



## Hip-Hop Bunny Cake

 Gluten Free

READY IN



45 min.

SERVINGS



45

CALORIES



106 kcal

DESSERT

### Ingredients

- 0.5 cup butter softened
- 2 baked 9-inch round carrot cake layers cooled
- 8 oz philadelphia cream cheese softened
- 7 oz baker's angel flake coconut divided
- 3 drops food coloring red
- 16 oz powdered sugar
- 1 drops decorations: 2 pieces string licorice red
- 2 tsp vanilla

0.5 tsp water

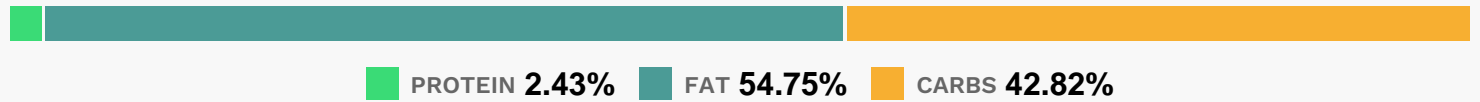
## Equipment

blender

## Directions

- Cut 1 cake layer as shown in Diagram
- Arrange cakes on tray or large platter as shown in Diagram
- Beat cream cheese, butter, sugar and vanilla with mixer until well blended; frost cake.
- Reserve 1/4 cup coconut.
- Mix food coloring and water; toss with remaining coconut until evenly tinted.
- Sprinkle over cake.
- Add reserved coconut for the cheeks and inner ears.
- Add decorations to resemble photo.

## Nutrition Facts



## Properties

Glycemic Index:3.91, Glycemic Load:0.17, Inflammation Score:-4, Nutrition Score:1.634782611028%

## Flavonoids

Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## Nutrients (% of daily need)

Calories: 105.8kcal (5.29%), Fat: 6.64g (10.21%), Saturated Fat: 4.84g (30.26%), Carbohydrates: 11.68g (3.89%), Net Carbohydrates: 10.88g (3.96%), Sugar: 10.54g (11.71%), Cholesterol: 10.51mg (3.5%), Sodium: 35.81mg (1.56%), Alcohol: 0.06g (100%), Alcohol %: 0.33% (100%), Protein: 0.66g (1.33%), Vitamin A: 583.63IU (11.67%), Manganese: 0.13mg (6.33%), Fiber: 0.8g (3.18%), Selenium: 1.34µg (1.91%), Copper: 0.04mg (1.91%), Phosphorus: 16.09mg (1.61%), Magnesium: 4.84mg (1.21%), Vitamin B2: 0.02mg (1.21%), Potassium: 40.44mg (1.16%)