



Magician's Bunny Cake

Two baked cake layers, creamy frosting and a variety of purchased candies magically go together to make a terrific birthday cake.

Prep Time: 1 hr

Start to Finish: 2 hr 40 min

Makes: 16 servings

1 box Betty Crocker® SuperMoist® party rainbow chip, yellow or lemon cake mix

Water, vegetable oil and eggs called for on cake mix box

Tray or cardboard, 20x16 inches, covered with foil

2 containers (16 oz each) Betty Crocker® Rich & Creamy or Whipped vanilla frosting

Colored sugars

Black shoestring licorice

2 coconut and marshmallow-covered chocolate cake balls with creamy filling

2 large black gumdrops

1 pink licorice candy

1 large red gumdrop

2 pieces candy-coated gum

2 sticks striped fruit-flavored gum

Heat oven to 350°F (325°F for dark or nonstick pans). Make and cool cake as directed

1. on box for two 8- or 9-inch round pans. Cut one round as shown in diagram. Freeze pieces uncovered 1 hour for easier frosting, if desired.

Arrange pieces on tray as shown. Frost head and ears with frosting, attaching pieces

2. with small amount of frosting. Frost tie; sprinkle with colored sugars and outline with shoestring licorice.

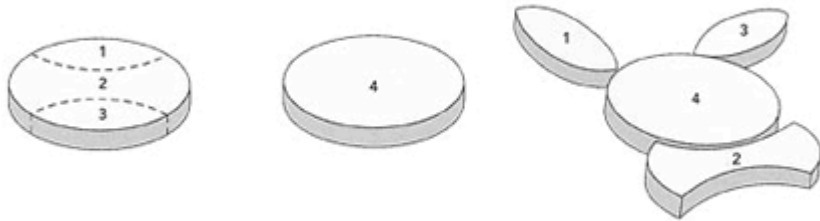
Arrange cake balls on frosting for cheeks. Insert short strips of shoestring licorice into cheeks for whiskers. Outline eyes with shoestring licorice; add short strips for

eyelashes. Use black gumdrops for pupils of eyes, pink licorice candy for nose, red

3. 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.

High Altitude (3500-6500 ft): Follow High Altitude directions on cake mix box.

Cutting and Assembling Magician's Bunny Cake



Cut 1 layer to form ears and bow.

Arrange uncut layer and pieces to form bunny
(turn 1 ear to side if desired).

Nutrition Information:

1 Serving: Calories 480 (Calories from Fat 190); Total Fat 21g (Saturated Fat 5g, Trans Fat 5g); Cholesterol 40mg; Sodium 390mg; Total Carbohydrate 70g (Dietary Fiber 0g, Sugars 53g); Protein 3g **Percent Daily Value*:** Vitamin A 0%; Vitamin C 0%; Calcium 4%; Iron 4% **Exchanges:** 1 Starch; 3 1/2 Other Carbohydrate; 0 Vegetable; 4 Fat **Carbohydrate Choices:** 4 1/2

*Percent Daily Values are based on a 2,000 calorie diet.

Health Twist

Shell shocked? Just follow the directions on box if using fat-free egg product or egg whites.

How-To

If you'd like to make "grass" to sprinkle around the bunny, just shake shredded or flaked coconut with a few drops green food color in a plastic bag or covered jar.