



Magician's Bunny Cake

 Dairy Free

READY IN



225 min.

SERVINGS



16

CALORIES



642 kcal

DESSERT

Ingredients

- 2 pieces m&m candies
- 16 servings sprinkles
- 2 sticks fruit
- 2 chocolate cake mix with creamy filling
- 1 large gumdrops red
- 2 large gumdrops black
- 1 box lemon cake mix yellow
- 16 servings twist and ends together to make a rough knob. cover black

- 1 m&m candies
- 32 oz vanilla frosting
- 16 servings frangelico with wrapping paper and plastic food wrap or foil (20xes)
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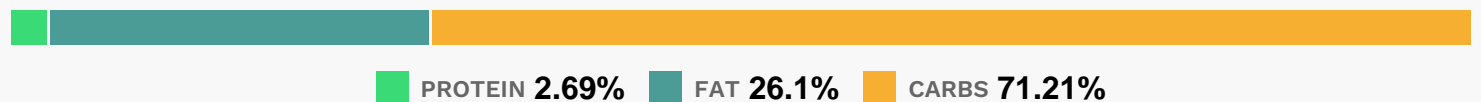
Equipment

- oven

Directions

- Heat oven to 350F (325F for dark or nonstick pans). Make and cool cake as directed on box for two 8- or 9-inch rounds. For easier handling, refrigerate or freeze cake 30 to 60 minutes.
- Cut one round as shown in diagram.
- Arrange pieces on tray as shown. Attach pieces with small amount of frosting. Frost with a thin layer of frosting to seal in crumbs. Refrigerate or freeze 30 to 60 minutes to set frosting. Frost entire cake.
- Sprinkle tie with colored sugars, and outline with shoestring licorice.
- Arrange cake balls on frosting for cheeks. Insert short strips of shoestring licorice into cheeks for whiskers. Outline eyes with shoestring licorice; add short strips for eyelashes. Use black gumdrops for pupils of eyes, pink licorice candy for nose, red gumdrop for mouth and gum for teeth.
- Cut striped gum into narrow pieces and place in centers of ears. Decorate with magician's hat and magic wand if desired. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:12.44, Glycemic Load:18.23, Inflammation Score:-2, Nutrition Score:8.5243477661001%

Nutrients (% of daily need)

Calories: 642.46kcal (32.12%), Fat: 19.07g (29.34%), Saturated Fat: 4.48g (27.98%), Carbohydrates: 117.1g (39.03%), Net Carbohydrates: 115.4g (41.96%), Sugar: 81.36g (90.4%), Cholesterol: 0.03mg (0.01%), Sodium: 786.65mg

(34.2%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.94mg (1.98%), Protein: 4.42g (8.83%), Phosphorus: 256.21mg (25.62%), Vitamin B2: 0.33mg (19.56%), Iron: 3.2mg (17.8%), Calcium: 151.17mg (15.12%), Folate: 59.99µg (15%), Copper: 0.24mg (11.98%), Vitamin E: 1.76mg (11.76%), Vitamin B1: 0.17mg (11.48%), Selenium: 7.74µg (11.06%), Vitamin K: 10.37µg (9.87%), Manganese: 0.18mg (9.12%), Vitamin B3: 1.74mg (8.69%), Magnesium: 29.21mg (7.3%), Fiber: 1.69g (6.77%), Potassium: 212.88mg (6.08%), Zinc: 0.56mg (3.73%), Vitamin B6: 0.05mg (2.3%), Vitamin B5: 0.22mg (2.23%)