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Easter Bunny Cake

This delicious Easter Bunny Cake from Wilton is perfect as an Easter dessert. The cake is made with the FunCakes Baking Mix for Carrot Cake and deliciously decorated with enchanted cream. Colour the enchanted cream and decorate with the Easter bunnies and carrots. A quick and easy treat you'll love making, this bunny cake tastes as sweet as it looks!

Boodschappenlijstje



FunCakes Mix for Carrot Cake 500g

F10160
€4.89



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Sugar Pearls Large White
70g

F53060
€3.35



Wilton Icing Color Orange 28g

04-0-0032
€2.07

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Wilton Icing Color Violet 28g

04-0-0034
€2.07



Wilton Icing Color Royal Blue 28g

04-0-0035
€2.07



Wilton Icing Color Leaf Green 28g

04-0-0047
€2.07



Wilton Disposable Decorating Bags
pk/12

03-3111
€6.05



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Wilton Decorating Tip Round #001

02-0-0132
€1.65



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Decorating Tip Round #002

02-0-0147
€1.55



Wilton Icing Smoother

03-3106
€11.65



Wilton Cake Leveler 25cm

02-0-0129
€4.15



Wilton Extra Deep Round Cake Pan
Ø20x10cm

129001703
€15.89

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Ingredients

- FunCakes Bakmix voor Carrot Cake 500 g
- FunCakes Mix voor Enchanted Cream 225 g
- FunCakes Bake Release Spray
- FunCakes Suikerparels Large Wit
- Wilton Eetbare Kleurstof Oranje - Icing Color
- Wilton Eetbare Kleurstof Violet - Icing Color
- Wilton Eetbare Kleurstof Royal Blauw - Icing Color
- Wilton Eetbare Kleurstof Bladgroen - Icing Color
- 80 ml + 150 ml water
- 3 eggs (approx. 150 g)
- 150 ml vegetable oil (140 g)
- 150 g grated carrot
- 150 ml milk

Supplies

- Wilton Extra Diepe Ronde Bakvorm Ø 20 x 10 cm
- Wilton Wegwerp Spuitzakken 30cm, pk/12
- Wilton Recipe Right Non-Stick Afkoelrooster - 40x25cm
- Wilton Spuitmondje #001 Rond
- Wilton Comfort Grip Spatel met Hoek 32,5 cm
- Wilton Spuitmondje #1M Open Star
- Wilton Spuitmondje #002 Rond
- Wilton Icing Smoother - Schraper
- Wilton Taartzaag 25cm



Step 1: Bake the Carrot Cake

Preheat the oven to 175°C (convection oven 160°C). Process the ingredients at room temperature. Prepare 500 grams of FunCakes Mix for Carrot Cake as indicated on the package. Spray the baking pan with Bake and Release spray and place the batter into the pan. Bake the cake in the middle of the oven for about 50-60 minutes until done. Then let it cool on a cooling rack.

Step 2: Make the Enchanted Cream

Prepare 225 grams of FunCakes Mix for Enchanted Cream as indicated on the package.

Step 3: Slice and fill the cake

Slice the cake into three layers and fill with the Enchanted Cream. Smooth the cake and use the spatula to create a beautiful swirl on the cake. Let it harden in the refrigerator for half an hour. Make sure you have some Enchanted Cream left over for decorating.

Step 4: Decorate the carrot cake

Color 4/6th of the remaining Enchanted Cream with violet and royal blue food coloring to achieve the desired blue color. Color 1/6th of the cream green and the other 1/6th orange.

Piping the bunny

Place the blue cream in a piping bag with tip #1M. Pipe a large rosette to form the base of the rabbit. Pipe a smaller rosette for the head. Pipe two lines for the ears. Repeat this around the entire



cake.

Piping carrots

Fill one piping bag with orange cream using tip #002 and another piping bag with green cream using tip #001. Pipe carrots and leaves along the sides of the cake with orange and green icing. Use tweezers to place sugar pearls along the sides of the cake.

Step 5: Enjoy this delicious Easter Bunny Cake!

This recipe was made possible by Wilton.