



Betty Crocker

Bunny Cakes



Chocolate Easter Bunny Cake

Blogger Brooke McLay of Cheeky Kitchen shares a recipe. Dark, moist chocolate cake topped with mint icing, malted eggs and chocolate bunnies. Eggcellent!

Prep Time: 30 minutes

Start to Finish: 1 hour 15 minutes

Ingredients:

Cake

2 tablespoons cocoa
1 Betty Crocker® SuperMoist® dark chocolate or devil's food cake mix
3 eggs
½ cup butter
1 cup water
1 cup good quality dark chocolate, chopped

Icing

3 cups powdered sugar
3 tablespoons light corn syrup
¼ cup heavy whipping cream
¼ teaspoon peppermint extract
2 to 3 tablespoons of milk

Decor

Bunch fresh mint sprigs
2 large chocolate bunnies, unwrapped
10-12 pastel malted candy eggs

Directions

1. Heat oven to 350°F. (325°F for dark or nonstick pans). Generously spray 12-cup fluted tube cake pan with baking spray with flour. Sprinkle with cocoa to coat pans; tap to remove excess cocoa.

2. In a large bowl, beat cake mix, eggs, butter and water with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Stir in chocolate.

3. Spoon batter into pan. Bake 35 to 40 minutes or until top springs back when touched lightly in center. Cool in pan 10 minutes. Place cooling rack or heatproof serving plate upside down over pan; turn rack and pan over. Remove pan. Cool completely, about 2 hours.

4. In medium bowl, beat powdered sugar, corn syrup, cream, and peppermint extract on low speed until blended. Beat on medium speed until smooth and creamy. Add just enough milk to the icing to make it thin enough to stick to a spoon, dripping off of the spoon slowly when tipped down toward bowl.

5. Spread icing onto cooled cake. Place a bunch of mint sprigs in the center of cake. Add a chocolate bunny in center of the mint sprigs. Press malted eggs around the top and sides of the cake. Press a second chocolate bunny onto the side of the cake. Garnish with additional mint sprigs, as desired.

12 servings



Bunny Surprise Cake

Blogger Christy Denney of The Girl Who Ate Everything shares a recipe. Here's a bright idea: add Easter colors to the batter so that a colorful surprise awaits you inside.

Prep Time: 30 minutes

Start to Finish: 1 hour 30 minutes

Ingredients:

Cake

1 box Betty Crocker® SuperMoist® vanilla cake mix
Water, vegetable oil and eggs called for on cake mix box
Pink, purple, and yellow food color

Decoration

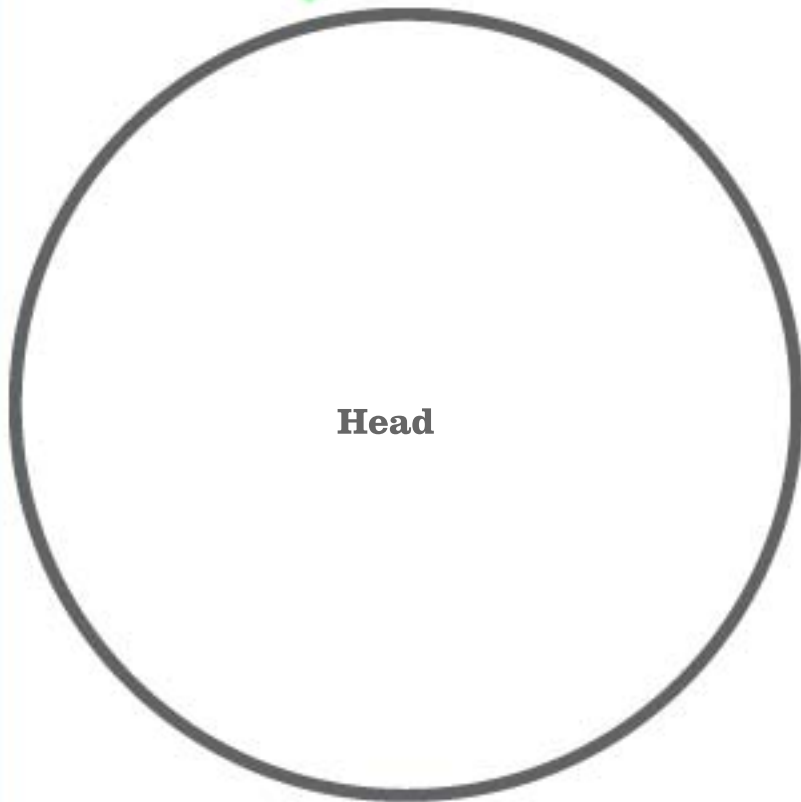
2 containers Betty Crocker® fluffy white frosting
3 cups flaked coconut
Red licorice rope
Jelly beans
Pink sprinkles

