



Fluffy Pastel Bunny Cake

Make this adorable Fluffy Pastel Bunny Cake from Wilton for Easter. This cake is made in a bunny shaped cake pan using FunCakes Mix for Cupcakes and deliciously decorated with pastel-coloured Enchanted Cream® . Also great fun as an Easter activity with the kids. Choose your own colours and make it your own!

Boodschappenlijstje



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€7.35



Wilton Icing Color - Golden Yellow - 28g

04-0-0039
€2.59



Wilton Icing Color - Pink - 28g

04-0-0033
€2.59



Wilton Icing Color - Violet - 28g

04-0-0034
€2.59



Wilton Icing Color - Black - 28g

04-0-0037
€2.59



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 Comfort Grip Spatula Curved
22,5 cm

03-3133
€5.95



Wilton Decorating Tip #21 Open Star
Carded

02-0-0150
€1.65



Wilton Decorating Tip #003 Round
Carded

02-0-0154
€1.65

Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix voor Enchanted Cream 225 g
- Wilton Icing Color - Pink
- Wilton Icing Color - Golden Yellow
- Wilton Icing Color - Black
- Wilton Icing Color - Violet
- 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 Comfort Grip Spatula Curved 22,5 cm
- 2 x Wilton Decorating Tip #021 Open Star Carded
- Wilton Decorating Tip #003 Round Carded

Step 1: Bake the cake

Preheat the oven to 150-160°C (convection oven). Prepare 500 grams of 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 wire rack.

Step 2: Make the Enchanted Cream®

Prepare 225 grams of FunCakes Mix for Enchanted Cream® as indicated on the package. Divide the Enchanted Cream® into 5 different bowls, then color them with the food dyes, leaving one portion white.

Step 3: Decorate the rabbit cake

The face

Fill a piping bag with the black Enchanted Cream® and nozzle #3. Use it to pipe the rabbit's face, including the eyes, mouth, and whiskers. Use a spatula and the pink Enchanted Cream® to create the ears and nose of the rabbit on the cake.

The fur

Fill four different piping bags with nozzle #21 and the colors yellow, pink, purple, and white. Use them to pipe the fur onto the cake with the various colors.



Step 4: Enjoy this delicious Colorful Rabbit Cake!

This recipe is made possible by Wilton.