



Fluffy Bunny Cake

READY IN



155 min.

SERVINGS



24

CALORIES



346 kcal

DESSERT

Ingredients

- ☐ 1 cup butter melted
- ☐ 0.8 teaspoon cream of tartar
- ☐ 6 egg whites
- ☐ 5 eggs
- ☐ 2 tablespoons flour all-purpose gold medal®
- ☐ 0.3 teaspoon purple gel food coloring
- ☐ 3 large xanthan gum red
- ☐ 1 box chocolate pudding white instant (4-serving size)
- ☐ 6 malted milk balls

- ☐ 3 large marshmallows
- ☐ 1 cup vanilla extract white
- ☐ 0.3 teaspoon salt
- ☐ 16 oz cream sour (2 cups)
- ☐ 3 cups sugar
- ☐ 1 tablespoon vanilla extract
- ☐ 1 cup water
- ☐ 1 box cake mix white betty crocker® supermoist®

Equipment

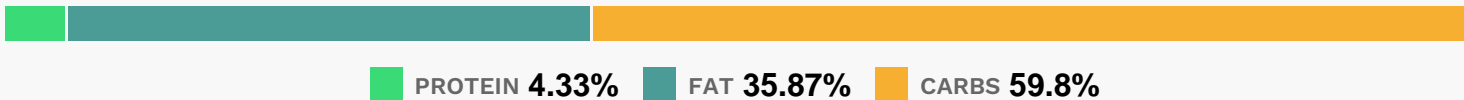
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ toothpicks
- ☐ stand mixer

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Spray three 9-inch round cake pans with baking spray with flour.
- ☐ In large bowl, stir together cake mix, pudding (dry) and flour until blended. Reserve 1 tablespoon; set aside.
- ☐ Add sour cream, eggs, butter and vanilla; stir until thoroughly mixed. In small bowl, toss 1 tablespoon reserved dry mixture with baking chips until chips are well coated. Stir in baking chip mixture; batter will be very thick.
- ☐ Spread about 2 1/2 cups batter in each pan.
- ☐ Bake 25 to 33 minutes, or until toothpick inserted into center of comes out clean. Cool in pans on wire rack 10 minutes.
- ☐ Remove from pans to wire rack; cool completely, about 1 hour.

- ☐ Cut each round as shown in diagram, you will be making 3 bunnies. Freeze pieces uncovered about 1 hour for easier frosting if desired.
- ☐ Meanwhile, place egg whites in large bowl of stand mixer (a hand-held mixer will not work for this frosting); set aside.
- ☐ In a 2-quart saucepan, stir sugar, water, cream of tartar and salt until well blended.
- ☐ Heat to boiling, stirring occasionally.
- ☐ Remove from heat.
- ☐ Pour hot syrup very slowly in thin stream into egg whites, beating constantly on medium speed.
- ☐ Add vanilla. Beat on high speed about 7 to 10 minutes or until stiff peaks form. Reserve 1 1/2 cups frosting for piping down centers of ears; cover and set aside. If desired, tint remaining frosting with 1/4 teaspoon red food color to make pink. Cover and set aside.
- ☐ For each bunny, arrange cake pieces on large platter or tray as show in photo. Carefully frost each cake using about 4 cups pink frosting. For each pair of ears, pipe 1/2 cup reserved white frosting down center of each ear as shown in photo.
- ☐ Cut marshmallows in half crosswise just before decorating. Decorate each bunny with marshmallows, sticky side up, for eyes. For pupils, gently press malted milk balls onto marshmallow to adhere.
- ☐ Add gum balls for noses.

Nutrition Facts



Properties

Glycemic Index:10.65, Glycemic Load:18.23, Inflammation Score:-3, Nutrition Score:4.1534783146952%

Nutrients (% of daily need)

Calories: 345.92kcal (17.3%), Fat: 13.19g (20.29%), Saturated Fat: 7.51g (46.96%), Carbohydrates: 49.46g (16.49%), Net Carbohydrates: 48.95g (17.8%), Sugar: 39.14g (43.49%), Cholesterol: 65.59mg (21.86%), Sodium: 325.18mg (14.14%), Alcohol: 3.17g (100%), Alcohol %: 3.4% (100%), Protein: 3.58g (7.16%), Phosphorus: 112.69mg (11.27%), Selenium: 7.44µg (10.63%), Vitamin B2: 0.18mg (10.31%), Vitamin A: 403.61IU (8.07%), Calcium: 76.37mg (7.64%), Folate: 22.38µg (5.59%), Manganese: 0.09mg (4.55%), Vitamin B1: 0.06mg (4.09%), Iron: 0.71mg (3.97%), Vitamin E: 0.58mg (3.85%), Vitamin B3: 0.64mg (3.18%), Vitamin B5: 0.3mg (2.99%), Potassium: 103.88mg (2.97%), Copper: 0.06mg (2.76%), Vitamin B12: 0.14µg (2.4%), Magnesium: 9.53mg (2.38%), Zinc: 0.33mg (2.23%), Fiber: 0.5g

(2.02%), Vitamin B6: 0.03mg (1.66%), Vitamin K: 1.62µg (1.54%), Vitamin D: 0.18µg (1.22%)