Directions

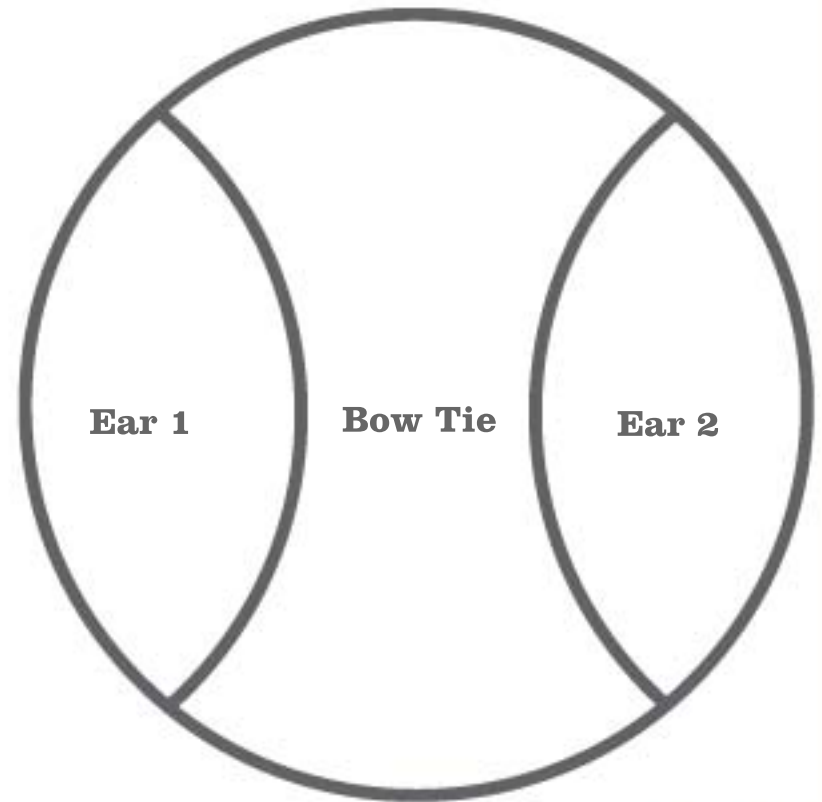
1. Heat oven to 350°F. Spray or grease bottom of two 9-inch round pans. Make cake mix as directed on box, using water, oil and eggs.
2. Divide cake batter evenly into three separate bowls (around 1 cup for each bowl). Dye one bowl of cake batter with pink, purple, or yellow food coloring. Pour 1/2 of purple batter into each of the two greased 9-inch round pans. Pour 1/2 of the yellow batter over top of the purple layer in each pan. Pour 1/2 of pink batter over yellow batter in each pan. Do not mix.
3. Bake and cool cake as directed on the box for two 9-inch round pans. Cool 10 minutes. Remove from pans to cooling racks. Cool completely, about 1 hour.
4. Place one of the cooled cake rounds on serving tray. Cut other round cake as shown in Diagram A (next page) and place ears of bowtie of the bunny in appropriate places on the tray.
5. Carefully frost the cake with frosting. Sprinkle cake coconut over cake. Use licorice to outline bowtie and make whiskers and mouth on the bunny. Use jellybeans for the eyes, nose, and to fill in the bowtie. Use pink sprinkles to fill in the pink of the ears.



Bunny Surprise Cake Diagram A



Head



Ear 1

Bow Tie

Ear 2





Bunny Cake with Fluffy Coconut Frosting

Directions (continued)

6. In medium saucepan over high heat, mix sugar, water and cream of tartar; bring to boiling. Boil, without stirring, to 245°F on candy thermometer. Slowly pour hot syrup in thin stream into the egg whites beating constantly on medium speed. Beat on high speed about 10 minutes or until stiff peaks form. Add the coconut extract and vanilla.

7. Immediately frost the cake with the coconut frosting. Add flaked coconut to the sides and make a border around the top of the cake.

8. Fold the white card stock in half and trace bunny ears. Cut out. Do the same with the pink paper, making a smaller shape for the inside of ear. Tape the pink inner ear to the white paper. Tape the skewers to the back of the paper.

9. Add eyes, mouth, and whiskers with the black decorator icing. Use pink decorator frosting for the nose. Add the ears to the cake.

12 servings



Easter Bunny Cupcakes

Blogger Amanda Formano of Amanda's Cookin' shares a recipe. These sweet little bunny cupcakes are as fun to create as they are to share!

Prep Time: 35 minutes

Start to Finish: 2 hours 15 minutes

Ingredients:

Cupcakes

1 box Betty Crocker® white cake mix
Water, vegetable oil and eggs called for on cake mix box

Decorations

1 container Betty Crocker® Rich & Creamy vanilla or creamy white frosting
48 sticks gum in white (or other colors such as yellow, blue, green)
24 sticks pink gum
24 miniature marshmallows (white or colors)
24 pink candies (mini chewy sweet and tart candies)
1 tube Betty Crocker® black decorating gel
2 1/2 cups sweetened flaked coconut
1 drop each food color: red, green, blue, yellow

Directions

1. Heat oven to 350°F. Place paper baking cup in each of 24 regular-size muffin cups. Make and bake cake mix as directed on box for cupcakes, using water, oil and egg. Cool in pans 10 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes.
2. Meanwhile, divide coconut among five small bowls, about 1/2 cup each. Add 1 drop of red food color to one bowl and mix with a spoon. Finish mixing using your fingers to lift and gently rub coconut. Repeat for each color to make a bowl of yellow, blue, pink, green and white coconut.
3. Prepare ears by stacking two of the same color gum sticks on top of each other; trim into bunny ears using kitchen shears. For the center of each ear, cut a pink stick of gum in half lengthwise, trim about half an inch off of the end to trim into ear shape. Use a little frosting to “glue” the pink centers to the white gum ears.
4. To ensure that the coconut sticks to your frosting, frost one cupcake then immediately turn upside down, dipping top of the frosted cupcake into coconut. Repeat frosting and dipping for all cupcakes.
5. To add the bunny features, use a toothpick to create two slits in the top of the cupcake, then insert the ears into the slits. Cut a miniature marshmallow in half. Add a dot of frosting to the cut side of the marshmallows; press onto the front of the cupcake to create the paws. Gently press a pink candy on for nose; use black decorator gel to add the eyes.

24 cupcakes

