colored candy sour separated (5-inch)
- 2 large peanut butter candy pieces
- 2 pieces xanthan gum white rectangular-shaped cut in half

- 2 large marshmallows

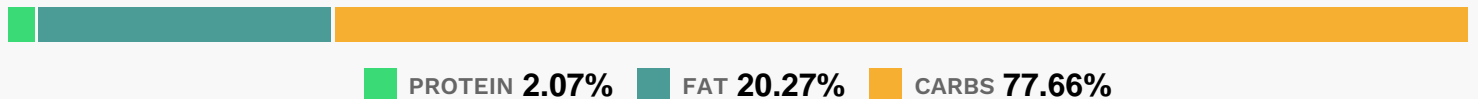
## Equipment

- bowl
- oven
- plastic wrap
- toothpicks

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Make, bake and cool cake as directed on box for two 8-inch or 9-inch round cake pans.
- In medium bowl, tint 1 container frosting with neon purple food color. Using 1 cake round, cut in half to form 2 semicircles. Put halves together with 1/4 cup frosting to form body.
- Place upright on serving plate, cut side down.
- Frost cake with frosting.
- Cut ears from construction paper; wrap ends that will be inserted into cake with plastic food wrap. Insert into cake. Using toothpicks to attach, use 2 small marshmallow halves and 2 small jelly bean halves for eyes. Use large jelly bean for nose and sour candy strips for whiskers.
- Place gum halves just below nose for teeth. Use large marshmallow for tail.
- Repeat with remaining cake to make second bunny, using neon pink food color. Frost and decorate as above.
- Remove ears, plastic wrap and toothpicks before serving. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:13.5, Glycemic Load:9.17, Inflammation Score:-1, Nutrition Score:3.0182608806569%

## Nutrients (% of daily need)

Calories: 244.67kcal (12.23%), Fat: 5.52g (8.5%), Saturated Fat: 1.38g (8.65%), Carbohydrates: 47.63g (15.88%), Net Carbohydrates: 47.13g (17.14%), Sugar: 33.03g (36.7%), Cholesterol: 0.08mg (0.03%), Sodium: 289.49mg (12.59%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.27g (2.54%), Phosphorus: 106.01mg (10.6%), Vitamin B2: 0.16mg (9.46%), Calcium: 69.27mg (6.93%), Folate: 24.38µg (6.1%), Vitamin B1: 0.08mg (5.21%), Vitamin E: 0.73mg (4.88%), Vitamin K: 4.63µg (4.41%), Vitamin B3: 0.83mg (4.14%), Iron: 0.73mg (4.05%), Manganese: 0.06mg (3.18%), Fiber: 0.5g (2%), Selenium: 1.06µg (1.52%), Vitamin B5: 0.14mg (1.35%), Vitamin B6: 0.03mg (1.28%), Copper: 0.03mg (1.28%)