



## Easy Bunny Cake

 Dairy Free  Popular

READY IN



130 min.

SERVINGS



16

CALORIES



127 kcal

DESSERT

## Ingredients

- 2 large m&m candies
- 16 servings purple gel food coloring betty crocker®
- 2 pieces xanthan gum white rectangular-shaped cut in half
- 2 small gourmet jelly beans cut in half
- 2 strips m&m candies sour separated (5-inch)
- 2 large marshmallows
- 16 servings you will also need: parchment paper (inedible)
- 2 containers vanilla frosting betty crocker®

- 1 box cake mix yellow betty crocker® supermoist®

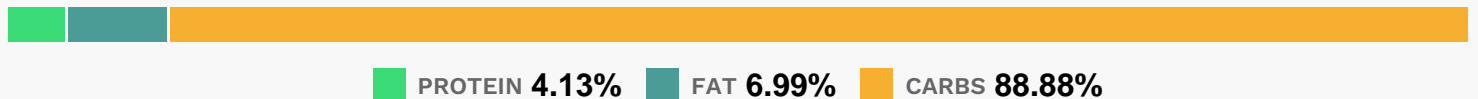
## Equipment

- 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:6.47, Glycemic Load:0.47, Inflammation Score:-1, Nutrition Score:2.4821739032379%

## Nutrients (% of daily need)

Calories: 127.25kcal (6.36%), Fat: 0.99g (1.53%), Saturated Fat: 0.57g (3.54%), Carbohydrates: 28.41g (9.47%), Net Carbohydrates: 27.89g (10.14%), Sugar: 14.82g (16.47%), Cholesterol: 0.13mg (0.04%), Sodium: 242.16mg (10.53%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.32g (2.64%), Phosphorus: 101.08mg (10.11%), Calcium: 68.97mg (6.9%), Folate: 22.85µg (5.71%), Vitamin B1: 0.08mg (5.32%), Vitamin B2: 0.08mg (4.64%), Vitamin B3: 0.8mg (4.02%), Iron: 0.71mg (3.97%), Manganese: 0.07mg (3.41%), Fiber: 0.52g (2.08%), Vitamin E: 0.3mg (1.99%), Selenium: 1.27µg (1.81%), Copper: 0.03mg (1.28%), Vitamin B6: 0.03mg (1.26%), Vitamin B5: 0.12mg (1.18%)