



Fluffy Bunny Cake

Make this Fluffy Bunny Cake from Wilton for Easter! The cake is super easy to make and also suitable as a fun Easter activity with the kids. Decorate the Bunny Cake with the colours you like and celebrate Easter with this delicious bake!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€7.35



RD ProGel® Concentrated Colour -
Lilac

RD9549
€3.53



Wilton Bunny Pan

129001713
€10.29



Wilton Disposable Decorating Bags
40cm pk/12

03-3102
€6.85



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



Wilton Decorating Tip #003 Round
Carded

02-0-0154
€1.65



Wilton Comfort Grip Spatula Curved
22,5 cm

03-3133
€5.95



Wilton Decorating Tip Grass #233

418-9616
€2.51

Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix voor Enchanted Cream 225 g
- RD ProGel® Concentrated Colour - Black
- RD ProGel® Concentrated Colour - Lilac
- 250 g butter
- 5 eggs (approx. 250 g)
- 150 ml water
- 150 ml melk

Supplies

- Wilton Bunny Pan
- Wilton Disposable Decorating Bags 40cm pk/12
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Decorating Tip #003 Round Carded
- Wilton Comfort Grip Spatula Curved 22,5 cm
- Wilton Decorating Tip Grass #233
- Scissors
- Foil paper

Step 1: Make the cake

Preheat the oven to 150-160°C (convection oven). Prepare 500 grams of the FunCakes Mix for Cupcakes as indicated on the package. Spread the batter into the greased bunny shaped cake pan and bake the cake for approximately 60-70 minutes until done. Remove from the oven and let it cool on a cooling rack.

Step 2: Make the Enchanted Cream®

Prepare 225 grams of FunCakes Mix for Enchanted Cream® with 150 ml of water and 150 ml of milk as indicated on the package. Color a small portion of the cream black for the rabbit's eyes and whiskers, and color another portion lilac for the ears and nose. Leave a large portion of the cream white.

Step 3: Decorate the bunny cake

Using a spatula, spread the inside of the ears with lilac cream and smooth it out. Fill a piping bag with nozzle #003 and the remaining lilac cream, and use it to pipe the nose, then flatten it with a finger dipped in cornstarch. Fill another piping bag with the black cream and nozzle #003. Use it to pipe the eyes, then flatten them with a finger dipped in cornstarch. Fill a piping bag with nozzle #233 and use it to pipe the rabbit's fur. Finally, use the black cream to pipe the whiskers of the rabbit.

Step 4: Enjoy this delicious Fluffy Bunny Cake during Easter!

This recipe is made possible by Wilton.